

Josie Kelly's

PUBLIC HOUSE

Executive Chef
MICHAEL BRENNAN



ÓL BIA AGUS CRAIC

STARTERS

- POTATO CROQUETTES**12
tomato compote, green goddess dressing
- SPROUT FLATBREAD**14
capers, cashew ricotta, lemon basil aioli
- WINGS** *gf*14
side of celery, bleu cheese or ranch, choice of:
mild | hot | ginger-lime | curry | BBQ

- PORTOBELLO FRIES**10
portobello mushroom, panko, lemon basil aioli
- FRIED BRUSSEL SPROUTS** *gf*9
sweet chili, scallions, sesame, chipotle aioli
- FAB CAKES**15
heart of palm & artichoke cake, nori seaweed,
apple & jicama salad, shallots, Old Bay "aioli"

SEAFOOD

- SHRIMP COCKTAIL (4)**15
- MUSSELS**15
garlic & cider broth, yuzu citrus aioli
- COCKLES & CLAMS**16
dry cider, garlic & butter broth, red chilis
- LOBSTER TOSTADAS** *gf*20
avocado, cilantro, blueberry mustard

- RAW OYSTERS** *gf*MP
- BAKED LOCAL OYSTERS (6)**MP
Pernod, spinach, bacon, & parmesan
- FRIED OYSTER SLIDERS (2)**15
hawaiian buns, garlic pickles, Old Bay aioli
- CRAB CAKES**17
apple & jicama salad, shallots, green goddess

SOUPS

- SOUP OF THE DAY**MP
- POTATO LEEK SOUP**8
- CORN & CRAB CHOWDER**11

SALADS

- CAESAR**10
- HOUSE SALAD** *gf*10
- IRISH COBB** *gf*17
chicken, rasher, hard boiled egg, avocado,
tomato, mustard vinaigrette
- BRUSSEL SPROUT SALAD** *gf*15
kale, cabbage, onion, almond, bleu cheese,
dried cherry, Josie's sherry vinaigrette
- SALAD ADDITIONS**
chicken +6 | salmon* +10 | shrimp +6
crab cake or fab cake +9 | hanger steak +12

SIDES 7

- French Fries *gf* | Sweet Potato Fries *gf*
Mashed Potato *gf*
Caesar Salad | House Salad *gf*
Arugula Salad *gf* | Orzo Salad
Cucumber Salad *gf*
Bacon Brussel Sprouts *gf*
Sweet Corn Succotash *gf*

TRADITIONAL FARE

- FISH & CHIPS**21
beer battered haddock, french fries,
tartar sauce & malt vinegar mayo
Add Mushy Peas \$3
- BANGERS & MASH**18
grilled Irish sausages, potatoes, butter
braised peas, grilled tomato, Josie's gravy
- SHEPHERD'S PIE**20
ground lamb and mashed potato,
side of arugula, sherry vinaigrette
- BEEF & GUINNESS PIE**20
beef tips, stout gravy, Josie's pie crust,
side of arugula, sherry vinaigrette
- GARDEN PIE** *gf*16
lentils and veggies, mashed potato,
side of arugula, sherry vinaigrette
- MARGARET'S SEAFOOD CHOWDER** .26
salmon, shrimp, PEI mussels,
smoked mackerel, potato, carrot, leek,
cream broth
- DUBLIN LAWYER**MP
jonah crab claws, lump crab, shrimp,
lobster, mushroom risotto, whiskey cream
- LAMB SHANK**32
cheddar polenta, baby carrot, green pea,
Cipollini onion

SIGNATURE ENTREES

- GRILLED PORK CHOP**24
succotash, whiskey glaze, sweet potato mash
- FILET MIGNON**38
potato & leek purée, bleu cheese gnocchi,
spinach, exotic mushrooms, demi glace
- GREEN CIRCLE™ CHICKEN**28
parsnip mash, wild mushroom barley, celery &
potato terrine, parsley garlic sauce
- SEARED SALMON** *gf*27
parsnip purée, bok choy, black rice, burnt
onion vinaigrette

- PAN SEARED COD**28
mint & pea purée, chilled orzo salad, heirloom
tomato vinaigrette
- SEARED SCALLOP** *gf*30
red pepper & almond Romanesco, English
pea risotto, grilled cauliflower, basil pesto
- ROASTED CAULIFLOWER** *gf*22
hazelnut & roasted squash, parsnip purée,
sundried tomato pesto, watercress

SANDWICHES & BURGERS

*served with pickle and choice of side | *gf* upon request*

- CORNED BEEF REUBEN**17
Swiss, Marie Rose, sauerkraut, Ginsburg rye
- TURKEY, BACON & AVOCADO**15
cheddar, lemon basil aioli, grilled sourdough
- CORK CITY SANDWICH**15
fried chicken breast, bell peppers, lettuce,
caper aioli, grilled brioche bun
- BIG EYE TUNA SANDWICH**18
bibb lettuce, tomato, avocado, pickled onion,
yuzu aioli, grilled brioche bun

- TURKEY CLUB**15
bacon, lettuce, tomato, multi-grain wheat toast
- VEGGIE BURGER** *\$*16
house made patty, cucumber tzatziki, yuzu
tartar, lettuce, tomato, grilled brioche bun
- AMERICAN BURGER*** *\$*17
Cooper Sharp American cheese, bacon, lettuce,
tomato, onion, grilled brioche bun
- LAMB BURGER*** *\$*18
pickled red onion, goat cheese, lemon aioli,
grilled brioche bun
\$ Substitute for Beyond Burger veggie patty

*"There are no strangers here — only friends
you haven't yet met." - WB Yeats*

vegetarian / vegan / *gf* gluten free / * consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

JOSIEKELLYS.COM



#JKPH

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DRINK MENU

CRAFT COCKTAILS

- VODKA LABHANDAIR** 11
Pearl Lemon Vodka, muddled raspberries & lemon, lavender syrup, club soda | rocks
- LEMON THISTLE**..... 10
Pearl Vodka, lemon, fennel syrup, rosemary | up
- BOARDWALK GIN** 14
Mr. Finger's Alibi Gin, elderflower liqueur, cucumber bitters, lemonade, club soda | rocks
- IRISH 75**..... 14
Garnish Island Gin, elderflower liqueur, prosecco, butterfly-pea flower simple, lemon | up
- PG&T** 12
Gordon's Pink Gin, tonic, splash of soda, mint | rocks
- TEQUILA PALOMA**..... 11
El Jimador Silver Tequila, grapefruit, lemon, lime, splash of soda, ancho chile salt rim | up

- PHOENIX MARGARITA** 12
Casamigos Blanco Tequila, muddled jalapeño, triple sec, prickly pear lemonade, salt | rocks
- RED SKY AT NIGHT**..... 16
Solento Añejo Organic Tequila, blood orange, luxardo cherry | rocks
- BLACKBERRY BASIL SMASH**..... 14
Jameson Irish Whiskey, ginger beer | rocks
- PASSIFLORA** 14
West Cork Bourbon Cask Irish Whiskey, passion fruit, orange, pineapple | up
- HAPPINESS IS A WARM GUN**.... 16
Bulleit Bourbon, brown sugar, old fashioned bitters, orange bitters, smoked cloche | rocks
- SALTED CARAMEL COFFEE MARTINI** 10
3 Olives Espresso Vodka, Kahlua Liqueur, cold brew, butterscotch schnapps, pinch of salt | up
- IRISH COFFEE** 10
Tullamore Dew Irish Whiskey, black coffee, raw sugar, fresh whipped cream

FROZEN COCKTAILS

- STRAWBERRY FROSÉ** 15
Prophecy Rosé, Aperol, lemon
- PINK WHITNEY LEMONADE** 14
- DAILY DAIQUIRI** MP
Ask your server for details

WINE

RED WINE

- PROVERB CABERNET SAUVIGNON (CA) 7/26
WILLIAM HILL CABERNET SAUVIGNON (CA) 9/34
LOUIS MARTINI CABERNET SAUVIGNON (CA) 14/52
RUFFINO CHIANTI RISERVA (ITA) 18/80
PROVERB MERLOT (CA) 7/26
ALAMOS MALBEC (ARG) 9/34
PROVERB PINOT NOIR (CA) 7/26
J VINEYARDS PINOT NOIR (CA) 14/52
LA CREMA PINOT NOIR (CA) 16/70

WHITE WINE

- PROVERB CHARDONNAY (CA) 7/26
WILLIAM HILL CHARDONNAY (CA) 9/34
LA CREMA CHARDONNAY (CA) 16/70
CANYON ROAD WHITE ZINFANDEL (CA) 8
PROVERB PINOT GRIGIO (CA) 7/26
JERMANN PINOT GRIGIO (ITA) 19/72
PROVERB SAUVIGNON BLANC (CA) 7/26
WHITEHAVEN SAUVIGNON BLANC (NZ) 10/42
PROPHECY ROSÉ (CA) 10/36
BLUFELD RIESLING (GER) 9/34
CANYON ROAD MOSCATO (CA) 8

SPARKLING

- LAMARCA PROSECCO (ITA) Btl 34
CONTESSA PROSECCO (ITA) Draft 9

BEER

DRAFTS

- GUINNESS STOUT 4.2% (IRL) Irish Dry Stout 7.00
- JOSIE KELLY'S IRISH RED SOPO BREW CO. (NJ)..... 6.50
- SMITHWICK'S ALE 3.8% (IRL) Irish Red Ale..... 6.00
- HARP LAGER 5.0% (IRL) European Pale Lager..... 5.50
- MILLER LITE 4.2% (WI) American Light Lager 4.00
- BLUE MOON 5.4% (CO) Belgian Style Witbier 5.50
- CAPE MAY BREWING CO. - CAPE MAY IPA (NJ) 6.50
- SOMERS POINT BREW CO. - Seasonal (NJ) 6.50
- CAPE MAY BREWING CO. - Seasonal (NJ) 6.50
- TUCKAHOE BREWING CO. - Seasonal(NJ) 6.50
- EVIL GENIUS BEER CO. - Seasonal (PA) 6.50
- BONESAW BREWING. - Seasonal (NJ) 7.50
- SIERRA NEVADA - Seasonal (CA) 6.50
- MODELO - Seasonal (MEX)..... 5.50

AMERICAN CRAFTS

- ROGUE DEAD GUY 6.8% (OR) German Style Maibock..... 6.50
- DALE'S PALE ALE 6.5% (CO) American Pale Ale..... 5.00
- GOLDEN ROAD MANGO CART 4.0% (CA) Fruit Beer 6.00
- DOGFISH SEAQUENCH ALE 4.9% (DE) Fruited Gose..... 6.50
- DOGFISH 60MIN 6.0% (DE) American IPA 6.50
- FOUNDER'S ALL DAY IPA 4.7% (MI) American Session IPA 5.50
- TUCKAHOE NEW OLD SCHOOL IPA 6.5% (NJ) American IPA 6.00
- BELLS 2 HEARTED IPA 7.0% (MI) American IPA 6.50
- EVIL GENIUS STACY'S MOM IPA 7.5% (PA) American Citrus IPA 6.50
- CAPE MAY COASTAL EVACUATION 8.0% (NJ) American Imperial IPA.. 6.50
- CAPE MAY CRUSHIN IT 8.0% (NJ) Juicy IPA 8.00
- ROGUE BATSQUATCH 6.7% (OR) Hazy IPA 6.50
- VICTORY GOLDEN MONKEY TRIPEL 9.5% (PA) Belgian-style Tripel... 7.00
- BONESAW QUEENSICLE 4.7% (NJ) Orange Cream Ale..... 6.50
- LEFT HAND MILK STOUT 6.0% (CO) Milk Stout..... 7.00

IMPORTS

- AMSTEL LIGHT LAGER 3.5%(NDL) Lager 5.00
- CORONA 4.6% (MEX) Lager 5.00
- CORONA LIGHT 4.1% (MEX) Light Lager..... 5.00
- HEINEKEN 5.0% (NDL) Lager..... 5.50
- HEINEKEN 0.0 0.0% (NDL) Lager 5.00
- HOEGAARDEN 4.9% (BEL) Belgian Witbier..... 6.00
- MURPHY'S STOUT 4.0% (IRL) Irish Dry Stout 6.50
- BODDINGTONS 4.6% (ENG) Cream Ale..... 6.50
- INNIS & GUNN ORIGINAL 6.6% (UK) Scotch Ale 6.50

DOMESTIC BOTTLES

- MILLER LITE 4.2% (WI) American Light Lager 4.00
- BUD LIGHT 4.2% (MO) American Light Lager..... 4.00
- BUDWEISER 5.0% (MO) American Lager 4.00
- COORS LIGHT 4.2% (CO) American Light Lager 4.00
- MICHELOB ULTRA 4.2% (MO) American Light Lager 4.00
- YUENGLING LAGER 4.5% (PA) American Lager 4.00
- REDBRIDGE LAGER 4.0% (MO) Gluten Free Amber Lager..... 5.50

HARD CIDER & SPIKED SELTZER

- MAGNERS CIDER 4.5% (IRL) Original Irish Cider 6.50
- MAGNERS CIDER 4.5% (IRL) Pear Cider 6.50
- REKORDERLIG 4.5% (SWE) Mango- Razz Fruit Cider..... 6.50
- STRONGBOW CIDER 5% (ENG) Gold Apple Cider..... 5.50
- WHITE CLAW 5.0% (USA) Black Cherry Seltzer..... 5.50
- WHITE CLAW 5.0% (USA) Lime Seltzer 5.50
- TRULY 5.0% (USA) Lemon Tea Seltzer..... 5.50
- TRULY 5.0% (USA) Strawberry Lemon Seltzer 5.50

"Nobody likes to party like the Irish!"
Book Your Next Event At Josie Kelly's.