

THE AULD FELLA

LUNCH

MONDAY - FRIDAY 12 PM - 3 PM

🌱 Vegetarian 🔥 Spicy GF Gluten Friendly.*

ALL FRIED FOOD CAN ALSO BE MADE GLUTEN FRIENDLY!

WAGYU STEAK FRITES 8oz. 30
with house cut fries + caramelized onions

SOUPS + SALADS

Served with artisan ciabatta + butter. cup/bowl

KATIE'S ROASTED TOMATO SOUP 🌱 10/15
Organic baby plum tomato soup.

AF'S SEAFOOD CHOWDER 13/19
Atlantic Cod, Jumbo Shrimp + Salmon
with wood-roasted vegetables simmered in a creamy broth.

VEGETABLE SOUP 🌱 10/15
Traditional Irish vegetable soup

CAESAR SALAD 17
Crisp romaine, Skellig cheese + croutons, with our house made Caesar dressing

KALE SALAD 🌱 GF 17
Kale, brussels sprouts, beets, parmesan + toasted almonds
dressed with house vinaigrette

THE CASHEL 🌱 GF 17
Arugula, wood roasted beets + pear, Cashel Blue cheese,
walnuts, cucumber + avocado dressed with balsamic honey
dressing

CHOPPED SUMMER SALAD 🌱 GF 17
Romaine lettuce, chopped English cucumber, corn, red peppers,
cherry tomatoes, fresh cilantro + avocado. Tossed with our house
made cilantro-lime dressing

Add grilled salmon, Wagyu steak, jumbo shrimp or Jidori
chicken breast to any salad +7 each

FRESH MAINE LOBSTER ROLL 23
Fresh Maine buttered lobster on a fluffy brioche roll.
Served with a side of baby greens

Executive Chef Adolfo Perez

20% gratuity will be placed on all tabs over \$100 and all tabs left overnight.

IRISH SPECIALTIES

FISH + CHIPS 19
One piece wild Atlantic beer-battered cod filet, house-cut fries,
mushy peas + tartar sauce.
Add an additional cod filet +7

BANGER + MASH 19
One Irish pork bangers, caramelized onions, mashed potato,
mushy peas + house jus. Add an additional banger +7

MALAY CHICKEN CURRY 🔥 GF 19
Organic Jidori chicken, mixed peppers+onions served with
basmati rice + sides of mango chutney
Vegan 🌱 Curry available upon request

SAVORY PIES 17
Oven-baked hand pie. Served with mushy peas + mashed
potatoes or house cut fries.

Add a Draft Beer or House Wine to any pie +7

CHOOSE FROM:

Guinness Beef + Mushroom

Irish Lamb Stew Pie

Fisherman's Pie

Atlantic cod, jumbo shrimp, + salmon

Irish Chicken pot pie

Shepherd's Pie

Veggie Shepherd's Pie 🌱

1/2 SANDWICH + SIDE 19

Choice of House Cut Fries, Sweet Potato Fries, Mashed
Potatoes, Mixed Greens Salad, or Cup of Soup
add Cup of Seafood Chowder + 4
GF Sub Gluten Free Bun +3

WAGYU STEAK SANDWICH (FULL SANDWICH A LA CARTE 23)
Grass-fed Wagyu, caramelized onions, arugula + tomato
topped with The Auld Fella Whiskey Aioli

REUBENESQUE (FULL SANDWICH A LA CARTE 20)
Corned beef, The Auld Fella Whiskey Aioli, cole slaw, and
pickle

THE BIRD (FULL SANDWICH A LA CARTE 20)
Blackened grilled or buttermilk fried Jidori chicken breast,
topped with buffalo slaw, pickles, and The Auld Fella Whiskey
Aioli

SALMON RISHDI (FULL SANDWICH A LA CARTE 23)
Blackened Salmon filet, The Auld Fella Whiskey Aioli, tomato,
caramelized onion and arugula

THE CULVER CLUB (FULL SANDWICH A LA CARTE 20)
Organic sliced turkey breast, bacon, arugula, tomato,
avocado, Skellig cheese + The Auld Fella Whiskey Aioli

THE PORTOBELLO 🌱 (FULL SANDWICH A LA CARTE 20)
Grilled Portobello mushroom, red peppers, arugula, onions,
garlic + The Auld Fella Whiskey Aioli

THE BURGER 20
Organic grass-fed beef, house-pressed turkey, or 🌱 house-
pressed veggie burger with Dubliner cheddar, caramelized
onions, arugula, tomato + The Auld Fella Whiskey Aioli.
Served on a toasted artisan brioche bun.

Add Vegan Cheese 🌱 +3
Add bacon, fried egg or avocado +4 each
GF Sub gluten-free bun +3

Includes side of house-cut fries, sweet potato fries, mashed
potatoes, baby mixed greens, or cup of soup.

*Please note, **Gluten Friendly** dishes do not contain gluten in the ingredients; however, they are created in a kitchen with foods containing gluten and cross contamination may occur. Therefore, we cannot guarantee that they are gluten free. Please let your server know of any food allergies you may have.