



STARTERS

Potato Leek Soup \$4/\$7

Soup of the Day \$4/\$7

House Salad \$5/\$7

Caesar Salad \$5/\$7

Poached Pear Salad \$10

arugula, bleu cheese, candied walnuts, whiskey-soaked currants, honey tarragon dressing

Roasted Beet Salad \$10

roasted beets, fresh dill, goat cheese, toasted walnuts, over arugula, tossed with house made horseradish aioli

**Add to any salad: Chicken \$5, Shrimp \$8, Steak \$8*

Chef's Board \$11

variety of fresh baked breads, cheese, sweet and savory spreads, candied walnuts (*ask your server for today's fare*)

Wings \$7/\$12

beer marinated wings with choice of sauces: mild, medium, hot, tangy BBQ, house specialty houdini sauce or garlic parmesan

Irish Chips \$8

fresh cut potato chips tossed with herbs, garlic, shredded parmesan, scallions served with warm white cheese sauce

Boxty Potato Pancakes \$8

shredded potatoes, quinoa, kale served with irish butter and fig preserves

Kil-Poppers \$9

minced corned beef croquettes served with house made thousand island dressing

Kilkenny's Flat Bread \$8

brick fired, garlic, bruschetta, mozzarella, balsamic glaze
Add Chicken \$5, Shrimp \$8, Steak \$8

HAND HELDS

Choice of a side: pub fries, sweet potato fries, shoe string fries, coleslaw, applesauce, whipped garlic mashers, seasonal vegetables

Red Osier Famous Roast Beef Sandwich \$10

immersed in au jus, topped with house made horseradish sauce and smoked sweet-fire peppers, potato roll

Fried Green Tomato Sandwich \$12

cornmeal dusted green tomatoes, roasted beets, coleslaw, honey-peach mustard, potato roll

Grilled Chicken & Brie \$12

whipped brie, arugula, pickled cabbage slaw, onion jam, potato roll

The Rachel \$12

roast turkey breast, coleslaw, house made thousand island dressing, swiss, marbled rye

The Reuben \$12

shredded corned beef, house made thousand island dressing, sauerkraut, swiss, marbled rye

Whiskey Chick \$12

maple whiskey glazed chicken breast, smoked gouda, balsamic peppers, bacon, onion straws, potato roll

The Hooligan Burger \$14

grilled angus burger topped with marinated shiitake mushrooms, smoked gouda, roasted red peppers, lettuce, tomato, onion, mayo, potato roll

BYOB \$15

8oz burger or house made veggie burger, choice of lettuce, arugula, tomato, red onion, onion straws, smoked balsamic peppers, sweet cherry peppers, bacon, sautéed mushrooms, pickles, bacon jam, sharp cheddar, smoked gouda, swiss, provolone, bleu, or american, potato roll



FULL PLATES

Traditional Fish & Chips \$12

beer-battered haddock, pub fries, coleslaw, house made tartar sauce

Kristoff's Mac & Cheese \$12

cheddar, parmesan, gouda cheese blend with bacon
Add Chicken \$5, Shrimp \$8, Steak \$8

Smokey Gnocchi \$14

house made gnocchi, shiitake mushroom, brussel sprouts, toasted walnuts, brown butter, over smoked carrot puree

Pork & Pint \$17/\$14 (no pint)

smoked 1.5lb pork hock, grilled soda bread, whipped garlic mashers, smoked pork au jus

Corned Beef & Cabbage \$15

house cured corned beef with bacon sautéed cabbage

Bangers & Mash \$15

irish country sausage, mashed potatoes, onion gravy, jameson bacon jam

Shepherd's Pie \$15

lamb and beef filling topped with mashed potatoes

Roasted Root Vegetable Pot Pie \$15

white potato, sweet potato, rutabaga, zucchini, yellow squash, garlic cloves, mushroom gravy

Corned Salmon \$17

poached salmon, bleu cheese shredded brussels sprouts, rosemary roasted potatoes

Shrimp Sauté \$17

shrimp, seasonal vegetables served over linguine with white wine sauce

Ancient Wild Grains & Rice Risotto \$17

shiitake mushroom crema, white truffle olive oil, freshly grated parmesan

Add Chicken \$5, Shrimp \$8, Steak \$8

Pan Seared Scallops \$22

served over beet puree with arugula, bacon, sweet potato fritter, orange butter

Steak Frites \$24

local steak cut of the week, parmesan truffle fries, saffron rosemary-garlic aioli

Peppered Beef Tenderloin \$25

house smoked with whipped garlic mashers, local roasted mushroom duxelle, house made old world worcestershire glaze

SWEETS

Brownie Sundae \$5

served warm with irish cream ice cream

Banoffee \$6

bananas, chocolate shavings and dulce de leche, on a crust of crumbled biscuits and butter, topped with whipped cream

Chocolate Chess Pie \$7

house made in an oreo crust, topped with a dollop of fresh whipped cream

Crazy Cookie \$7

white and dark chocolate chips, pretzels, caramel, walnuts topped with our featured Cayuga Lake Creamery ice cream

Please share any dietary needs with your server

We proudly serve locally sourced organic products:

Beef raised by Morehead Farms

Produce & cheese distributed by Finger Lakes Farms

Pork products produced by The Piggery

Breads crafted by Ithaca Bakery

Ice Cream churned by Cayuga Lake Creamery