RED PEPPER HUMMUS market vegetable crudités | 16 add pita bread +4

IRISH CHEESE PLATE irish cheddar - cashel blue willoughby - crackers quince - fig - pear | 24

SIRLOIN STEAK ON TOAST 14oz new york strip grilled and sliced crostini - thumbit sauce | 48

ESPRESSO RUBBED CHICKEN WINGS buffalo or guinness bbg blue cheese dressing crudités | 15

WAGYU BEEF SLIDERS quinness battered onion ring ballymaloe relish irish cheddar - brioche bun | 22

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

IRISH NACHOS

house chips - cheese sauce bacon - pickled fresnos sour cream - scallions | 15

SAUSAGE ROLL

hand rolled spiced irish sausage puff pastry - hp sauce | 16

TABLE-SIDE STEAK TARTARE egg yolk - crostini | 26

IRISH BREAD SERVICE

HOUSE CHIPS irish cheddar onion dip | 14 HOUSE-MADE SODA BREAD whipped marmite butter | 13

SOUPS AND SALADS

shrimp +15 / chicken +12 / salmon +14 / steak +15 POTATO AND LEEK SOUP

chive oil - house-made irish soda bread marmite butter | 10

TRADITIONAL COBB blue cheese - egg - avocado - bacon mkt greens - red wine vinaigrette | 18

KALE CAESAR parmesan - croutons - charred lime caesar dressing | 19

PUB SALAD market veggies - sherry vinaigrette | 16

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

BAR PIES

PROSCIUTTO goat cheese - arugula - hot honey | 22 IRISH SAUSAGE AND CHEDDAR tomato - parsley | 21

MARGHERITA tomato - mozzarella - basil | 18

TIER OF ALL THREE | 58

FULL IRISH BREAKFAST

two eggs - irish bacon - irish banger grilled tomato and mushroom house-made potato pancake black and white pudding baked beans | 28

SERVED ALL DAY!

SANDWICHES AND BURGERS

with house chips or market salad substitute fries +4

O'TOOLE'S BURGER

american cheese - caramelized onions burger sauce - b+b pickles - brioche | 25

"DANGEROUS DAVE'S" DUBLIN DIP shaved prime rib - irish cheddar caramelized onions - horseradish ciabatta - "with its own gravy" | 34

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

HAM + CHEESE TOASTIE house cured & carved ham - coleslaw irish cheddar - toasted brioche | 23

FOR THE TABLE

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

SHISHITOS grilled lime - tajin | 10 GRILLED BROCCOLINI | 10

IRISH CHAMP MASH scallions | 10

LARGE PLATES

FILLET OF SALMON

salsa rosa - arugula - charred lime | 30

PROPER FISH AND CHIPS

quinness battered cod - crushed peas tartar - salt and vinegar | 30

IRISH SPICE BAG

fried chicken tenders - peppers - onions fries - house-made spice blend irish chip shop curry sauce | 26

IRISH CIDER MUSSELS AND FRIES garlic - cream - lemon - parsley | 28

IRISH POTTED SHRIMP garlic lemon butter sauce - parsley toasted sourdough | 28

"POTATO PASTA" RAVIOLI spinach + goat cheese - peas parmesan - truffle oil | 24

SQUASH AND CAULIFLOWER CURRY aromatic couscous | 26

BRICK CHICKEN buttermilk caesar slaw -

charred lemon - fries | 28

BERKSHIRE PORK CHOP charred carrots - carrot top chimichurri apple cider and bourbon reduction | 32

SHORT RIB COTTAGE PIE colcannon - irish cheddar | 30

ESPRESSO RUBBED STEAK FRITES 14oz prime ny strip - truffle butter watercress - roasted garlic - fries | 48

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EXECUTIVE CHEF: SCOTT HYNES