



SIGNATURE ENTRÉES

IRISH BREAKFAST*22	CORNED BEEF HASH*15
2 eggs (any style), bangers, rashers, grilled tomato, black & white pudding, sautéed mixed mushrooms, side of grilled sourdough	2 poached eggs, Potatoes O'Brien, Marie Rose, side arugula salad, Josie's sherry vinaigrette
AMERICAN BREAKFAST*14	EGG WHITE FRITTATA gf14
choice of bacon or sausage, 2 eggs (any style), Potatoes O'Brien	Feta, spinach, tomato, onion, side arugula salad
AVOCADO TOAST*14	CROQUE MADAME14
6 minute egg, radish, red onion, rye crumble, sourdough	grilled housemade Irish ham, sauce mornay, sunny egg, toasted brioche
FRENCH TOAST14	CHEF'S OMELETTE* gf.....13
sliced brioche coated in pailleté feuilletine, whipped cream cheese, powdered sugar, fresh berries	goat cheese, arugula, wild mushrooms, choice of side
IRISH BENEDICT*15	STEAK & EGGS*22
2 poached eggs, rasher, potato "waffle", hollandaise, side arugula salad, Josie's sherry vinaigrette	hanger steak, 2 eggs (any style), Potatoes O'Brien, side arugula salad, hollandaise or red wine demi glace

 **SANDWICHES**  *choice of side & pickle | gf upon request*

CORNED BEEF REUBEN17	FRENCH ONION GRILLED CHEESE .14
Swiss, Marie Rose, sauerkraut, grilled Ginsburg rye	artisan cheese blend, caramelized onions, grilled sourdough, french onion jus
TURKEY, BACON & AVOCADO .16	AMERICAN BURGER* §17
cheddar, bacon, avocado, lemon basil aioli, grilled sourdough	Cooper sharp American cheese, bacon, lettuce, tomato, onion, grilled brioche bun
CORK CITY SANDWICH16	VEGGIE BURGER §16
Southern fried chicken breast, bell peppers, lettuce, onion, caper aioli, grilled brioche bun	house made patty, cucumber tzatziki, yuzu tartar, lettuce, tomato, grilled brioche bun
ROASTED DUCK24	LAMB BURGER* §18
honey lavender glaze, brie, crispy red onions, apple, horseradish tarragon aioli, toasted french baguette	pickled red onion, goat cheese, lemon aioli, grilled brioche bun

§ Substitute for Beyond Burger veggie patty

DAYTIME LIBATIONS

IRISH COFFEE10
Jameson Irish Whiskey, black coffee, raw sugar, fresh whipped cream
BAILEYS COFFEE10
Baileys Irish Cream, black coffee, fresh whipped cream
SALTED CARAMEL MARTINI12
Espresso Vodka, Kahlúa, cold brew, butterscotch schnapps, pinch of salt
MIMOSA7
House Champagne, fresh squeezed orange juice
CHAMPAGNE MULE8
Champagne, spicy ginger syrup, lime
MIMOSA FLIGHT14
Orange Watermelon Peach Bellini Ginger
ORANGE CRUSH8
Pearl Orange Vodka, triple sec, fresh squeezed orange juice, splash of Sprite
MRS. PIMMS12
Pimm's No. 1, chopped fruit, sparkling lemonade, mint, rocks
BLOODY MARY9
Pearl Black Vodka, Josie's spicy tomato cocktail, splash of Guinness
<i>Add Bacon \$2</i>
BLOODY MARIA9
El Jimador Silver Tequila, Josie's spicy tomato cocktail
BLOODY MARY FLIGHT20
- Classic Bloody - Vodka, Josie's tomato mix
- Bloody Irishman - Jameson Irish Whiskey, bacon
- Bloody Maria - Tequila, ancho chile rim
- Crabby Mary - lemon vodka, Old Bay, crab claw



BUILD YOUR OWN BLOODY MARY

Ask your server for details!

STARTERS

- POTATO CROQUETTES *gf*.....12
whipped feta, tomato jam, fermented honey
- SAUSAGE ROLLS.....11
bangers, caramelized onion, cheddar, wrapped in puff pastry, side of lavender honey mustard
- SMOKED SALMON BOXTY.....15
house cured smoked salmon, potato pancakes, scallion, chive crème fraîche
- CHICKEN & “WAFFLES”.....15
southern fried boneless chicken thigh, fried potato “waffle”, chipotle honey, fresh seasonal berries
- WINGS *gf*.....15
side of celery, bleu cheese or ranch
choice of: mild | hot | ginger-lime | curry | BBQ
- MUSSELS.....18
coconut curry broth, basil, side of french fries
- FRIED BRUSSEL SPROUTS *gf*.....9
sweet chili, scallions, sesame chipotle aioli
- SPANISH TORTILLA *gf*.....10
baked layers of potatoes, chive & crème fraîche



SIDES 7

- French Fries *gf* | Sweet Potato Fries *gf*
Mashed Potato *gf* | Potatoes Au Gratin *gf*
House Salad *gf* | Corn & Miso Salad *gf*
Caesar Salad | Arugula Salad *gf*
Chilled Colcannon Potato Salad *gf*
Roasted Rosemary Potatoes *gf*
Bacon Brussel Sprouts *gf*

SOUPS

- SOUP OF THE DAY.....MP
POTATO LEEK SOUP *gf*.....8
- FOUR SQUASH *gf*.....9
Butternut, Hubbard, Kambuta, Acorn, fried sage

SALADS

- CAESAR.....10
- HOUSE SALAD *gf*.....10
- IRISH COBB *gf*.....17
chicken, rasher, hard boiled egg, avocado, tomato, mustard vinaigrette
- BRUSSEL SPROUT SALAD *gf*.....16
shaved sprouts, kale, cabbage, onion, almond, bleu cheese, dried cherry, Josie's sherry vinaigrette
- GRILLED TUNA SALAD.....20
Ahi, mixed greens, avocado, cucumber, edamame, sesame, creamy ginger vinaigrette

ADDITIONS

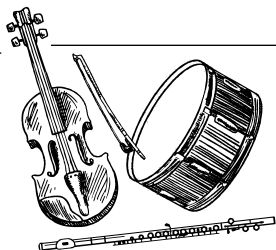
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|------------------------------------|-----------------------------|-----------------------------|
| Chicken.....6 | Soda Bread <i>gf</i>2 | Bacon.....5 |
| Salmon.....12 | Toast <i>gf</i>2 | Rashers.....4 |
| Shrimp.....8 | Fab Cake.....9 | Mushy Peas <i>gf</i>3 |
| Tuna.....14 | Banger.....5 | Hanger Steak.....18 |
| Avocado <i>gf</i> <i>gf</i>3 | Extra Egg.....2 | |

TRADITIONAL FARE

- SHEPHERD'S PIE.....21
ground lamb, mashed potato, peas & carrots, side of arugula
- BEEF & GUINNESS PIE.....21
beef tips, stout gravy, Josie's pie crust, peas, carrots, pearl onions, side of arugula
- GARDEN PIE *gf*.....16
lentils, veggies, mashed potato, side of arugula
- BANGERS & MASH.....20
grilled Irish sausages, mashed potato, butter braised peas, grilled tomato, Josie's gravy
- FISH & CHIPS.....22
beer battered haddock, french fries, sides of tartar sauce & malt vinegar mayo
Add Mushy Peas \$3

TRADITIONAL IRISH MUSIC

Every Sunday 1pm



Nobody parties like the Irish!

Book Your Next Event Here!

Josie Kelly's

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

JOSIEKELLYS.COM



#JKPH