

DEMPSEY'S

FOOD & SPIRITS

SOUPS & SALADS

MUSHROOM

ROASTED BUTTON, CRIMINI & PORCINI MUSHROOMS, & OHIO SWEET CREAM \$6

SOUP OF THE DAY

CHEF'S SEASONAL SELECTION \$5.50

HOUSE

MIXED LETTUCES, TOMATOES, RED ONION, LOCAL BACON, IRISH CHEDDAR WITH A SWEET & SOUR VINAIGRETTE

HALF \$6
FULL \$10

CAESAR

CRISP ROMAINE TOSSED WITH HOUSE MADE CAESAR DRESSING, PARMESAN CHEESE & TOPPED WITH CRUSHED CROUTONS \$8

PANKO ENCRUSTED SALMON

SERVED OVER MIXED GREENS WITH GOAT CHEESE, TOMATOES, CRUMBLER BACON WITH A DIJON/DILL VINAIGRETTE \$12

WEDGE

LOCAL BACON, TOMATOES, PINE NUTS & BUTTERMILK BLUE CHEESE DRESSING \$8

SOUTHWEST

CHILI RUBBED CHICKEN BREAST, MIXED LETTUCES, CORN & BLACK BEAN SALSA, TOMATOES, IRISH CHEDDAR, AVOCADO, CRISPY CORN TORTILLAS & CHIPOTLE RANCH. PICKLED JALAPEÑOS UPON REQUEST \$12

STEAK**

PRIME SIRLOIN, MIXED LETTUCES, TOMATOES, BLUE CHEESE, CRISPY ONIONS & HORSERADISH VINAIGRETTE \$12

ADD

GRILLED CHICKEN \$3.5
OLD BAY SHRIMP \$4
SALMON \$5 BUTCHER'S FILET \$6

APPETIZERS

QUESADILLA

CORN & BLACK BEANS, PICKLED JALAPEÑOS, CHEDDAR & MONTEREY JACK CHEESES
VEGGIE \$7 CHICKEN \$9
SHRIMP \$10 STEAK \$13

NACHOS

CORN TORTILLA CHIPS, BRAISED SHORT RIBS, CORN & BLACK BEAN SALSA, IRISH QUESO, PICKLED JALAPEÑOS, SOUR CREAM, GUACAMOLE & PICO DE GALLO \$12

DIPS

CORN & BLACK BEAN SALSA, GUACAMOLE, PICO DE GALLO, & HOUSE MADE CORN TORTILLA CHIPS \$7

HANDBATTERED CHICKEN TENDERS

CHOICE OF SWEET BABY RAY'S BBQ, MARZETTI RANCH OR HONEY MUSTARD SAUCE \$8

SMOTHERED FRIES

SHOESTRING FRIES SMOTHERED WITH HOUSE QUESO & TOPPED WITH LOCAL BACON \$8

HUMMUS

HOUSE MADE TRADITIONAL HUMMUS SERVED WITH TOASTED FLAT BREAD & FRESH VEGETABLES \$8

ENTREES

ADD A HOUSE OR GRILLED CAESAR SALAD \$3.50

WILD SALMON**

PANKO ENCRUSTED PAN SEARED SCOTTISH SALMON SERVED OVER A CILANTRO RISOTTO CAKE WITH SWEET AND SOUR SAUCE & FINISHED WITH PINEAPPLE SALSA \$17

PUB STEAK**

PRIME SIRLOIN SERVED WITH BROCCOLI MASHED POTATOES. FINISHED WITH PESTO CREAM SAUCE & TOASTED PINE NUTS \$18

RISOTTO

SWEET PEAS, WHITE WINE, VEGETABLE STOCK & FINISHED WITH A ROASTED RED PEPPER-BLUE CHEESE COULIS \$12

ADD GRILLED CHICKEN \$3.5

CRAB CAKES

JUMBO LUMP CRAB CAKES SERVED OVER CITRUS SWEET CORN & FINISHED WITH A HOUSEMADE DIJON AIOLI & HAYSTACK ONIONS \$21

MAC & CHEESE

GRILLED CHICKEN, CELERY, BLUE CHEESE CREAM & HOT SAUCE DRIZZLE \$13

POT ROAST

BRAISED BEEF SHORT RIBS OVER BUTTERMILK MASHED POTATOES SERVED WITH ROASTED CARROTS & SWEET PEAS. FINISHED WITH HOUSE MADE GRAVY \$16

MEATLOAF

ANGUS BEEF, LOCAL SAUSAGE, CRIMINI MUSHROOMS, BROWN SUGAR-CORIANDER GLAZE, BUTTERMILK MASHED POTATOES, SKILLET BEANS & HOUSE MADE GRAVY
SINGLE (6OZ) \$11
DOUBLE (12OZ) \$14

BURGERS

CHOICE OF GRIDDLED REDSKIN POTATOES, SHOESTRING FRIES, SEASONAL VEGETABLE OR FRESH FRUIT.

SUBSTITUTE SWEET POTATO FRIES \$1
OR HOUSE SALAD \$3.50

THE PUBLIC HOUSE**

ANGUS BEEF & LOCAL SAUSAGE, MUSHROOMS, LTO, MONTEREY JACK & RED PEPPER MAYO ON A SPLIT TOP BUN \$10

THE PATTY McDONALD**

ALL ANGUS BEEF PATTY, PUB SAUCE, SHREDDED ICEBERG, AMERICAN CHEESE, PICKLES, RAW ONION ON A SESAME SEED BUN
SINGLE \$7.50 DOUBLE \$8.50 TRIPLE \$9.50

MUSHROOM & SWISS**

TWO ANGUS BEEF PATTIES, SWISS, MUSHROOMS, LTO ON A SESAME SEED BUN \$9

BLACK BEAN

TOASTED CUMIN, TOASTED CASHEW & CORIANDER, ROASTED RED PEPPERS, MONTEREY JACK, GUACAMOLE, PICO DE GALLO ON A WHOLE WHEAT BUN \$8.50

SANDWICHES

CHOICE OF GRIDDLED REDSKIN POTATOES, SHOESTRING FRIES, SEASONAL VEGETABLE OR FRESH FRUIT. SUBSTITUTE SWEET POTATO FRIES \$1 OR HOUSE SALAD \$3.50

THE DEWEY STOKES

LOCAL BOLOGNA, RAW ONION, BREAD & BUTTER PICKLE, DIJON, MONTEREY CHEESE ON A SPLIT TOP BUN \$9

SALMON

WILD SCOTTISH CAUGHT, LOCAL BACON, LETTUCE, TOMATO, CITRUS AIOLI ON A TOASTED SOUR DOUGH \$12

HAM & CHEDDAR 2.0

BLACK FOREST HAM, IRISH CHEDDAR, LOCAL BACON, GRANNY SMITH APPLES, HONEYCUP MUSTARD, LETTUCE, TOMATO, PURPLE ONION ON TOASTED WHEAT \$10

CLASSIC

SMOKED TURKEY, LOCAL BACON, CHEDDAR, LETTUCE, TOMATO, MAYO ON TOASTED WHEAT BREAD \$9

VEGGIE

HUMMUS, MARINATED CUCUMBERS & ONIONS, FETA CHEESE, ROASTED RED PEPPERS, ROMAINE, OLIVE TAPENADE IN A WHOLE WHEAT WRAP \$7

STEAK**

PRIME SIRLOIN, BLUE CHEESE, GRILLED ONIONS, HORSERADISH MAYO ON A HOAGIE BUN \$11

RUBENESQUE

HOUSE MADE THIN SLICED CORNED BEEF, KRAUT, SWISS, PUB SAUCE ON RYE \$10

GRILLED CHEESE

IRISH CHEDDAR, AMERICAN CHEESE, TOMATO ON TEXAS TOAST \$7
ADD LOCAL BACON \$2

MEATLOAF MELT

ANGUS BEEF, LOCAL SAUSAGE, MUSHROOMS, BROWN SUGAR-CORIANDER GLAZE, BREAD & BUTTER PICKLE, SMOKED GOUDA, SWIRL SAUCE ON TEXAS TOAST \$10

TURKEY MELT

SMOKED TURKEY, CHEDDAR, HORSERADISH SLAW, DIJON ON TEXAS TOAST \$9

GRILLED CHICKEN

GRILLED CHICKEN WITH LETTUCE, TOMATO, ONION ON A SPLIT TOP BUN \$9

BLT

LOCAL BACON, LETTUCE, TOMATO & MAYO ON WHEAT TOAST \$8

DESSERTS

BRIOCHE BREAD PUDDING

SERVED WITH JAMESON SALTED CARAMEL & GRANNY SMITH APPLES \$6

CHEESECAKE

NEW YORK STYLE, GRAHAM CRACKER CRUST WITH A IRISH CREAM CARAMEL DRIZZLE \$6

CHOCOLATE MOUSSE PIE

SERVED IN A CHOCOLATE CRUMB CRUST WITH WHIPPED CREAM \$7

DEMPSEY'S

FOOD & SPIRITS

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS