

VEGETARIAN, VEGAN, GLUTEN FREE & DAIRY FREE OPTIONS



IRISH INN & PUB

1234 N. Astor Street • Milwaukee, WI
(414) 272-5273 • countyclare-inn.com

Dear Friends,

We try to accommodate all of our guests' dietary requirements with grace. However, these menu items may take longer to prepare especially when the restaurant is at maximum capacity. Thank you for your anticipated patience. As with our regular menu, we spend countless hours preparing and making all of our offerings from scratch. Enjoy!

– Chef Cory

STARTERS

(Small plates for sharing)

CHEESE PLATE

A changing selection of domestic and imported cheese with crackers and seasonal accompaniments. 15.75

Pair with any bottle of wine and receive \$5 off the bottle!

ROASTED RED PEPPER HUMMUS

Chef Troy's homemade recipe with special seasonings and spices. Served with toasted pita triangles, tomato, cucumber, red onion, and kalamata olives. 10.50

COLCANNON POPPERS

Yukon Gold mashed potatoes whipped with Irish cheddar, cabbage and sautéed onions. Rolled in panko and fried. Served with Guinness gravy. 8.40

SMOKEY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichoke in a delicious baked hot dip, topped with fresh Parmesan. Served with toasted crostinis for dipping. 11.55

DRUNKEN MUSHROOMS

Sautéed mushrooms, shallots and garlic, deglazed with sweet honey & whiskey cream reduction, served over crostinis. 11.55

IRISH CHIPS

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7.35
add cheese .75

SOUPS & SALADS

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
4.20 cup, 5.25 bowl

THE PUB SALAD

Mixed baby greens and spinach tossed in a light balsamic vinaigrette and topped with cherry tomatoes, onions, and croutons 5.25

VEGETABLE GORGONZOLA SALAD

Fresh seasonal veggies sautéed and served on a bed of baby greens, spinach, tomato, and red onion. Tossed in balsamic vinaigrette and sprinkled with gorgonzola and croutons. 13.65

O'CONNELL STREET SALAD

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. 9.60

Please inform your server if you have a diet restriction

 Gluten-Free /option

 Vegetarian or Vegan /option

 Dairy-Free /option

IRISH SPECIALTIES

VEGETARIAN SHEPHERD'S PIE

A myriad of root vegetables, roasted mushrooms and seasonal veggies simmered slow and topped with homemade mashed potatoes and baked 'til golden brown. 16.80

THE REUBEN

Our homemade seitan and 1000 island on grilled light rye with your choice of Provolone or Swiss, and coleslaw or sauerkraut. 11.55

DESSERTS

SEASONAL CREME BRULEE

Delicate seasonally flavored custard with a crispy caramelized sugar topping. Finished with a dollop of fresh whipped cream. Ask your server for current flavor.

FLOURLESS CHOCOLATE CAKE

Chocolate lovers eat your heart out! Ask for either raspberry or chocolate sauce.

CARROT CAKE

A nostalgic blend of raisins and chopped walnuts, topped with our butter cream frosting.

IRISH BREAD PUDDING

Traditional Irish bread pudding with raisins, soaked in warm whiskey butter sauce.

No sniveling. No split checks. \$2 split plate charge.

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Follow us on:



SANDWICHES

All sandwiches (except Guinness® BBQ) served with your choice of fries, mashed potatoes, tator tots, creamy honey mustard potato salad; OR for an extra 1.00 choose a small salad.

FAUX CHICKEN PATTY

Six-ounce, deep fried faux chicken patty, provolone, caramelized onion, lettuce, tomato and mayo served on a brioche bun. 10.50

VEGGIE BURGER

Eight oz. veggie patty served on a brioche bun with lettuce tomato and onion on the side. 10.50

Customize your burger! Add these items for an additional .50 each: Guinness BBQ, Shannon sauce, 1000 Island, horseradish sauce, creamy garlic sauce, curry sauce, crunchy fried onions, sautéed onions, Worcestershire cream gravy, or sauerkraut.

For an additional .75 each:

Cheddar, provolone, Swiss, goat cheese, Irish cheddar, American or pepper jack.

GUINNESS® BBQ SANDWICH

Chopped faux chicken doused in our homemade Guinness BBQ, creamy coleslaw, mashed potatoes served open face on a thick cut grilled homemade potato bread. Crowned with crispy fried onions. 11.55

Gluten-Free Items from the Main Menu:

SHEPHERD'S PIE

COTTAGE PIE

SHANNON SALMON

CORNED BEEF &

CABBAGE

IRISH STEW

