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

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

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

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

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

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 baquette | 34

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

CHICKEN CAESAR WRAP
chopped romaine - red onion - tomato - garlic breadcrumbs - caesar dressing | 22

BRUNCH 'TOOLE-BOX

A LIL' O'THE HAIR OF THE DOG

PROPER IRISH COFFEE | 15
bushmill's irish whiskey
coffee cream

BOTTOMLESS IRISH COFFEES
1.5 hours for $45

MIMOSA | 14
choose: pineapple - orange

RIGHTEOUS BLOODY MARY | 21
house mix - grilled shrimp - bacon - tajin

IRISH ESPRESSO MARTINI | 19
teeling irish whiskey - faretti coffee liqueur - cold brew

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

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