



IRISH INN & PUB

countyclare-inn.com

BRUNCH

All brunch offerings are served with fresh seasonal fruit.

CHOICE OF POTATO

- Baby Red Skinned Potatoes   
- Fried Potato Fritters  
- Bubble n' Squeak (pan fried mashed potatoes with cabbage and bacon) 

FULL IRISH BREAKFAST

Fresh eggs fried to your liking, grilled Irish breakfast sausages (bangers), black & white pudding, Irish bacon (rashers), flame grilled tomato, sautéed mushrooms, brown bread and choice of potato. (It's a breakfast like this, that creates a thirst for Guinness!) 14.70

AMERICAN BREAKFAST

Fresh eggs fried to your liking with sausage links, ham, a strip of bacon, choice of potato and wheat toast. 12.60

PÁDRAIC'S CORNED BEEF HASH

A small mountain of County Clare's full flavored corned beef chopped up with cabbage and red potato. Served on a thick slice of home baked potato bread, drizzled with garlic parsley sauce and crowned with a fresh easy egg. 13.65

EGGS BENEDICT

Fresh eggs over easy with tarragon hollandaise sauce on toasted English muffin with choice of potato.

Traditional (with ham) 11.55 **Smoked salmon** (thin slice) 13.55

Vegetable (fresh seasonal mix) 11.55 

IRISH FRITTATA

Baked eggs filled with the freshest ingredients and covered in caramelized onions and melted cheese, served with choice of potato and wheat toast.

Vegetable (fresh seasonal mix) 11.55 **Meat** (chef's choice) 11.55
To ensure freshness and quality, supply is limited.

IRISH GRILLED TOAST

Homemade potato bread sliced thick and soaked in homemade egg mixture, served with a side of whiskey maple syrup, and fresh whip cream. **Half:** 8.50 **Full:** 10.50

MCCANN'S OATMEAL

Steel cut oats topped with toasted walnuts and brown sugar. Comes with a choice of potato. 8.50

BRUNCH BEVERAGES

MIMOSA

A brunch classic, County Clare super sized it to a pint! Champagne and orange juice.

IRISH DIESEL MIMOSA

Champagne and orange juice with a splash of black currant.

BEER-MOSA

Spotted Cow and orange juice.

MANGO-MOSA

Champagne and mango juice.

MIMOSA MULE

Champagne, ginger beer and a lime.

FRESHLY BREWED COFFEE (decaf available)

BARRY'S IRISH GOLD BLEND TEA (decaf available)

HOT TEA & ICED TEA (ask your server about our flavors)

JUICE

Orange, apple, pineapple, cranberry, tomato or grapefruit.

SODA

Coke, Diet Coke, Sprite, Diet Sprite, ginger ale, ginger beer, Squirt, lemonade, tonic, club soda, root beer.



COUNTY CLARE BLOODY MARY

First off, our mix and seasonings are homemade. Then we add one of Milwaukee's own, Klement's hickory smoked beef sticks, a cheese stick, two plump olives one juicy pickle spear, a wedge of lemon and lime and finally Padir's very own homemade pickled potato!

BLOODY MÁIRE (MOY-RAH)

Our Bloody Mary's Irish cousin (add a splash of Guinness and whiskey).

(Our bloody marys are made with Clamato which contains shellfish).

Please inform your server if you have a diet restriction

-  Gluten-Free /option
-  Vegetarian /option
-  Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

STARTERS (Small plates for sharing)

IRISH ROOT SOUP

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

IRISH CHIPS

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

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.45

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon sauce. 10.50

SANDWICHES

Served with choice of French fries or mashed potato.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled rye.
(Sub. housemade corned beef seitan for veg. option). 11.55

IRISH SMOKED SALMON

Irish-style smoked salmon served chilled with lettuce, tomato, red onion and dill cream sauce on grilled whole wheat. 11.55

ROASTED TURKEY BREAST

Fresh roasted turkey breast topped with cheddar and provolone, lettuce, tomato, and mayo on lightly grilled whole wheat. 10.50

GRILLED CHICKEN BREAST

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.50

add bacon 1.00

(Sub. deep fried faux chicken patty for vegetarian option).

ENTRÉES

CORNED BEEF AND CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage bacon braised slaw, and mashed potato. 15.75

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 15.75

(Sub. vegetable stew for vegetarian option)

IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, decorated with fried onion shoestrings. Served with mashed potatoes. 17.85

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and mashed potato. 16.80

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

SMOKED SALMON SALAD

In-house smoked salmon served chilled on top of mixed greens, fried capers, onions, tomatoes, and goat cheese. Served tossed in balsamic vinaigrette. 13.65

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

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