



BRUNCH

AT THE CLARE

All brunch offerings (*except oatmeal*) are served with fresh seasonal fruit, light wheat toast and *choice of potato.

- * 1) Bubble n' Squeak (*mashed potatoes with cabbage, pan fried in bacon oil*),
2) Roasted baby red skins potatoes,
3) Deep fried potato fritters

Full Irish Breakfast

Fresh eggs made to your liking, grilled Irish breakfast sausages (bangers), black & white pudding, Irish bacon (rasher), flame grilled tomato, sautéed mushrooms.
(It's a breakfast like this, that creates a thirst for Guinness!) 9.95

Full American Breakfast

Fresh eggs made to your liking with sausage links, ham and strip of bacon. 8.95

Corned Beef Hash

A small mountain of County Clare's famous tender corned beef with baby red skin potatoes, cabbage spiced just right on a thick slice of home baked potato bread, crowned with a fresh easy egg and drizzled with garlic-parsley sauce. 9.95

Eggs Benedict

Fresh eggs over easy with hollandaise sauce and toasted English muffin.

- 1) **Traditional** (*with ham*) 8.95
- 2) **Vegetable** (*fresh seasonal mix*) 8.95
- 3) **Smoked salmon** (*thin slice*) 10.95

Irish Frittata

Baked eggs filled with the freshest ingredients and covered in caramelized onions and aged cheese.

To ensure freshness and quality, supply is limited.

- 1) **Vegetable** (*fresh seasonal mix*) 8.95
- 2) **Meat** (*chef's daily pick*) 8.95

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: 5.95 full: 7.95

Biscuits and Gravy

Fresh home baked biscuits served with gravy. 8.95

Irish Oatmeal

Steel cut oats topped with crème anglaise and brown sugar. 5.95

À LA CARTE

Two slices of Irish bacon (rasher)....\$2.95
Two Irish breakfast sausages (bangers)....\$2.95
One black and one white Irish pudding....\$2.95
Two bacon strips....\$1.95
Grilled ham....\$1.95
Two slices of light wheat toast....\$1.95

Two sausage links....\$1.95
Two eggs....\$1.95
Baby red skin potatoes....\$2.50
Bubble n' Squeak....\$2.50
Fried potato fritters....\$2.50
Slice of Smoked Salmon....\$1.95

TRADITIONAL FARE

Bradán

Chilled smoked salmon, served on brown bread toast points with dill cream, lemon, and capers. 8.95

Brown Bread Dumplings

Soft & steamed, rolled up with gorgonzola cheese, covered in a white wine cream sauce and topped off with sweet potato shoestrings. 7.95

Irish Chips

Thick pub fries covered in either : mild, sweet curry sauce, or creamy garlic parsley sauce. 6.95
add cheddar cheese 0.50

Reuben Rolls

Our specialty reuben wrapped in two crispy shells, served with horseradish sauce. 6.95

Irish Battered Sausages

Four Irish sausages (bangers), curry battered, and served with our sweet curry sauce. 7.95

Chicken Shannon

Curry battered tender chicken breast strips served with our secret Shannon sauce. 7.95

The Reubens

Corned beef, 1000 island on grilled marble rye.
Milwaukee: swiss and saurkraut
County Clare: provolone and slaw
Rachel: try it with turkey! 8.95

Shepherd's Pie

Seasoned shredded beef with peas, carrots, and onions topped with homemade mashers and baked til' golden brown. 12.95

Irish Stew

Tender lamb stew garnished with our sweet potato shoestrings and served with peas, carrots and mashed potatoes. 13.95

Grandma Flannigan's Guinness Pot Roast

Old Fashioned style, slow-cooked in a rich, dark Guinness gravy, served with peas and carrots and mashed potatoes. 14.95

Corned Beef & Cabbage

Lean, in-house cut corned beef. Served with fresh peas, carrots and homemade mashed potatoes. 13.95

Smoked Salmon Salad

Chilled salmon slices on mixed greens and spinach, tomatoes, red onion, capers and goat cheese, tossed in balsamic. 11.95

Vegetable Gorgonzola Salad

Sautéed veggies, mixed greens & spinach, tomatoes & red onion and gorgonzola, tossed in balsamic. 9.95

BRUNCH BEVERAGES

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 slice of tomato & cucumber, three plump olives, a celery stick, one juicy pickle spear, a wedge of lemon & lime and finally Padir's very own homemade pickled potato!....\$8.00

Bloody Máire (moy-rah): Mary's Irish cousin (add a splash of Guinness and whiskey)....\$8.00

Mimosa: A brunch classic, the Clare super sized it to a pint! Champagne and orange juice....\$6.00

Irish diesel Mimosa: Champagne and orange juice with a splash of Mi-Wadi's blackcurrant....\$6.00

Organic "Black & Tan blend" Alterra coffee....\$2.50 (Columbian Decaf available)

Barry's Irish Gold Blend Tea....\$2.50 (decaf also available)

Rishi tea (ask your server about our flavors)....\$2.50

Juice: Orange, Apple, Pineapple, Cranberry or Grapefruit....\$2.00

Soda: Coke, Diet Coke, Sprite, Sprite zero, ginger ale, Fresca, lemonade, tonic, club soda....\$2.00

Import Irish Soda: Club Lemon, Club Orange, Lilt (pineapple & grapefruit)....\$3.00