

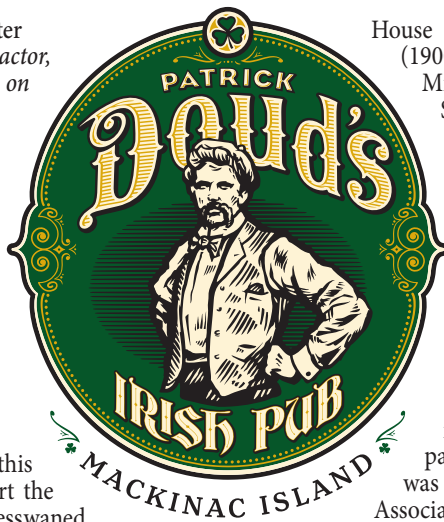
Patrick Doud – Mackinac Island’s Irish Carpenter
“Patrick Doud, Mackinac Island’s principal contractor,
has erected more cottages and public buildings on
the island than any other.”

St. Ignace Enterprise, April 27, 1922

Patrick Doud was born on Mackinac Island on November 11, 1861, the son of Stephen O’Dowd (*original surname*) and Bridget McCann. Stephen and Bridget were members of Irish families who immigrated to Mackinac Island beginning in the 1830s. By 1850, Mackinac Island’s population of 956 included 181 Irish residents from 26 different families. The Irish assimilated into Mackinac Island society at all levels, from servants to business owners.

Patrick started his career as a carpenter in this father’s cooper shop, making barrels to support the island’s booming fishing industry. As the fish business waned and tourism surged, Patrick turned his carpentry skills towards construction projects as Mackinac Island grew into a popular summer resort.

As a young man, Patrick worked for other contractors. He was one of many island carpenters who helped build the Grand Hotel in 1887. Ten years later, Patrick had his own crew and was instrumental in constructing some of Mackinac Island’s most important buildings including the Wawashkamo Golf Course Club



House (1899), the Tootle Cottage on the East Bluff (1900), the Lawrence Young Cottage [today, the Michigan Governor’s summer resident] (1902), and Stonecliffe (1904). In 1904, Patrick purchased the Anthony Cottage in town and converted it into the Windermere hotel. His wife, Catherine Chambers (also a descendant of Irish immigrants to Mackinac Island), ran the hotel for the next several decades while Patrick operated his construction business. The hotel, as well as several other businesses, are still operated by the Doud family today.

Beyond his accomplishments as a builder, Patrick was active in other business ventures and community affairs. He was a partner in the Doud Brothers grocery store, a realtor, and part owner of the Grand Hotel for many years. He was also a board member of the Mackinac Island Civic Association, City Supervisor, and served as Mayor from 1923-1925.

Patrick Doud passed away on May 20, 1951 at age 89. This Irish carpenter’s legacy lives on in the many fine businesses, cottages and homes that are an important part of the Mackinac Island landscape today.

“Mackinac is not man-made, it is real. Some places in the world may tie it, true enough, but none can beat it.”

Patrick Doud in the Mackinac Island News, August 17, 1940

shareables

Celtic Chicken Wings

Served late-night Irish pub style, our Celtic-spiced wings, pub chips, fried onions, and peppers are tossed together in a brown paper bag and served with your choice of ranch, blue cheese, pub curry, or buffalo sauce. · 18

Smoked Whitefish Boxtys

Fritters of smoked Mackinac straits whitefish, potato, fresh herbs, and lemon pepper
crème fraiche · 16

Claddagh Bay Shrimp Cocktail

Poached and chilled shrimp with Irish Mary Rose sauce, cucumbers, baby greens, heirloom tomato · 17

Pub Style Mussels

Doud’s ale, lemon, our house Irish curry paste, fresh herbs, and sweet cream butter,
with a crust of bread · 18

Irish Roulette Peppers

Green “groundcherry” peppers blistered in olive oil with smoked sea salt and garlic aioli · 14
(usually about 1 in 10 peppers has a kick)

Doud’s Charcuterie Board

Our house blend pub cheese, house Irish banger, whitefish dip, summer sausage, red pepper jam, mixed pickles, rustic crackers,
and a crust of bread · 29

Whitefish Dip

Locally sourced and served with
Everything cracker planks · 17

Wawashkamo Banger Sausage Rolls

Our house-made Irish-style bangers baked in a flaky pastry crust, served with red pepper jam and grain mustard · 16

Crispy Brussels Sprouts

Hot honey, sea salt, bacon lardon,
balsamic glaze · 14

handhelds

Served with a side of malt vinegar slaw or chips.
Substitute Fries for any side for 3 · Gluten free buns available for 2

We take pride in our sauces and try to provide a burger that doesn’t need other condiments.
However, ketchup and mustard are available upon request.

Doud’s Signature Reuben

Hand carved house corned beef stacked high on Detroit marble rye
with Swiss cheese, sauerkraut and Irish Mary Rose sauce · 19

House Burger

House blend patty on a toasted brioche bun
with white cheddar, tomato jam,
caramelized onions, and garlic aioli · 19

Galway Burger

House blend patty with thick-cut applewood
bacon, red pepper jam, white cheddar, and
garlic aioli on a toasted brioche bun · 21

Ale Battered Fish Sandwich

Crispy battered wild Atlantic cod on a
butter toasted brioche roll with tartar sauce
and malt vinegar slaw · 18

“Paddy” Melt

House blend patty on toasted marble rye
with Swiss cheese, caramelized onion,
and Irish Mary Rose sauce · 19

Island Griller

Grilled chicken breast on a toasted brioche bun
with tomato jam, avocado mash, Swiss cheese,
and potato crisps · 19

Sweet Potato Burger

Caramelized onions, white cheddar,
tomato jam, and garlic aioli on
toasted brioche · 17

salads

add chicken 6 add shrimp 8

Pub Salad

Romaine heart with cherry tomato, cucumber, shaved onion, boiled egg, croutons and our green goddess dressing · 17 - small · 8

Roasted Beet Salad

Toasted walnuts, blue cheese crumbles, barley syrup, baby greens · 17

Caesar

Romaine heart, chopped kale, garlic crouton, grated parmesan · 17 - small · 8

Wedge

Baby iceberg, applewood bacon lardon, tomato, blue cheese crumbles, buttermilk dressing · 17 - small · 8

soups

Doud's Classic Seafood Chowder

cup · 8 bowl · 11

Guinness Baked Onion Soup

Broiled Irish cheddar, crouton · 11

main course

Classic Guinness Beef Stew

Beef tips simmered in a rich Guinness gravy with carrots, and potatoes with a puff pastry crust. Served with a side of mashers · 28

Traditional Bangers & Mash

House-made links in a Guinness-onion gravy with whipped potatoes and roasted root vegetables · 27

Ale Battered Fish & Chips

Wild caught Atlantic cod coated in our Doud's Irish ale batter, fried golden and served with pub chips, malt vinegar slaw, and tartar sauce · 28

Chicken And Mushroom Pie

A pan roasted Amish chicken breast over a classic Irish pie of melted leek and field mushrooms in a pastry crust, with mashers and natural jus · 28

Seafood Ravioli

Shrimp, mussels, and chopped clams sauteed in a light beurre fondue with Ricotta and Spinach Ravioli, heirloom tomato and fresh herbs, Served with a crust of bread. · 29

Michigan Lake Trout

Sautéed in browned Irish butter with lemon, garlic, capers, and fresh herbs, served with herbed baby heirloom potato and broccolini · 29

Braised Lamb

Cross cut lamb leg slow braised with Celtic spices, red wine pearl onion, and baby carrots with mashers · 34

sides

Add an extra side · 5

Broccolini, Pub Chips, Malt Vinegar Slaw, Roasted Root Vegetables, Mashers, Herbed Fingerling Potatoes
Or a side salad · 8

Side Caesar, Side Pub Salad or Half Wedge Salad

kids

each comes with fries or apple sauce · 10

Grilled Cheese

on Texas Toast

Chicken Tenders

Mac and Cheese

Hamburger

Cheeseburger

Chicken Sandwich

Banger and Mash

sweets

Apple Cherry Crumble

Served warm with vanilla bean gelato and cherry puree · 11

Baileys Cheesecake

coffee cream whipped topping · 10

Double Choco Cake

Sumptuous and rich with a heavenly chocolate glaze, served with a scoop of vanilla bean gelato · 10

DRINKS

Coffee · 3

regular and decaf

Espresso · 4

Irish Breakfast Tea · 4

Soda by the Glass · 3

Coke, Diet Coke, Sprite, Root Beer
Lemonade, Iced Tea

Sparkling Water La Croix

Lime or Mixed Berry · 4

Juices · 4

Apple, Orange, Cranberry

Full Lunch/Dinner

11 am to 10 pm

Late Night menu

10 pm to midnight

Breakfast

8 am to 11 am

A 18% gratuity will be added for parties of 6 or more.

A special thanks to the Mackinac State Park for providing us with the historical pictures that hang on our walls.

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.