kitty o'sheas

All Day Dining

APPETIZERS

FRESHLY BAKED PRETZEL v 12

stout flavored mustard, herb boursin cheese sauce

PAN SEARED CRAB CAKE E, D, SH, S, WH, 19

parsnip soubise, char snap peas, frisée salad

KITTY'S WINGS ** s, D 17.5

spicy buttery hot sauce, carrots, herb buttermilk dip Sub for Crispy Cauliflower v 17

PARKER ROLLS & MONTE AMORE CHEESE BUTTER v, d, e 12

sea salt, shaved radish salad

CRUDITE & HUMMUS v, GF, D 14 asparagus, cucumber, pea pods, carrots, peppers, edamame hummus, curried crème fraîche

CHARCUTERIE PLATTER WH, s 24

mortadella, local salami, bresaola, Kitty's mustard, house pickles, roasted grapes, olives, toast points

KITTY O'SHEA'S CHEESE PLATTER WH, D, S, V 21.5

white cheddar, cambozola cheese, aged Widmer's cheddar, whipped ricotta, almonds, fig jam, bread

HOUSE POUTINE ** S, D, WH 19

crispy potatoes, cheddar cheese, stout pork gravy, curried crème fraîche

HAND HELDS

Choice of sides: Kitty's Fries, Chips, Side Salad, or cup of Loaded Potato Soup

KITTY O'SHEA'S BURGER** WH D S 21 Choice of beef or impossible, hp mayo, Irish cheddar, lettuce, tomato, house pickles, beer-battered onions, potato bun

Add fried egg 3 bacon 3.5 avocado 3

LOBSTER ROLL ** ESHSD 24 Tarragon Dijon mayo, gem lettuce, celery, New England bun

SPICED CHICKEN THIGH WH D s 19 garlic labneh, pickled red onions, tandoori seasoning, cabbage, spinach wrapper

CAULIFLOWER PO BOY WHSE 18 malt vinegar aioli, pickles, tomatoes, lettuce, soft hoagie

CORNED BEEF SANDWICH WH D 19 Irish cheddar, stout flavored mustard, marble rye

CRISPY COD SANDWICH WH s D 18 Old Bay tartar, lettuce, tomatoes, house pickles, on a ficelle

SIDES

ASPARAGUS 9 BABY CARROTS 9 SIDE WINDER FRIES 9 BRUSSELS SPROUTS 9

BEER BATTERED ONION RINGS 9 LOADED MASHED POTATOES 9

V Vegetarian VG Vegan GF Gluten Free D Dairy E Egg SH Shellfish S Soy TN Tree Nut P Peanut SE Sesame WH Wheat

SOUP & SALADS

HOUSE SOUP WH, D, S CUP 6.5 BOWL 9.25 applewood smoked bacon, cheddar, green onion

BRUSSELS SPROUTS & ASPARAGUS SALAD E, D, GF, SE, V 18 local greens, cucumbers, peppers, chives, creamy tahini ranch dressing

BURRATA MOZZARELLA GD, V, TN, S 19 almond romesco, cherry tomatoes, arugula, olive oil, cracked pepper

GARDEN LETTUCE & CHAR CARROTS SALAD V, GF, D, S, TN 18

gem lettuce, aged Widner's cheddar, snap peas, radish, paprika walnuts, buttermilk pistou vinaigrette

SALADS ENHANCEMENTS grilled chicken 8 grilled salmon 9

MAIN PLATES

CAST IRON SEARED RIB EYE** D, S WH 38 beer battered onion rings, marinated tomatoes, parsnip soubise, shallots red wine butter

FISH & CHIPS** D, S WH 25 tempura battered cod, old bay tartar sauce, beer-battered sidewinder fries, charred lemon

BROILED WHITE FISH S, SH, GF 28 Swiss chard, asparagus,

Swiss chard, asparagus, lobster chimichurri, char lemon

MAC & CHEESE wH, D, s 24 braised chicken, green peas, Widmer's aged cheddar, arugula

ATLANTIC SALMON s, D, GF 29 char baby carrots, lentils, celery root puree, herb champagne vinaigrette, grilled lemon

SHORT RIB SHEPHERD'S PIE s, b, wH 29 Seasonal vegetables, HP demi, mashed potatoes, green peas, puff pastry

DESSERT

KITTY O'SHEAS BREAD PUDDING

v, d, E wH 9 broiche, golden raisins, Baileys custard, salted caramel

HONEY, GOAT CHEESE, CASHEW CHEESECAKE D, E, WH, TN 9

passion fruit coulis, candied cashews, berries

BAILEYS & DULCE DE LECHE BAR

v, E, D, S, WH 9 flourless chocolate cake, torched meringue, malt pearls, Melba sauce

KITTY MILK SHAKE V, GF, D 9 whiskey, chocolate ganache, whipped cream

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

*These items are made to order

These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts and tree nuts.