

THE AULD FELLA SUPPER

🌿 Vegetarian 🔥 Spicy GF Gluten Friendly.*

.....
ALL FRIED FOOD CAN ALSO BE MADE GLUTEN FRIENDLY!
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APPS + NIBBLES

IRISH SAUSAGE ROLL 14

5 pieces, served with house jus

BEER BATTERED ONION RINGS 🌿 13

Served with The Auld Fella Whiskey aioli

TEMPURA JUMBO SHRIMP 🔥 17

Served with buffalo sauce

THE AULD SPUD 13

Large kennebeck baked potato loaded with butter, cheese, bacon + chived sour cream

BUFFALO CAULIFLOWER 🌿 🔥 15

ORGANIC JIDORI CHICKEN STRIPS 15

Your choice of grilled GF or fried

PORTOBELLO ROAD GF 🌿 16

Roasted portobello mushrooms with caramelized onion chutney

TEMPURA BATTERED 'SHROOMS 🌿 15

Served with garlic aioli

TRUFFLED DUBLINER MAC & CHEESE 16

BALSAMIC GLAZED ROASTED SPROUTS' 15

+ bacon \$3

THE BOARD

Curated Irish cheeses + house-cured meats, served with flame-grilled artisan ciabatta + butter.

Cheeses Grilled Hallumi, Cashel blue cheese, Dubliner cheddar

Meats Corned beef, Prosciutto, Salami

THREE CHEESE 25 | THREE MEATS 25 | THREE + THREE 42

SOUPS

KATIE'S ROASTED TOMATO SOUP 🌿

Organic baby plum tomato soup.

Cup 10 | Bowl 15

AF'S SEAFOOD CHOWDER

Atlantic Cod, Jumbo Shrimp + Salmon with wood roasted vegetables simmered in a creamy broth

Cup 13 | Bowl 19

VEGETABLE SOUP 🌿

Traditional Irish vegetable soup

Cup 10 | Bowl 15

SALADS

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

CAESAR SALAD 19

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

KALE SALAD 🌿 GF 19

Kale, brussels sprouts, beets, parmesan + toasted almonds dressed with house vinaigrette

THE CASHEL 🌿 GF 19

Arugula, wood roasted beets + pear, Cashel Blue cheese, walnuts, cucumber + avocado dressed with balsamic honey dressing

CHOPPED SUMMER SALAD 🌿 GF 19

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

SANDWICHES

Served a la carte, on flame-grilled artisan ciabatta

Add House Cut Fries, Baby Greens Salad, Mashed Potatoes, Hand Cut Sweet Potato Fries, Cup of Soup +5

Add Onion Rings +7

GF Sub Gluten Free Bun +3

FRESH MAINE LOBSTER ROLL 23

Fresh Maine buttered lobster on a fluffy brioche roll.

Served with a side of baby greens

WAGYU STEAK SANDWICH 23

Grass fed, caramelized onions, arugula + tomato topped with The Auld Fella whiskey aioli.

REUBENESQUE 20

Corned beef, The Auld Fella Whiskey aioli, coleslaw, and pickle

THE BIRD 20

Blackened grilled or buttermilk fried Jidori chicken breast, The Auld Fella whiskey aioli and topped with buffalo slaw + pickles

SALMON RUSHDI 23

Blackened Salmon filet, tomato, caramelized onion and arugula, The Auld Fella Whiskey Aioli

THE CALVER CLUB 🌿 20

Organic sliced turkey breast, Irish bacon, arugula, tomato, avocado, Skellig cheese + The Auld Fella whiskey aioli

THE PORTOBELLO 20

Grilled Portobello mushroom, red bell peppers, arugula, onions, garlic + The Auld Fella whiskey aioli



Executive Chef Adolfo Perez

*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.

THE BUTCHER'S BLOCK GF

Your choice of farm-to-table prime meat. Served with seasonal vegetables and choice of mashed potatoes or house cut fries.

- Sub the Spud +8
- Add Mushroom and Onion Medley +6
- Add homemade Peppercorn Sauce, Creamy Horseradish, or Mushroom and Red Wine Sauce +4ea

PRIME NEW YORK STRIP 10 oz. 39

FREE RANGE ANGUS FILET MIGNON 8 oz. 47

GRILLED RACK OF ORGANIC LAMB 49
Minted chimichurri

THE AULD PORK CHOP 10 oz. BONE-IN 37
Minted chimichurri

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

FRIED CHICKEN SUPPER 29
Two pieces of organic Jidori chicken, served with mashed potatoes, veggies + coleslaw

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

Add House Cut Fries, Baby Greens Salad, Mashed Potatoes,

Hand Cut Sweet Potato Fries, Cup of Soup +5

Add Onion Rings +7

SIDES

HERBED MASHED POTATOES WITH BEEF JUS GF 9

HOUSE CUT FRIES OR SWEET POTATO FRIES GF 9

Served with The Auld Fella whiskey aioli

Add curry sauce +4

MARKET GRILLED VEGETABLES GF 14

FRESHLY BAKED ARTISAN BREAD + BUTTER 7

OVEN ROASTED GARLIC BLOOM 12

Served with grilled artisan ciabatta with balsamic + olive oil



ORDER TAKEAWAY + DELIVERY

ONLINE

WWW.THEAULDFELLA.COM

IRISH FARE

THE SHEPHERD'S PIE GF 29

Grass fed ground beef, wood roasted mirepoix, mushrooms + garden peas in a tomato-based broth. Skillet baked + topped with mashed potatoes.

Vegetarian Shepherd's Pie available upon request.

IRISH CHICKEN POT PIE 29

Organic Jidori chicken breast, wood roasted carrot, garden peas + mushrooms in a creamy tomato base. Skillet baked + topped with mashed potatoes.

FISH + CHIPS 29

Two wild Atlantic beer battered cod filets, house cut fries, mushy peas + tartar sauce.

Add an additional cod filet +7

BANGERS + MASH 29

Two Irish pork bangers, caramelized onions, mashed potato, mushy peas + house jus. Add an additional banger +7

MALAY CHICKEN CURRY 29

Organic Jidori chicken, mixed peppers+onions served with basmati rice + side of mango chutney

Vegan Curry available upon request

CORNEBEEF + CABBAGE GF 29

House cured corned beef + green cabbage with fuji apples.

Served with mashed potatoes, gravy and market fresh veggies

GALWAY BAY MUSSELS 33

Simmered in a creamy saffron garlic sauce.

Served with house cut fries + flame-grilled artisan ciabatta.

LAMB STEW 29

Hearty organic lamb stew, with carrots, peas + a dollop of mashed potato. Served with our flame grilled ciabatta bread.

TRADITIONAL IRISH BREAKFAST 29

Pork banger, Irish bacon, black pudding, 2 eggs scrambled, baked beans, grilled tomato + mushrooms served with artisan ciabatta bread + butter

GRILLED ATLANTIC SALMON FILET 33

Wild caught Atlantic Salmon grilled, served with creamy caper jus, seasonal vegetables + mashed potatoes or house cut fries

SWEET TREATS 16

FLOURLESS CHOCOLATE CAKE GF

STICKY TOFFEE PUDDING

HOUSE BREAD PUDDING

THE PIE

Served with your choice of vanilla bean ice cream, hot custard, or fresh whipped cream

GIFT CARDS & MERCHANDISE AVAILABLE

Ask Any Team Member

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