

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 ROLLS 13

BEER BATTERED ONION RINGS 🌿 13

Served with The Auld Fella Whiskey aioli

TEMPURA JUMBO SHRIMP 🔥 16

Served with buffalo sauce

BEER BATTERED MUSHROOMS 🌿 14

Served with garlic aioli

BUFFALO CAULIFLOWER 🔥 14

ORGANIC JIDORI CHICKEN STRIPS 14

Your choice of grilled **GF** or fried

THE 'SBROOMS 🌿 **GF** 15

Roasted portobello mushrooms with caramelized onion chutney

TRUFFLED DUBLINER MAC & CHEESE 🌿 15

Add Misha's Vegan Cheese +3

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

SOUPS

Served with artisan ciabatta + Kerrygold Irish butter

KATIE'S ROASTED TOMATO SOUP

Organic baby plum tomato soup made fresh daily.

Cup 9 | Bowl 14

AULD CHIP SHOP'S SEAFOOD CHOWDER

Cup 13 | Bowl 19

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

VEGETABLE SOUP

Traditional Irish vegetable soup

Cup 9 | Bowl 14

SALADS

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

CAESAR SALAD 18

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

KALE SALAD 🌿 **GF** 18

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** 18

Romaine lettuce, 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

ARTISANAL SANDWICHES

Served a la carte, open faced on flame-grilled artisan ciabatta with side of housemade slaw

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

WAGYU STEAK SANDWICH 22

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

REUBENESQUE 19

Corned beef, The Auld Fella Whiskey aioli, cole slaw, and pickle

THE BIRD 19

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

SALMON RUSHDI 22

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

THE CALVER CLUB 19

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

THE PORTOBELLO 🌿 19

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

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

Add homemade Peppercorn Sauce, Creamy Horseradish, or Mushroom and Red Wine Sauce +5

Add Mushroom and Onion Medley +6

PRIME NEW YORK STRIP 10 oz. GF 39

FREE RANGE ANGUS FILET MIGNON 8 oz. GF 47

THE PORTERHOUSE 22 oz. GF 79

Perfect for sharing

GRILLED RACK OF ORGANIC LAMB GF 52

Minted chimichurri

THE AULD PORK CHOP 10 oz. BONE-IN GF 37

Minted chimichurri

GRILLED ATLANTIC SALMON FILET GF 33

Caper Jus

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

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

CHARRED BROCCOLINI, GARLIC 🌱 GF 14

FRESHLY BAKED ARTISAN BREAD + KERRYGOLD BUTTER 🌱 7

OVEN ROASTED GARLIC BLOOM 🌱 12

Served with grilled artisan ciabatta with balsamic + olive oil

ORDER

TAKEAWAY + DELIVERY ONLINE

GRUBHUB | UBEREATS | DOORDASH

WWW.THEAULDFELLA.COM | (424) 361-5100

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 served with basmati rice + sides of onion chutney and mint yogurt

CORNEO BEEF + CABBAGE 29 GF

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 garlic saffron broth. 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 + Kerrygold butter

SWEET TREATS

FLOURLESS CHOCOLATE CAKE 16 GF

Served with choice of vanilla bean ice cream or hot custard

STICKY TOFFEE PUDDING 16

Choice of ice cream or hot custard

HOUSE BREAD PUDDING 16

Choice of ice cream or hot custard

THE PIE 16

Caramelized Pink Lady apples and cinnamon in a delicate crust. Choice of ice cream or hot custard.



GIFT CARDS & MERCHANDISE AVAILABLE

Ask Any Team Member

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