

Josie Kelly's

PUBLIC HOUSE

Executive Chef
MICHAEL BRENNAN



ÓL BIA AGUS CRAIC

STARTERS

- POTATO CROQUETTES**12
whipped feta, tomato jam, fermented honey
- FRIED BRUSSEL SPROUTS**9
sweet chili, scallions, sesame, chipotle aioli
- WINGS (6)** *gf*14
side of celery, bleu cheese or ranch
choice of: mild | hot | ginger-lime | curry | BBQ
- SAUSAGE ROLLS**12
bangers, caramelized onions, cheddar, wrapped in puff pastry, side of lavender honey mustard

- ROASTED ZUCCHINI** *gf*11
Ras el Hanout spice, chickpea hummus, mint parsley
- PORTOBELLO FRIES**10
portobello mushroom, panko, lemon basil aioli
- FAB CAKES**15
heart of palm & artichoke cake, nori seaweed, corn & miso salad
- SPANISH TORTILLA**10
baked layers of potatoes, chive & crème fraîche

SEAFOOD

- SHRIMP COCKTAIL (4)**15
- MUSSELS** *gf*18
coconut curry broth, basil, side of french fries

- RAW OYSTERS** *gf*MP
- BAKED LOCAL OYSTERS (6)**MP
Pernod, spinach, bacon, & parmesan

SOUPS

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

SALADS

- CAESAR**10
- HOUSE SALAD** *gf*10
- IRISH COBB** *gf*17
mixed greens, grilled 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** *gf*20
Ahi, mixed greens, avocado, cucumber, edamame, sesame, creamy ginger vinaigrette

SALAD ADDITIONS

- chicken +6 | salmon* +12 | shrimp* +8
tuna +10 | fab cake +9 | hanger steak* +18

SIDES 7

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

TRADITIONAL FARE

- FISH & CHIPS**22
beer battered haddock, french fries, side of tartar sauce & malt vinegar mayo
Add Mushy Peas \$3
- BANGERS & MASH**20
grilled Irish sausages, mashed potato, butter braised peas, grilled tomato, Josie's gravy
- SHEPHERD'S PIE**21
ground lamb, mashed potato, side of arugula
- BEEF & GUINNESS PIE**21
beef tips, stout gravy, Josie's pie crust, side of arugula
- GARDEN PIE** *gf*16
lentils, veggies, mashed potato, side of arugula
- MARGARET'S SEAFOOD CHOWDER**34
salmon, shrimp, PEI mussels, smoked haddock, potato, carrot, leek, cream broth
- LAMB SHANK**40
cheddar polenta, baby carrot, green pea, Cipollini onion
- DUBLIN LAWYER FOR TWO**120
2 lobster tails, Jonah crab claws, lump crab, shrimp, over mushroom risotto, with whiskey cream

SIGNATURE ENTRÉES

- GREEN CIRCLE™ CHICKEN**24
roasted breast, butternut squash purée, white sweet potato rosti, grilled broccoli spears
- CAVATELLI**24
housemade shell pasta, mushroom cream, goat cheese, white truffle oil
- PAN SEARED SALMON***26
corn & miso salad, sesame glaze, parsnip purée

- GRILLED PORK CHOP*** *gf*28
succotash, whiskey glaze, sweet potato mash
- NEW YORK STRIP***40
16oz steak, roasted rosemary potatoes, asparagus salad, braised onion, Bordelaise sauce
- ROASTED CAULIFLOWER** *gf*22
seasoned floret, cauliflower purée, pickled golden raisin, sunflower seed bark

SANDWICHES & BURGERS

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

- CORNED BEEF REUBEN**17
Swiss, Marie Rose, sauerkraut, grilled Ginsburg rye
- TURKEY, BACON & AVOCADO**16
cheddar, bacon, avocado, lemon basil aioli, grilled sourdough
- CORK CITY SANDWICH**16
Southern fried chicken breast, bell peppers, lettuce, onion, caper aioli, grilled brioche bun
- AMERICAN BURGER*** *S*17
Cooper sharp American cheese, bacon, lettuce, tomato, onion, grilled brioche bun

- ROASTED DUCK**24
honey lavender glaze, brie, crispy red onions, apple, horseradish tarragon aioli, toasted french baguette
- VEGGIE BURGER** *S*16
house made patty, cucumber tzatziki, yuzu tartar, lettuce, tomato, grilled brioche bun
- LAMB BURGER*** *S*22
pickled red onion, goat cheese, lemon aioli, grilled brioche bun

S Substitute for Beyond Burger veggie patty

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

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

JOSIEKELLYS.COM



#JKPH

Josie Kelly's

PUBLIC HOUSE

DRINK MENU

CRAFT COCKTAILS

- VODKA POMME** 12
Pearl Lemon Vodka, Aperol, apple, lemon, cinnamon | rocks
- VODKA LABHANDAIR** 12
Pearl Citron Vodka, muddled raspberry and lemon, lavender simple syrup | rocks
- ALIBI 75** 15
Mr. Fingers Alibi Gin, elderflower liqueur, prosecco, butterfly pea simple, lemon | up
- NIGHT CAP** 11
Glendalough Wild Botanical Gin, Aquavit, tart cherry syrup, cucumber, lime, dash of orange bitters | up
- PHOENIX MARGARITA** 15
Solento Organic Tequila Reposado, muddled jalapeño, triple sec, prickly pear lemonade, lemon, lime, salt | rocks

- RED SANGRIA** 10
Proverb Merlot, secret recipe | rocks
- LA CONELLA** 16
Solento Organic Tequila Blanco, grapefruit, ginger, agave, lime, salt rim | rocks
- HAPPINESS IS A WARM GUN** 16
Bulleit Bourbon, brown sugar, old fashioned bitters, orange bitters, smoked cloche | rocks
- SPICED AULD FASHIONED** 15
West Cork Irish Whiskey Bourbon Cask, assorted bitters, winter spice simple syrup, charred cinnamon | rocks
- SALTED CARAMEL COFFEE MARTINI** 11
3 Olives Espresso Vodka, Kahlua Liqueur, cold brew, butterscotch schnapps, pinch of salt | up

HOT TREATS

- IRISH COFFEE** 10
Proper 12 Irish Whiskey, black coffee, raw sugar, fresh whipped cream
- IRISH CREAM COFFEE** 10
Irish Cream Liqueur, black coffee, fresh whipped cream
- HOT TODDY** 10
Bushmills Irish Whiskey, hot water, raw sugar, lemon, clove
- HOT PORT** 10
Sandeman Port, raw sugar, lemon & clove
- PEANUT BUTTER CUP** 11
Screwball Peanut Butter Whiskey, hot cocoa, chocolate drizzle

WINE

RED WINE

- PROVERB CABERNET SAUVIGNON (CA) 7/26
WILLIAM HILL CABERNET SAUVIGNON (CA) 11/40
LOUIS MARTINI CABERNET SAUVIGNON (CA) *Btl* 52
QU.ALE RED BLEND (ITA) 12/42
PROVERB MERLOT (CA) 7/26
ALAMOS MALBEC (ARG) 12/42
PROVERB PINOT NOIR (CA) 7/26
J VINEYARDS PINOT NOIR (CA) 14/52
LA CREMA PINOT NOIR (CA) *Btl* 70

WHITE WINE

- PROVERB CHARDONNAY (CA) 7/26
WILLIAM HILL CHARDONNAY (CA) 11/40
LA CREMA CHARDONNAY (CA) *Btl* 70
CANYON ROAD WHITE ZINFANDEL (CA) 8
PROVERB PINOT GRIGIO (CA) 7/26
ALTO LIVELLO PINOT GRIGIO (ITA) 10/36
JERMANN PINOT GRIGIO (ITA) *Btl* 72
PROVERB SAUVIGNON BLANC (CA) 7/26
WHITEHAVEN SAUVIGNON BLANC (NZ) 12/46
PROPHECY ROSÉ (CA) 10/38
BLUFELD RIESLING (GER) 9/34
CANYON ROAD MOSCATO (CA) 8/28
LAMARCA PROSECCO (ITA) *Btl* 34

BEER

DRAFTS

- GUINNESS STOUT 4.2% (IRL) Irish Dry Stout 8.00
JOSIE KELLY'S IRISH RED SOPO BREW CO. (NJ) 7.00
SMITHWICK'S ALE 3.8% (IRL) Irish Red Ale 7.00
HARP LAGER 5.0% (IRL) European Pale Lager 6.00
MILLER LITE 4.2% (WI) American Light Lager 4.00
BLUE MOON 5.4% (CO) Belgian Style Witbier 6.00
CAPE MAY BREWING CO. - CAPE MAY IPA (NJ) 6.50
SOMERS POINT BREW CO. - Seasonal (NJ) 7.00
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
MODELO - Seasonal (MEX) 5.50
MAGNERS - Original Irish Cider (IRL) 6.50

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
CAPE MAY ALWAYS READY 4.8% (NJ) Pale Ale 8.00
NEW BELGIAN ACCUMULATION 6.2% (CO) White IPA 6.50
FOUNDER'S ALL DAY IPA 4.7% (MI) American Session IPA 5.50
DOGFISH 60MIN 6.0% (DE) American IPA 6.50
TUCKAHOE NEW OLD SCHOOL IPA 6.5% (NJ) American IPA 6.00
TRÖEGS BLIZZARD OF HOPS 6.4% (PA) American IPA 6.50
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 BREWING (NJ) Seasonal 6.50
FOUNDERS BREAKFAST STOUT 8.3% (MI) Oatmeal Stout 6.50
BRECKENRIDGE VANILLA PORTER 5.4% (CO) American Portert 6.50
LEFT HAND MILK STOUT 6.0% (CO) Milk Stout 7.00
EVIL GENIUS PURPLE MONKEY DISHWASHER 6.7% (PA) Chocolate-Peanut Butter Porter 6.50

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) 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) Mixed Berry 5.50

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