



# Brunch Menu

## **CINNAMON BUTTERMILK PANCAKES**

Two buttermilk pancakes topped with whipped cream. Served with maple syrup, hash browns and choice of two bacon strips or two sausage links.

**\$11**

## **EGGS BENEDICT**

Two soft poached eggs on top of toasted English muffins with griddled ham & hollandaise. Served with hash browns.

**\$12**

## **OLD FASHIONED BREAKFAST**

Choice of bacon, Black Forest ham or sausage, with toasted English muffin, hash browns & two fried eggs.

**\$11**

## **ODP BREAKFAST SKILLET**

Our house made hash browns fried with onions, peppers, sausage, Black Forest ham & bacon. Topped with two poached eggs & hollandaise.

**\$13**

## **STEAK & EGGS BENNY**

A 5oz bacon wrapped beef tenderloin, served with eggs Benedict & hash browns.

**\$15**

## BREADED PICKLES

Eight tangy battered dill pickles served with ancho chipotle dip.

**\$10**

## DUBLIN DIP

Homemade red pepper-spinach dip topped with ADL cheese.

Served with corn tortilla & toasted pita bread.

**\$13**

## CAJUN RINGS

Basket of crispy fried onion rings. Seasoned with Cajun spice.

**\$10**

## POTATO NACHOS

PEI kettle chips baked with ADL cheese & bacon, topped with green onion & tomatoes. Served with sour cream & salsa.

**\$15**

## POTATO SKINS

Fried PEI russet potatoes baked with ADL cheese & bacon, topped with green onion.

Served with sour cream.

**\$15**

## BREADED WINGS

Choice of salt & pepper, maple BBQ, honey garlic, southwest spice, sweet chili or garlic-parmesan.

**\$20**

## SWEET POTATO FRIES

Basket of sweet potato fries served with chipotle aioli.

**\$10**

## NEWTOWN NACHOS

Corn tortilla nachos baked with ADL cheese, topped with green onion, tomatoes and shredded iceberg. Served with sour cream & salsa.

**\$15**

## GRILLED WINGS

A different non-breaded twist on our Dublin wings with your choice of salt & pepper, maple BBQ, honey garlic, southwest spice, sweet chili or garlic-parmesan.

**\$15**