SCOTCH EGG
SOFT-BOILED EGG WRAPPED IN PORK SAUSAGE, BREADED, FRIED AND SERVED WITH HORSERADISH DRESSING 7.75

PRETZEL BITES
FP BEER CHEESE  SM $6.75 - LG $10.5

WINGS OR TENDERS
YOUR CHOICE OF PLAIN, HOT OR BBQ 14.75

(4) ALMOND CRUSTED PRAWNS
WITH “PORE” HABANERO HONEY 14

CRISPY CALAMARI
LIGHTLY BATTERED CALAMARI, SEASONED, FRESH LEMON AND COCKTAIL DIPPING SAUCE 18

MORRISON’S CAJUN PRIME RIB BITES
W/ GARLIC BREAD AND HORSERADISH CREAM 22

ROASTED GARLIC FRIES
FP SEASONED FRIES WITH A HEAD OF ROASTED GARLIC 13.5

BACON MAC N’ CHEESE
A CREAMY BLEND OF JARLSBERG, COMTE AND WHITE CHEDDAR CHEESES AND A TOUCH OF CAYENNE, MURPHY’S IRISH RED BEER AND APPLEWOOD SMOKED BACON, TOPPED WITH BREADCRUMBS 13.5

JAMESON ONION TOAST MELTS
JAMESON-CARAMELIZED ONIONS WITH A BLEND OF JARLSBERG, AGED WHITE CHEDDAR AND COMTE CHEESES SERVED ON TOASTED SOURDOUGH 13.5

SAUSAGE TRIO
ANDOUILLE, CHICKEN APPLE AND BANGER SAUSAGES SERVED WITH OUR HOUSEMADE MUSTARD AND IRISH SODA BREAD 17

KETTLE CHIPS
BALSAMIC REDUCTION AND BLUE CHEESE CRUMBLES 9.5

Beer Cheese Sauce w/ Bacon, Sour Cream and Chives 9.5

Original Salt and Pepper Chips 6

SPINACH SALAD
FRESH BABY SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED WALNUTS, CROUTONS AND CELERY SEED DRESSING 14

CLUB SALAD
ROMAINE, MIXED GREENS, SMOKED TURKEY, AMERICAN BACON, 3 CHEESE BLEND, TOMATOES, CROUTONS & CHOICE OF DRESSING  SM $10.75 - LG $15.75

CHOPPED SALAD
CHOPPED ROMAINE & ICEBERG LETTUCE, CUCUMBER, TOMATOES, BEETS, BACON, ROASTED CORN AND CROUTONS 14

HOUSEMADE DRESSINGS
BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, CAESAR, POINT REYES DREAMY BLUE CHEESE & CELERY SEED VINAIGRETTE, THOUSAND ISLAND

OLD FASHIONED CHICKEN SALAD
PAN-ROASTED CHICKEN BREAST, CELERY, WHOLEGRAIN MUSTARD AND MAYO ON YOUR CHOICE OF BREAD 10.5

TRADITIONAL EGG SALAD
CLASSIC HOMEMADE EGG SALAD WITH ROMAINE LETTUCE AND TOMATO SERVED ON YOUR CHOICE OF BREAD 9.5

TUNA SALAD
ALBACORE TUNA, RED ONION, CELERY, CORNICHONS, CAPERS, M A Y O AND L E M O N 10.5

BLT
CRISPY APPLEWOOD SMOKED BACON, ROMAINE LETTUCE, TOMATO, AND MAYO ON TOASTED SOURDOUGH 12

ST JAMES’ TURKEY SANDWICH
SLICED SMOKED TURKEY, CRANBERRY HONEY CREAM CHEESE SPREAD, APPLE CRANBERRY ONION RELISH YOUR CHOICE OF BREAD 12.5

HOUSE SALAD
ROMAINE, MIXED GREENS, TOMATOES, SHREDDED CARROTS, WHITE BEANS, CROUTONS, SUNFLOWER SEEDS & CHOICE OF DRESSING  SM $7 - LG $9

ADD CHICKEN, SMOKED TURKEY, AMERICAN OR IRISH BACON FOR 3.5

KETO TACO SALAD
ROMAINE LETTUCE, SHREDDED CHEDDAR CHEESE, 1/4 POUND OF C.A.B. TACO BEEF, MICAELA’S SALSA, RED ONION AND SOUR CREAM 16.5

CAESAR
ROMAINE, CAESAR DRESSING, GRATED PARMESAN & CROUTONS  SM $6 - LG $9

ADD CHICKEN, SMOKED TURKEY, AMERICAN OR IRISH BACON FOR 3.5

WEDGE SALAD
ICEBERG LETTUCE TOPPED WITH AMERICAN BACON, CRUMBLED BLUE CHEESE, CROUTONS & BLUE CHEESE DRESSING 14.75

L I G H T E R  F A R E

 executive chef: justin severson • chef james ward • sous chef givon webb • pastry chef anya redmond

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
WE CATER!
ASK FOR OUR CATERING MENU

MAIN FARE

FISH & CHIPS*
HAND DIPPED BEER BATTERED COD, YOUR CHOICE OF KETTLE CHIPS OR FRENCH FRIES, COLESLAW WITH OUR HOUSEMADE TARTAR AND COCKTAIL SAUCES 18

Choice of Potatoes: Butter, Colcannon, Champ, Roasted Garlic

SHEPHERD’S PIE
BRAISED LAMB, ONION, CARROTS, CELERY, LEAKS, PEAS, AND SAVORY GRAVY TOPPED WITH MASHED POTATOES... 19

IRISH STEW
GUINNESS BRAISED BEEF WITH POTATOES, ONION, CELERY, CARROTS, AND PARSNIPS SERVED WITH HOUSEMADE IRISH SODA BREAD 18

CORNED BEEF CABBAGE & POTATOES PLATE
BEER BRAISED CORNED BEEF PICKLED CABBAGE, DAILY VEG AND CHOICE OF POTATOES 18

BANGERS AND MASH
DAILY VEG AND CHOICE OF POTATOES, ONION GRAVY 18

MEATLOAF AND MASH
MEATLOAF, ONION GRAVY, DAILY VEG AND CHOICE OF POTATOES 18

MUSTARD CRUSTED CHICKEN BREAST
SERVED WITH CHAMP, COLCANNON OR BUTTERED POTATOES, VEG OF THE DAY AND BALSAMIC VINAIGRETTE... 19

PAN ROASTED PORK LOIN
PORK LOIN, CRANRELISH, DAILY VEG AND CHOICE OF POTATOES 19.5

CBC SLIDERS
SLICED CORNED BEEF WITH OUR PICKLED CABBAGE ON A BRIOCHE SLIDER BUN WITH MAYO AND OUR SIGNATURE HOUSE MUSTARD, SERVED WITH KETTLE CHIPS AND A SIDE OF BEER CHEESE 17

(6) ALMOND CRUSTED PRAWNS
WITH PURE HABANERO HONEY, DAILY VEG AND CHOICE OF POTATOES 20.75

GRILLED
SERVED WITH KETTLE CHIPS (CRISPS) OR FRIES

PADDY MELT
C.A.B. GROUND BEEF TOPPED WITH JAMESON ONIONS WITH OUR 3 CHEESE BLEND (CARLISBERG, AGED WHITE CHEDDAR AND COMTE CHEESES) ON GRILLED RYE 17.5

’SOUTHERN STYLE’ FRIED BOLOGNA SANDWICH
THICK CUT BOLOGNA, BUTTER FRIED AND TOPPED WITH LETTUCE, PICKLES, RED ONION, HOUSE MUSTARD, MAYO, AND KETTLE CHIPS ON TOASTED WHITE BREAD WITH FRIES OR KETTLE CHIPS 16

GRILLED CHICKEN AND BRIE
WITH APPLE ONION CRANBERRY RELISH AND BABY GREENS ON YOUR CHOICE OF BREAD 17.5

GRILLED CORNED BEEF AND CABBAGE
WITH 3 CHEESE BLEND AND HOUSE MUSTARD ON MARBLED RYE 17

GRILLED CHEESE W/ BACON JAM
A BLEND OF CARLISBERG, AGED WHITE CHEDDAR AND COMTE CHEESES WITH A SAVORY BLEND OF APPLEWOOD SMOKED BACON AND CARAMELIZED ONIONS, ON SOURDOUGH BREAD 16.75

GRILLED CHEESE
A BLEND OF CARLISBERG, AGED WHITE CHEDDAR AND COMTE CHEESES ON SOURDOUGH BREAD 12.5

GRILLED CHEESE OPTIONS
GRILLED CHEESE WITH YOUR CHOICE OF CHICKEN, HAM, TUNA, AMERICAN CHEESE, IRISH BACON OR CORNED BEEF ADD 3.5

BURGERS

ALL BURGERS ARE ½ POUND C.A.B. GROUND BEEF (COOKED TO ORDER) W/ SIDE OF LETTUCE, TOMATOES, RED ONION AND PICKLES SERVED WITH FRENCH FRIES OR HOUSE KETTLE CHIPS

JUSTINS B.F. CHEESEBURGER
½ POUND C.A.B. GROUND BEEF, CHOICE OF CHEESE (CHEDDAR, THREE CHEESE BLEND, AMERICAN) AND PADDY’S DIPPING SAUCE SERVED ON BRIOCHE BUN 15.5

BACON BLUE BURGER
AMERICAN BACON AND CRUMBLED BLUE CHEESE 17

TERIYAKI PINEAPPLE AND 3 CHEESE BURGER
GRILLED PINEAPPLE, SLAW, OUR 3 CHEESE BLEND (CARLISBERG, AGED WHITE CHEDDAR AND COMTE CHEESES) AND HOUSE MADE TERIYAKI SAUCE 17.5

MUSHROOM AND THREE CHEESE BURGER
SAUTEED MUSHROOMS, OUR 3 CHEESE BLEND (CARLISBERG, AGED WHITE CHEDDAR AND COMTE CHEESES) AND HOUSE MADE THOUSAND ISLAND 17

BBQ BACON JAM AND AMERICAN CHEESE BURGER
BACON JAM, AMERICAN CHEESE AND HOUSE MADE BOURBON BBQ SAUCE 17

SPICY NACHO BURGER
FP CAYENNE BEER CHEESE, JALAPENOS AND SPICY KETTLE CHIPS 17

VEGGIE BURGER
GARDEN BURGER, CHOICE OF CHEESE (CHEDDAR, THREE CHEESE BLEND, AMERICAN) AND PADDY’S DIPPING SAUCE SERVED ON BRIOCHE BUN 15.5

CLASSIC KETO BURGER
½ POUND C.A.B. GROUND BEEF OUR 3 CHEESE BLEND, FRIED EGG AND SIDE HOUSE SALAD 17

BUILD YOUR OWN BURGER 15.5
½ POUND C.A.B. GROUND BEEF (COOKED TO ORDER) W/ SIDE OF LETTUCE, TOMATOES, RED ONION AND PICKLES AND FRENCH FRIES (CAN SUBSTITUTE ROASTED CHICKEN BREAD FOR BURGER)

ADDITIONAL ITEMS 1.5 EA
Egg • Cheese (Cheddar, Three Cheese Blend, American, Blue) Corned Beef • American or Irish Bacon • Bacon Jam
Sauteed Mushrooms • Ham

PROTEIN STYLE OR BOWL STYLE UPON REQUEST

WEBSITE SPECIALS

STARTING AT 5PM DINEARS SERVED WITH CHOICE OF MASHED POTATOES AND SEASONAL VEGETABLES

FRIDAY - 14 OZ RIB EYE STEAK 29.95
SATURDAY - BEER BATTERED PRAWNS 6/22 8/26

Potato options: Butter, Colcannon, Roasted Garlic

DON’T FORGET

DESSERT

DRINKS

ICE TEA LEMONADE ARNOLD PALMER GINGERALE CRANBERRY JUICE SHIRLEY TEMPLE FATHER PADDY’S SIGNATURE BLEND COFFEE 29.5

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.