

THE LIFFEY

IRISH PUB

~ BRUNCH MENU ~

APPETIZERS & BITES

CHICKEN SHOTS

Bite-sized chicken breast, lightly breaded, tossed in our honey whiskey glaze 11.50

CHEESE CURDS

Beer battered cheddar cheese, spicy tomato sauce 11

MUSHROOM FLATBREAD

Wild mushrooms, roasted garlic cream sauce, white cheddar, pickled onion 11.50

ADD FRESH CHICKEN 5.00

ARTICHOKE DIP

Artichoke hearts, sundried tomatoes, bell pepper, garlic, smoked gouda, naan & crostini 12.50

BACON TOTS

Bacon, cheddar cheese, green onions, zesty tomato relish 11

FRENCH TOAST BITES

With cinnamon sugar & sweet cream 9

BRUNCH PLATES

THE ALL-AMERICAN BREAKFAST

Two eggs, choice of sausage links or bacon with seasonal fruit, creamy hash browns & toasted sourdough bread 11.50

STEEL CUT OATS

With granola, almonds, coconut, chèvre, cranberries, apples, apricots & pepitas 10

HAM & WHITE CHEDDAR OMELET

Brown sugar ham, white cheddar cheese, creamy hash browns, toasted sourdough bread 13

GARDEN VEGGIE OMELET

Irish cheddar, spinach, broccoli, sweet pepper, onion, mushroom, tomato, & creamy hash browns, toasted sourdough bread 12

IRISH BREAKFAST

Irish bangers, rashers, black & white pudding, baked beans, roasted potatoes, grilled tomato, two eggs & toasted sourdough bread 14

BIG BACON

Two eggs, two thick slices of bacon confit, creamy hash browns, toasted sourdough bread 12

BENEDICT

Poached eggs, brown sugar ham, English muffin, hollandaise sauce, creamy hash browns 14

CORNED BEEF HASH

Two eggs, cabbage, onions, carrots, potatoes, parsley sauce, toasted sourdough bread 14

QUINOA HASH

Spinach, bell pepper, broccoli, mushroom, poached eggs, hollandaise, potato crunchies, toasted sourdough bread 12

Smoked Bacon
Irish Bacon
Pork Sausage Links

SIDE PLATES

4.00 each

Creamy hash browns
Two eggs, any style
Fresh Fruit

SALADS

CHOPPED*

Mix of romaine & savoy salad, chicken, bacon, grilled onion, grape tomatoes, Fini cheddar, crispy soft boiled egg, Dijon vinaigrette, drizzle of creamy shallot dressing 14.50

QUINOA

Sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, basil, lime vinaigrette 12.50
ADD FRESH CHICKEN 5.00, FRESH SALMON* 7.00

BERRIES & BRIE

Mixed greens, fresh & pickled berries, brie cheese, spiced almonds, croutons, poppy seed dressing 12.50
ADD FRESH CHICKEN 5.00, FRESH SALMON* 7.00

CAESAR

Romaine, croutons, grape tomatoes & parmesan 10.50
ADD FRESH CHICKEN 5.00, FRESH SALMON* 7.00

BURGERS & SANDWICHES

CHOICE OF MIXED GREENS OR FRIES
SUBSTITUTE SWEET POTATO FRIES 2.00

REUBEN

Slow roasted corned beef, sauerkraut, Tillamook Swiss cheese, thousand island, caraway rye 14

SPICY CHICKEN

Sautéed chicken breast, bell peppers, onions, in a vodka & pepper jack cheese sauce, toasted hoagie 14

BREAKFAST BURGER*

Angus beef from Revier Cattle Company in Olivia, MN, Caves of Faribault Fini cheddar, lettuce, tomato, onion, pickles, bacon & fried egg 15.50

CARA CLUB

Candied bacon, pulled turkey, spinach, tomato & mayonnaise, toasted ciabatta 13.25

VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty stuffed with (or without) Havarti cheese, topped with lemon-garlic aioli, Brussels sprout slaw, on multi-grain bun 13.50

AND OF COURSE...

FISH & CHIPS

Beer battered cod, chips, tartar sauce 16
Sub Walleye ADD 5.00

BRUNCH MENU SERVED EVERY SUNDAY

We are committed to offering our employees a living wage. A 3% surcharge will be applied to all guest checks to cover costs associated with employee health care and other benefits. The surcharge is not a gratuity for employee service. If you have any questions, please ask to speak to a manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions. All items marked with an asterisk () contains raw or undercooked ingredients.*