

# Josie Kelly's

## PUBLIC HOUSE



ÓL BIA AGUS CRAIC

## DINNER

### 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, green peas, grilled tomato, Josie's gravy
- SHEPHERD'S PIE**.....21  
ground lamb with peas & carrots in gravy, topped with mashed potato, choice of side; fries or arugula with sherry vinaigrette
- CHICKEN CURRY**.....28  
chopped chicken thighs, bell peppers & onions, McDonnells Irish Curry sauce, sides of jasmine rice, french fries, pita
- BEEF & GUINNESS PIE**.....21  
beef tips stewed in stout gravy with peas carrots, pearl onions, topped with Josie's pie crust, choice of side; fries or arugula with sherry vinaigrette
- GARDEN PIE** *gf*.....16  
lentils, peas & carrots, leeks, onions and kale, mashed potato, choice of side; fries or arugula with sherry vinaigrette
- MARGARET'S SEAFOOD CHOWDER**.....MP  
salmon, shrimp, PEI mussels, smoked mackerel, potato, carrot, leek, cream broth
- LAMB SHANK** *gf*.....40  
fingerling potato, baby carrot, green pea, Cipollini onion

### STARTERS

- POTATO CAKES** *gf*.....12  
mashed potato with cheddar and herbs, panko breaded and pan seared, balsamic reduction, sour cream, arugula | *add chopped bacon +2*
- FRIED BRUSSEL SPROUTS** *gf*.....9  
sweet chili, scallions, sesame, chipotle aioli
- BATTERED BANGERS**.....11  
battered Irish sausage, lavender honey mustard
- PORTO FRIES** *gf*.....10  
sliced portobello mushroom, panko, lemon basil aioli
- WINGS** *gf*.....15  
choice of: mild | hot | ginger-lime | curry | BBQ  
side of celery, bleu cheese or ranch
- IRISH POUTINE**.....16  
ground lamb & gravy over french fries, irish curry, goat cheese, and pickled peppers
- FAB CAKES** *gf*.....15  
heart of palm & artichoke cake, bell peppers, garlic, flavored with nori seaweed, sweet corn succotash

### SEAFOOD

- SHRIMP COCKTAIL (4)** *gf*.....15  
Josie's country relish cocktail sauce
- RAW OYSTER (6)** *gf*.....MP  
Josie's cocktail, Chef's mignonette
- BAKED LOCAL OYSTERS (6)**.....MP  
Pernod, spinach, bacon, & parmesan
- MUSSELS** *gf*.....18  
coconut curry broth, basil, side of french fries
- TUNA TARTARE**.....20  
avocado, spicy aioli, sesame seeds, fried wontons

### SOUPS

- POTATO LEEK SOUP** *gf*.....6
- SOUP OF THE DAY**.....MP

### SALADS

- CAESAR**.....10
- HOUSE SALAD** *gf*.....10
- IRISH COBB** *gf*.....19  
mixed greens, grilled chicken, rasher, hard boiled egg, avocado, tomato, mustard vinaigrette
- SPROUT SALAD** *gf*.....16  
shaved brussel sprouts, kale, cabbage, red onion, roasted almond, bleu cheese, dried cranberry, Josie's sherry vinaigrette
- GREEN SALAD** *gf*.....15  
mixed greens & romaine, avocado, edamame, cucumber, sesame, giner vinaigrette

#### ADDITIONS

- chicken +6 | steak +12 | salmon\* +12  
shrimp +8 | ahi tuna +14

### SIDES 7

- French Fries *gf* | Sweet Potato Fries *gf*  
Mashed Potato *gf* | Vegan Mashed Potato *gf*  
Caesar Salad | House Salad *gf*  
Arugula Salad *gf* | Mushroom Risotto *gf*  
Sweet Corn Succotash *gf* | Creamed Corn *gf*

### SIGNATURE ENTRÉES

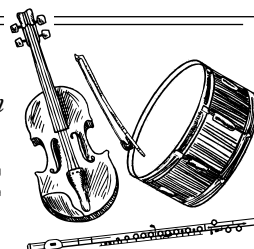
- POTATO CRUSTED COD** *gf*.....24  
mint & purée, smashed carrot
- CAVATELLI** *gf*.....24  
housemade shell pasta, mushroom cream, goat cheese, white truffle oil
- ROASTED SALMON\***.....26  
Earl Gray tea glaze, marinated cucumber and radish, tri-colored quiona, pistachio pesto
- GRILLED PORK CHOP\*** *gf*.....32  
creamed corn, stone fruit chutney, goat cheese, mustard cream sauce
- FILET MIGNON\***.....36  
8oz beef tenderloin, potato & cheddar cake, creamed spinach with pernod & smoked bacon, red wine demi glace
- ROASTED CAULIFLOWER** *gf*.....22  
seasoned floret, cauliflower purée, pickled golden raisin, sunflower seed bark
- SHORT RIB**.....32  
slow roasted short rib of beef, potato & cheddar cake, root vegetables, Guinness jus

### SANDWICHES & BURGERS

*served with pickle and choice of side | gf upon request*  
*S Substitute for Beyond Burger veggie patty*

- CORNED BEEF REUBEN**.....17  
Swiss, Marie Rose, sauerkraut, grilled Ginsburg rye  
\*Make it a Rachel! Substitute with Turkey
- TB & A**.....16  
roasted turkey, bacon, avocado, cheddar, lemon basil aioli, grilled sourdough
- CORK CITY SANDWICH**.....16  
Southern fried chicken breast, bell peppers, lettuce, onion, caper aioli, grilled brioche bun
- AMERICAN BURGER\***.....18.5  
Cooper sharp American cheese, bacon, LTO, grilled brioche bun
- VEGGIE BURGER** *gf*.....16  
house made patty, cucumber tzatziki, yuzu tartar, lettuce, tomato, grilled brioche bun
- LAMB BURGER\***.....22  
pickled red onion, goat cheese, lemon aioli, grilled brioche bun

**BRUNCH**  
Saturday & Sunday 10am  
**TRADITIONAL IRISH MUSIC**  
Every Sunday 1pm



*Choose Your Irish Goodbye*

*The Pub | Lounge | Adare Ballroom  
Whiskey Bar & Balcony | Irish Picnic*

*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