

# THE AULD FELLA

## BRUNCH

SATURDAY + SUNDAY 11 AM - 3 PM

🌿 Vegetarian 🔥 Spicy GF Gluten Friendly.\*

ALL FRIED FOOD CAN ALSO BE MADE GLUTEN FRIENDLY!

### FAVORITES

We proudly serve local, organic eggs.

#### FRENCH TOAST 15

Flame-grilled artisan ciabatta topped with fresh berries, Bailey's whipped cream & powdered sugar

#### BREAKFAST SANDWICH 19

Irish bacon, Dubliner cheddar, organic egg, arugula. Served on ciabatta with breakfast potatoes.

#### WAGYU STEAK + EGGS GF 29

8 oz. flame-grilled Wagyu, 2 sunny side up eggs, cherry tomato, fingerling potatoes + arugula

#### BUTTERMILK CHICKEN + WAFFLES 🔥 24

Juicy chicken breast of Jidori organic chicken atop a house made waffle, 2 sunny side up eggs, house buffalo sauce + honey

#### HOUSE CURED CORNED BEEF HASH 19

Corned beef, fingerling potato, peppers + chives. Served with 2 sunny side up eggs.

#### AVO TOAST 🌿 19

Smashed California avocado with cayenne, smoked paprika, baby tomato, cilantro + lime atop grilled ciabatta. Served with 2 sunny side up eggs.

#### HOUSE CUT FRIES OR SWEET POTATO FRIES 🌿 GF 9

Served with The Auld Fella whiskey aioli | Add curry sauce 🔥 +4

### THE BOARD

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

**Cheeses** Skellig cheese, Cashel blue cheese, Dubliner cheddar  
🌿 Misha's Vegan Cheese upon request.

**Meats** Corned beef, Prosciutto, house-pressed Pate

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

### OMELETTES

Served with choice of breakfast potatoes or fruit salad

#### SALMON + DILL 19

Flame-grilled salmon, dill, chives, cherry tomato + Dubliner cheese

#### BLUE, BACON + POTATO 19

Irish bacon, fingerling potato, chives + Cashel blue cheese

#### GARDEN 🌿 17

Mushroom, cherry tomato, fingerling potato, arugula, chive + Skellig cheese

### SUNDAY ROAST

SERVED ALL DAY SUNDAY

#### TRADITIONAL IRISH ROAST

Roast beef with creamy horseradish 29

Roast lamb with mint sauce 29

Roasted Jidori chicken 27

Served with roasted potato, mashed potato, roasted vegetables, Yorkshire Pudding, and house jus.

### IRISH SPECIALTIES

#### TRADITIONAL IRISH BREAKFAST 29

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

#### FISH + CHIPS 29

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

Add an additional cod filet +7

#### THE BURGER 19

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 Misha's Vegan Cheese 🌿 +3

Add Irish bacon, fried egg or avocado +4 each

GF Sub gluten free bun +3

### SALADS

#### CAESAR SALAD 🌿 18

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

#### KALE SALAD 🌿 GF 18

Kale, beets, brussels sprouts, 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 18

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

#### QUINOA SALAD 🌿 GF 18

Mixed quinoa, cucumber, red bell pepper, red onion, fresh tomato, sweet corn, scallions and lime vinaigrette

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



### BRUNCH DRINK SPECIALS

MIMOSA 12/36  
Prosecco + fresh OJ, Grapefruit, or Pineapple juice

HERA THE DOG BLOODY MARY 15  
Hera The Dog Vodka with our house-made Bloody Mary mix

BOTTOMLESS MIMOSA  
with purchase of any brunch item w/ choice of juice for \$25 per person / 2 hour time limit"

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.

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