

O'TOOLE'S WAY

BRUNCH

SPRING/SUMMER 2026

IRISH BREAD SERVICE

HOUSE CHIPS

irish cheddar onion dip | 14

HOUSE-MADE SODA BREAD | 13

whipped marmite butter

SMALL PLATES

SIGNATURE TABLE-SIDE

STEAK TARTARE

egg yolk - crostini | 26

SAUSAGE ROLL

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

ESPRESSO RUBBED CHICKEN WINGS

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

RED PEPPER HUMMUS

fresh market veggies | 16
add pita bread +4

DEVILS ON HORSEBACK

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

WAGYU BEEF SLIDERS

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

BAR PIES *add fried egg +3*

PROSCIUTTO AND HOT HONEY

goat cheese - fresh arugula | 22

BBQ CHICKEN

guinness bbq sauce - mozzarella -
red onion | 21

MARGHERITA

tomato - mozzarella - basil | 18

TIER OF ALL THREE | 58

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



MORNING THINGS

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 & white pudding - baked beans | 28

CRISPY FRIED CHICKEN AND WAFFLE

bell and evans chicken breast -
hot honey - marmite butter | 22

BREAKFAST SANDWICH

irish bacon - irish banger -
fried eggs - toasted baguette -
hp sauce - fries | 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

FOR THE TABLE

FRIES | 10

parmesan & truffle oil +2 / dirty them +5

HOME FRIES | 9

BACON | 9

IRISH BACON OR BANGERS | 10

SOURDOUGH TOAST | 8

SOUPS AND SALADS

shrimp +15 / chicken +12 / salmon +14 / steak +16

GUINNESS ONION SOUP

beef bone broth - caramelized onions -
gratinated cheese - baguette | 16

TRADITIONAL COBB

market greens - blue cheese -
hard boiled free range egg - avocado -
crispy bacon - red wine vinaigrette | 18

KALE CAESAR

parmesan - charred lime - croutons -
classic 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

choice of hot or iced
bushmill's irish whiskey -
coffee cream

BOTTOMLESS IRISH COFFEES

1.5 hours for \$45

MIMOSA | 14

choose: pineapple - orange - peach

RIGHTEOUS BLOODY MARY | 21

house mix - grilled shrimp -
bacon - tajin

IRISH ESPRESSO MARTINI | 19

teeling irish whiskey -
faretti coffee liqueur - cold brew

SANDWICHES

house chips or mkt salad - sub fries +4

O'TOOLE'S BURGER *add egg +3, bacon +4*

aged pat lafrieda beef patty -
american cheese - caramelized onions -
burger sauce - b+b pickles -
toasted brioche bun | 26

THE DUBLIN DIP "with its own gravy"

shaved usda prime rib - irish cheddar -
caramelized onions - horseradish -
toasted baguette | 34

FRIED OR GRILLED CHICKEN

pickled fresno - hot honey - slaw -
remoulade - brioche bun | 22

HAM AND CHEESE TOASTIE

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

PROPER PLATES

HANGOVER SHORT RIB

COTTAGE PIE

colcannon - irish cheddar | 30

FISH AND CHIPS

guinness battered atlantic cod -
pea puree - tartar - curry sauce -
salt and vinegar | 30

ROAST DINNER "with all the trimmings"

yorkshire pudding - braised red
cabbage - honey glazed carrots -
duck fat roast potatoes -
proper gravy | 35

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

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



EXECUTIVE CHEF: SCOTT HYNES • CULINARY DIRECTOR: BARRY TONKS
VISIT US AT WWW.OTOOLESWAY.COM | FOLLOW US AT @OTOOLESWAY