

THE AULD FELLA

LUNCH

MONDAY - FRIDAY 11 AM - 3 PM

🌱Vegetarian 🔥Spicy GF Gluten Friendly.*

ALL FRIED FOOD CAN ALSO BE MADE GLUTEN FRIENDLY!

SOUPS

Served with artisan ciabatta + Kerrygold Irish butter.

KATIE'S ROASTED TOMATO SOUP 🌱 BOWL 14
Organic baby plum tomato soup made fresh daily.

AULD CHIP SHOP'S SEAFOOD CHOWDER BOWL 19
Atlantic Cod, Jumbo Shrimp + Salmon with wood-roasted vegetables simmered in a creamy saffron broth.

VEGETABLE SOUP 🌱 BOWL 14
Traditional Irish vegetable soup

SALADS

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

CAESAR SALAD 16
Crisp romaine, Skellig cheese + croutons, with our house made Caesar dressing

KALE SALAD 🌱GF 16
Kale, brussels sprouts, beets, parmesan + toasted almonds dressed with house vinaigrette

THE CASHEL 🌱GF 16
Arugula, wood roasted beets + pear, Cashel Blue cheese, walnuts, cucumber + avocado dressed with balsamic honey dressing

CHOPPED SUMMER SALAD 🌱GF 16
Romaine lettuce, chopped English cucumber, corn, red peppers, cherry tomatoes, fresh cilantro + avocado. Tossed with our house made cilantro-lime dressing

QUINOA SALAD 🌱GF 16
Mixed quinoa, cucumber, red bell pepper, red onion, fresh tomato, sweet corn, scallions and lime vinaigrette

Executive Chef Adolfo Perez

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

IRISH SPECIALTIES

FISH + CHIPS 18
One piece wild Atlantic beer-battered cod filet, house-cut fries, mushy peas + tartar sauce.
Add an additional cod filet +7

BANGER + MASH 18
One Irish pork bangers, caramelized onions, mashed potato, mushy peas + house jus. Add an additional banger +7

MALAY CHICKEN CURRY 🌱GF 18
Organic Jidori chicken served with bsmati rice + sides of onion chutney and mint yogurt

SAVORY PIES

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 16 **Irish Chicken pot pie** 16
Irish Lamb Stew Pie 16 **Shepherd's Pie** 16
Fisherman's Pie 18 **Veggie Shepherd's Pie** 🌱 16
Atlantic cod, jumbo shrimp, + salmon

1/2 SANDWICH + SIDE 19

Choice of House Cut Fries, Sweet Potato Fries, Mashed Potatoes, Mixed Greens Salad, or Cup of Soup

GF Sub Gluten Free Bun +3

WAGYU STEAK SANDWICH (FULL SANDWICH A LA CARTE 22)
Grass-fed Wagyu, caramelized onions, arugula + tomato topped with The Auld Fella Whiskey Aioli

REUBENESQUE (FULL SANDWICH A LA CARTE 19)
Corned beef, The Auld Fella Whiskey Aioli, cole slaw, and pickle

THE BIRD (FULL SANDWICH A LA CARTE 19)
Blackened grilled or buttermilk fried Jidori chicken breast, topped with buffalo slaw, pickles, and The Auld Fella Whiskey Aioli

SALMON RASHØI (FULL SANDWICH A LA CARTE 22)
Blackened Salmon filet, The Auld Fella Whiskey Aioli, tomato, caramelized onion and arugula

THE CALVER CLUB (FULL SANDWICH A LA CARTE 19)
Organic sliced turkey breast, Irish bacon, arugula, tomato, avocado, Skellig cheese + The Auld Fella Whiskey Aioli

THE PORTOBELLO 🌱 (FULL SANDWICH A LA CARTE 19)
Grilled Portobello mushroom, red peppers, arugula, onions, garlic + The Auld Fella Whiskey Aioli

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

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.