

THE AULD FELLA

LATE NIGHT MENU

10:30PM - 11PM

Irish Sausage Rolls \$12

Served with beef jus

Beer Battered Onion Rings \$12

Served with The Auld Fella Whiskey Aioli

Tempura Jumbo Shrimp \$15

Served with buffalo sauce and The Auld Fella Whiskey Aioli

Beer Battered Mushrooms \$13

Served with garlic aioli

Buffalo Cauliflower \$13

Served with The Auld Fella Whiskey Aioli

Organic Jidori Chicken Strips \$13

Your choice of grilled or fried

The 'Shrooms \$14

Roasted portobello mushrooms with caramelized onion chutney

Fish + Chips \$27

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

Add an additional cod filet +7

Truffled Dubliner

Mac + Cheese \$14

Sub Misha's Vegan Cheese +3

Katie's Roasted Tomato Soup Cup 7 | Bowl 12

Organic baby plum tomato soup made fresh daily.

Auld Chip Shop's Seafood Chowder

Cup 10 | Bowl 16

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

Vegetable Soup

Cup 7 | Bowl 12

Traditional Irish vegetable soup

Herbed Mashed Potatoes with Beef Jus \$8

House Cut Fries OR Sweet Potato Fries \$8

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

Market Grilled Vegetables

\$14

Charred Broccolini w/Garlic

\$14

Freshly Baked Artisan Bread + Kerrygold Butter \$5

Oven Roasted Garlic Bloom

\$10

Mini Irish Lamb Stew

\$12

Mini Shepherd's Pie

\$12