

O'TOOLE'S WAY

BRUNCH

FALL/WINTER 2025

IRISH BREAD SERVICE

HOUSE CHIPS

irish cheddar onion dip | 14

HOUSE-MADE SODA BREAD | 13

whipped marmite butter

SMALL PLATES

TABLE-SIDE STEAK TARTARE

egg yolk - crostini | 26

SAUSAGE ROLL

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

ESPRESSO RUBBED CHICKEN WINGS

buffalo or guinness bbq - crudités -
blue cheese dressing | 15

RED PEPPER HUMMUS

market vegetable crudités | 16
add pita bread +4

DEVILS ON HORSEBACK

dates - goat cheese - bacon -
port reduction | 12

WAGYU BEEF SLIDERS

guinness battered onion ring -
ballymaloe relish -
irish cheddar - brioche bun | 22

BAR PIES add fried egg +3

PROSCIUTTO

goat cheese - arugula - hot honey | 22

IRISH SAUSAGE AND CHEDDAR

tomato - parsley | 21

MARGHERITA

tomato - mozzarella - basil | 18

TIER OF ALL THREE | 58

MORNING THINGS

HANGOVER SHORT RIB COTTAGE PIE

colcannon - irish cheddar | 30

EGG PLATTER

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

FULL IRISH BREAKFAST SERVED ALL DAY!

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

CHICKEN AND WAFFLE

hot honey - marmite butter | 22

'THE SAND HOG BREAKFAST'

espresso rubbed grilled hanger steak -
breakfast potatoes - grilled tomato -
fried eggs - bt sauce | 34

AVOCADO TOAST

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

SMOKED SALMON BENEDICT

potato pancake - two poached eggs -
hollandaise - garden salad | 22

BANANAS FOSTER FRENCH TOAST

irish whiskey - cinnamon -
candied pecans - whipped cream | 20

SMOKED SALMON

guinness brown soda bread -
salted butter - capers -
lemon crème fraîche | 24

SALADS

shrimp +15 / chicken +12 /

salmon +14 / steak +15

TRADITIONAL COBB

blue 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'

A LIL' O'THE HAIR OF THE DOG

PROPER IRISH COFFEE | 15

bushmill's irish whiskey - coffee cream
...or try something a lil' fancy:

- mocha
- salted caramel

BOTTOMLESS IRISH COFFEES

1.5 hours for \$45

MIMOSA | 14

choose: pineapple - orange - pear

RIGHTEOUS BLOODY MARY | 21

house mix - grilled shrimp -
bacon - tajin

IRISH ESPRESSO MARTINI | 19

jameson irish whiskey -
faretti 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 bun | 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

HAM AND CHEESE TOASTIE

house cured & carved - irish cheddar -
coleslaw - toasted brioche | 23

FOR THE TABLE

FRIES | 10

parmesan & truff le oil +2 / dirty them +5

HOME FRIES | 9

BACON | 9

IRISH BACON | 10

IRISH BANGER | 10

TOAST | 8

sourdough or guinness brown soda bread
marmite butter

EXECUTIVE CHEF: SCOTT HYNES
CULINARY DIRECTOR: BARRY TONKS

FOR THOSE OF US WITH DIETARY
RESTRICTIONS, PLEASE SCAN CODE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



HUDSON YARDS NEIGHBORHOOD TAVERN
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