



# MAGGIE SMITH'S IRISH PUB BRUNCH



## TRADITIONAL

### Traditional Irish Breakfast\* \$12

Two Eggs Any Style Served With Rasher, Banger, Baked Beans, Grilled Tomato, Home Fries And Your Choice Of Toast Or English Muffin. Add Black And White Pudding For \$2.

### Corned Beef and Hash\* \$8

Shredded Corned Beef With Shredded Potato Topped With Cheddar Jack Cheese And Two Eggs Any Style. Served With Choice Of Toast Or English Muffin.

### The Classic\* \$8

Two Eggs Any Style Served With Your Choice Of Rasher, Bacon Or Banger. Served With Home Fries And Your Choice Of Toast Or English Muffin.

### Classic Benedict\* \$9

Slowed Roasted Ham On An English Muffin With Two Poached Eggs, Topped With Hollandaise Sauce. Served With Breakfast Potato.

### Biscuits and Gravy \$7

Fresh House Made Buttermilk Biscuits Topped With Country Gravy. Served With Breakfast Potato. Add Two Eggs\* Any Style \$2.

### Chicken and Biscuits \$10

Southern Fried Chicken Tenders, House-made Buttermilk Biscuits Topped with Savory Country Gravy, Served with Breakfast Potatoes

### Breakfast Sliders\* \$9

Fried Egg, American Cheese, Your Choice of Rasher, Bacon, Ham or Sausage on Home Made Biscuits. Served With Breakfast Potatoes.

### Chicken and Waffles \$10

Buttermilk Fried Chicken, Belgian Waffle, Served With A Bourbon Chipotle Maple Butter.

### Irish Boxty \$9

Traditional Irish Potato Pancake Served With Corned Beef Hash, Fried Eggs, Shredded Cheddar Jack Cheese And Maple Whole Grain Mustard.

### Pork Green Chili \$7

House Made Recipe Of Green Chile, Poblano Peppers, And Pork. Served With Fresh Tortilla Chips.

### Breakfast Burrito \$9

Scrambled Eggs, Banger, Pico De Gallo And Breakfast Potato. Rolled Into A Tortilla. Smothered With Our Pork Green Chile, Cheese And Sour Cream.

## A LA CARTE SIDES

**Toast \$1.25** (Sourdough, White, Wheat, Rye or English muffin)

**Additional Egg\* \$1.00**

**Baked Beans \$1.50**

**Rashers (2) \$4.00, Bangers (2) \$4.00**

**Bacon (3) \$2.00**

**Black and White Pudding \$2**

**Waffle \$3**

## APPETIZERS

### Beer Battered Chicken Tenders \$8

Hand Battered Chicken Breast Tenders. Served With Ranch And Guinness BBQ.

### Grilled Chicken Wings \$9

Jumbo Wings Tossed In House Made Buffalo Or Guinness BBQ Sauce. Finished On The Grill. Served With Celery Sticks. Choice Of Ranch Or Blue Cheese.

### Irish Potato Nachos \$10

Waffle Fries Topped With Shredded Cheese, Fresh Jalapeno, Tomato, Corn And Black Bean Salsa, Black Olive. Served With Sour Cream. Add Salsa Or Guacamole For \$2. Add Pulled Chicken For \$4

### Crispy Brussels Sprouts \$7

Crispy Brussels Sprouts Topped with Sweet Chili Sauce and Spiced Peanuts

### Beef Brisket Poutine \$8

House Braised Beef Brisket, Melted Cheese Curds, Gravy, Green Onion .

### Chips, Salsa And Guacamole \$6

Tortilla Chips Served With House Made Salsa.

## SOUPS

### Soup of the Day Cup \$3 Bowl \$5

Seasonal Soup Made Daily.

### Creamy Tomato and Artichoke Cup \$3 Bowl \$5

A Creamy Family Recipe Of Pureed Artichokes, Roasted Tomato, And Seasonings.

### French Onion Soup Cup \$3 Bowl \$5

Sautéed Onion In Beef Stock With A Slight Hint Of Sherry And Thyme. Topped With Croutons And Melted Swiss Cheese.

### Soup and Salad Combo \$9

A Bowl Of Any Of Our Soups With Choice Of A Side House Salad Or Side Caesar Salad.

## SALADS

### Full House \$8 Side \$5

Mixed Greens Topped With Grape Tomato, Cucumber, Matchstick Carrot, Diced Red Onion. Choice of Dressing. Add Grilled Chicken For \$4. Add Salmon\* For \$7.

### Caesar Salad \$8 Side \$5

Chopped Romaine Hearts Tossed With Seasoned Croutons, Parmesan Cheese, Caesar Dressing. Add Grilled Chicken For \$4. Add Salmon\* For \$7.

### Salmon and Asparagus Salad\* \$14

Mixed Greens Topped With Seared Salmon, Grilled Asparagus, Grape Tomatoes, Red Onions And Candied Pecans. Served With Orange White Balsamic Vinaigrette.

### Chopped Chicken and Bacon Salad \$12

Grilled Chicken, Mixed Greens, Bacon Bits, Blue Cheese Crumbles, Granny Smith Apples, Sliced Almond. Served With White Balsamic Dressing.

Whenever possible we source local/regional meats and vegetables. We are proud to feature all natural chicken and Local all natural grassfed beef.

We are committed to sustainability by reducing waste, recycling all paper and bottles and using compostable to-go products. Maggie Smith's offers gluten sensitive options, ask server for details. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.





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## SANDWICHES & BURGERS

All Sandwiches Are Served With French Fries On Fresh Baked Bread. Substitute Mashed Potatoes, Roasted Red Potato Or Coleslaw For No Charge. House Salad, Caesar Salad, Cup Of Soup, Fresh Fruit For \$1. Substitute Sweet Potato Fries Or Waffle Fries \$2.

### Reuben Or Turkey Reuben \$11

Thinly Sliced Corned Beef Or Turkey Topped With Sauerkraut, Swiss Cheese, And 1000 Island On Toasted Marble Rye.

### Maggie's Corned Beef Sandwich \$10

Warm Corned Beef, Melted White Cheddar Cheese, Pickles, Dijon Aioli. Served On A Toasted Baguette.

### Bacon Turkey Melt \$10

Thin Sliced Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Red Onion, Garlic Herb Aioli. Served On Toasted Sourdough.

### Pulled Beef Brisket Sandwich \$10

House Braised Beef Brisket, Coleslaw, Crispy Onion, Tomato Jam. Served on Brioche Bun.

### BYO Burger\* Or Chicken Burger \$10

Build Your Own. Cheese (\$.75) American, Swiss, Pepper Jack, Ghost Chili Pepper Jack, Blue Cheese, White Cheddar, Feta Cheese. Toppings (\$.95) Sautéed Onion, Sautéed Mushroom, Jalapeno, Avocado, Crispy Fried Onions, Pickle Plank, Or Applewood Bacon.

### Jalapeno Burger\* \$11

House Made Burger. Diced Jalapeno. Topped With Fried Onion, A Sweet Chili Cream Cheese, Spring Mix, And Sliced Tomato.

## ENTRESS

### Fish and Chips \$12

Hand Battered Alaskan Cod. Served with Coleslaw, French Fries, And Tartar Sauce.

### Corned Beef and Cabbage \$12

Tender Slices Of Corned Beef Brisket. Served Over Mashed Potato, And Sautéed Cabbage. Topped With A Traditional White Wine Parsley Sauce.

### Shepherd's Pie \$13

House Braised Brisket, Carrots, Celery, Onion Gravy, English Peas, Mashed Potato. Served With A Dinner Roll. Choice Of Soup Or Salad.

### Banger and Mash \$12

Traditional Irish Banger, Mashed Potato, English Peas, Caramelized Onion Gravy. Served With A Dinner Roll.

## SIDES

Coleslaw \$2

French Fries \$3

Roasted Red Bliss Potato \$4

Waffle Fries \$5

Potato Crisps \$3

Fresh House Made Potato Chips.

Mashed Potato \$4

Mashed Potatoes With Parmesan Cheese. With A Side of House Made Gravy.

Sweet Potato Fries \$4

Sautéed Snap Peas \$4

Vegetable Medley \$3

Fresh Fruit Cup \$4

## DESSERTS

Vanilla Bean Ice Cream \$3

3 Scoops Of Vanilla Ice Cream

Guinness or Salted Caramel Ice Cream \$4

3 Scoops Of Lik's Guinness Or Salted Caramel Ice Cream

Apple Crumble \$4

Baked Apple And Cinnamon. Topped With A Crumble Crust. Served With 2 Scoops Of Vanilla Ice Cream.

Sticky Toffee Pudding \$8

Moist Sponge Cake, Topped With Toffee Sauce And Salted Caramel Ice Cream.

## KIDS MENU

Buttered Noodles \$5

Penne Lightly Buttered Topped With Parmesan Cheese.

Grilled Cheese \$5

Grilled Cheese On Sourdough Toast With American Cheese. Served With Fries.

Chicken Tenders \$5

Two Fresh Chicken Tenders Battered In House. Served With Fries.

Grilled Chicken \$6

Grilled Chicken Breast With A Choice Of Mashed Potato Or Vegetables

Kid Eggs \$4

1 Egg Any Style Served With Bacon And Sourdough Toast.

Kid French Toast \$4

Sourdough French Toast Served With Fresh Strawberries.

Fruit Bowl \$4

Assorted Seasonal Fruits.

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