

O'TOOLE'S WAY

FALL/WINTER 2025

SMALL PLATES

RED PEPPER HUMMUS

fresh market veggies | 16
add pita bread +4

CHEESE PLATE

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

ESPRESSO RUBBED

CHICKEN WINGS

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

WAGYU BEEF SLIDERS

guinness battered onion ring -
ballymaloe relish -
irish cheddar -
toasted brioche bun | 24

DEVILS ON HORSEBACK

stuffed goat cheese dates -
crispy bacon -
port reduction | 15

IRISH NACHOS

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

SAUSAGE ROLL

hand rolled spiced irish sausage -
puff pastry - hp sauce | 18

SIGNATURE TABLE-SIDE

STEAK TARTARE

egg yolk - crostini | 26

SIRLOIN STEAK ON TOAST

14oz dry aged pat la frieda
ny strip - seared and sliced -
crostini - bt sauce | 55

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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 - hard boiled free range egg -
avocado - crispy bacon - mkt greens -
red wine vinaigrette | 18

KALE CAESAR

parmesan - croutons - charred lime -
classic caesar dressing | 19

PUB SALAD

fresh market veggies -
sherry vinaigrette | 16

THE HIGH LINE

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

BAR PIES

PROSCIUTTO AND HOT HONEY

goat cheese - fresh arugula | 22

SAUSAGE AND CHEDDAR

tomato - parsley | 21

MARGHERITA

tomato - mozzarella - fresh 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

house chips or mkt salad - sub fries +4

O'TOOLE'S BURGER

aged pat la frieda beef patty -
american cheese - caramelized onions -
burger sauce - b+b pickles -
toasted brioche bun | 25

THE DUBLIN DIP

shaved prime rib - irish cheddar -
caramelized onions -
horseradish - toasted ciabatta -
"with its own gravy" | 34

FRIED OR GRILLED CHICKEN SANDWICH

bell and evans chicken breast -
pickled fresno - hot honey - slaw -
remoulade - toasted brioche bun | 22

HAM + CHEESE TOASTIE

house cured & carved ham - coleslaw -
irish cheddar - toasted milk bread | 23

FOR THE TABLE

FRIES | 10

parmesan & truffle oil +2 / dirty them +5

SHISHITOS grilled lime - tain | 10

GRILLED BROCCOLINI | 10

CHAMP MASHED POTATOES fresh scallions | 10

LARGE PLATES

STEAK FRITES

14oz dry aged pat la frieda ny strip -
truffle butter - watercress -
roasted garlic - fries | 65

BRAISED SHORT RIB COTTAGE PIE

colcannon - irish cheddar | 34

GRILLED BERKSHIRE PORK CHOP

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

BRICK CHICKEN

bell and evans 'hand boned' 1/2 chicken -
oven roasted - buttermilk caesar slaw -
charred lemon - fries | 32

FILLET OF SALMON

salsa rosa - arugula - charred lime | 30

PROPER FISH AND CHIPS

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

SPICE BAG

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

CIDER STEAMED MUSSELS AND FRIES

garlic - cream - lemon - parsley | 28

ACORN SQUASH AND CHICKPEA CURRY

roasted butternut & zucchini -
preserved fruits - spiced coconut sauce -
aromatic cous cous - cilantro | 26

EXECUTIVE CHEF: SCOTT HYNES
CULINARY DIRECTOR: BARRY TONKS

PROUDLY SUPPORTING PURVEYORS INCLUDING:
pat la frieda tomcat bakery
bell and evans chicken murray's cheese
fulton fish cooperative di palo nyc
emporia de gelato food ireland

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



FOR THOSE OF US WITH DIETARY RESTRICTIONS,
PLEASE SCAN THIS CODE WITH YOUR PHONE. >>>

