BRUNCH

IRISH BREAD SERVICE

HOUSE CHIPS irish cheddar onion dip | 14

HOUSE-MADE SODA BREAD | 12 whipped marmite butter

SMALL PLATES

TABLE-SIDE STEAK TARTARE egg yolk - crostini | 26

MISO BAKED OYSTERS ROCKEFELLER | 16

ESPRESSO RUBBED CHICKEN WINGS buffalo or bourbon bbq - crudités bleu cheese dressing | 14

RED PEPPER HUMMUS market vegetable crudités | 16

DEVILS ON HORSEBACK dates - goat cheese - bacon port reduction | 12

BAR PIES add fried eag +3

PROSCIUTTO goat cheese - arugula - hot honey | 22

GARDEN SQUASH mozzarella - pepita pesto parmesan | 20

MARGHERITA tomato - mozzarella - basil | 18

MORNING THINGS

HANGOVER SHORT RIB COTTAGE PIE colcannon - irish cheddar | 30

EGG PLATTER

two eggs any style - home fries toasted sourdough - bacon | 18

CORNED BEEF HASH

sweet onions and peppers crispy fried eggs - hp sauce | 29

CHICKEN AND WAFFLE

berry butter - hot honey | 22

'THE SAND HOG BREAKFAST' espresso rubbed grilled skirt steak breakfast potatoes - grilled tomato fried eggs - bt sauce | 32

AVOCADO TOAST

smashed avocado - grilled sourdough charred lime | 14 add egg +4

EGGS BLACKSTONE

poached eggs - toasted sourdough bacon - grilled tomato hollandaise | 14

BRIOCHE FRENCH TOAST

mixed berries - toasted almonds labneh yogurt - nyc honey + bee pollen | 18

IRISH OMELETTE

corned beef hash - scallions irish cheddar - market salad | 18

SALADS

shrimp +12 / chicken +8 / salmon +8 / steak +12

TRADITIONAL COBB

bleu cheese - egg - avocado - bacon mkt greens - red wine vinaigrette | 18

KALE CAESAR

parmesan - charred lime croutons - caesar dressing | 19

PUB SALAD

market veggies - sherry vinaigrette | 16

THE HIGH LINE

quinoa - hummus - dried cranberry broccoli - toasted almonds carrot - maple dressing | 18

BRUNCH 'TOOLE-BOX

AFTERNOON SPRITZES | 35 serves 2-4, choose one crafted with prosecco

- pear lemon rosemary
- cucumber lemon basil
- hibiscus orange
- lavender, lemon, and honey

PIMMS CUP | 15

cucumber - mint - lemon orange – ginger beer

PROPER BLOODY MARY | 14

IRISH ESPRESSO MARTINI | 18 jameson irish whiskey mr. black coffee liqueur - cold brew

SANDWICHES

with house chips or a market salad substitute fries +4

O'TOOLE'S BURGER

american cheese - caramelized onions burger sauce - b+b pickles brioche | 24 add egg +3, bacon +4

"DANGEROUS DAVE'S" DUBLIN DIP shaved prime rib - irish cheddar caramelized onions - horseradish -

ciabatta - "with its own gravy" | 32

FRIED OR GRILLED CHICKEN pickled fresno - hot honey - slaw remoulade - brioche bun | 22

BEC

hard roll - bacon - american cheese fried egg - hp sauce | 20

FOR THE TABLE

FRIES | 10 parmesan & truffle oil +2 dirty them +5

HOME FRIES | 9

BACON 1 9

TOASTED SOURDOUGH | 8 marmite butter



O'TOOLE'S IRISH COFFEE | 15 hot or iced bushmill's irish whiskey

FOR THOSE OF US WITH DIETARY RESTRICTIONS, PLEASE SCAN CODE >>>



