



Our Menu

Soups

simmering, fragrant, comforting, nourishing, made-from-scratch

Kinlough Seafood Chowder

creamy stew of cod, salmon, clams, crab, potato, vegetables and fresh dill

Fresh Herb Soup

herb-infused chicken stock faro, fresh vegetables & Irish potato-bread croutons

Cauliflower Leek & Potato Soup

cauliflower, leek and potato puree with fried leeks and porcini mushroom-infused olive oil

Carrigallen Onion Soup

Guinness-infused chicken stock, caramelized onions, pastry cap, melted Irish cheddar cheese

Salads

crisp, fresh, imaginative, traditional, hand-crafted, cool

Traditional Farmhouse Salad

mixed baby greens, cherry tomatoes, carrot, red onion, cucumber, potato bread-seasoned croutons, Irish cheddar, whole grain mustard, horseradish vinaigrette

Caesar Salad

baby romaine lettuce, garlic croutons, shaved parmesan, anchovy, Caesar dressing

Mayes Magnificent Chop Salad

baby iceberg lettuce, applewood smoked bacon, ham, turkey, hardboiled egg, Cashel blue cheese, tomato, red onion and a wedge of brown bread

Smoked Salmon Salad

bibb lettuce, North Atlantic smoked salmon, cherry tomatoes, red onion, fried capers, goat cheese, lemon and dill dressing

Starters

sharing, indulgent, reviving, on your own, with friends

Carrick-on-Shannon, Pub Chips

Fresh, hot potato chips, layers of cheddar, jack cheese, bacon, green onion, corned beef, diced tomato, chipotle sour cream

Crab, Spinach and Artichoke Crockpot

melted cheeses, lump crab, spinach, artichokes, chilies

Bang Go Leor Curry Chips

spicy cumin curry dip, fresh, warm potato chips

Scotch Egg (born in Scotland, perfected in Ireland!)

hardboiled egg, sausage wrapping, bread crumb coating, spicy brown mustard, fresh-baked soda bread

St.James Mussels

PEI mussels sauted, onion, garlic, applewood smoked bacon, guinness, cream, butter, chopped herbs, grilled baguette

Carrigallen-Style Dry Rub Chicken Wings 9.95

Unique, dry-rub spices and herbs found only in Carrigallen, County Leitrim

Calamari

buttermilk and herb-marinated, flour and breadcrumb coating, crisp-fried, marie-rose dipping sauce

County Sligo Sliders

sliced Irish sausages, mini potato rolls, spicy brown mustard, Smithwicks sauerkraut

The Prawn Cocktail

Gently white wine-simmered jumbo tiger shrimp, fresh lemon juice, black peppercorns, fresh herbs, marie-rose sauce, tall martini glass

Boxty Smoked Salmon Rolls

smoked salmon, citrus zest, goat cheese, cream cheese, herbs wrapped in a traditional Irish potato pancake.

Sandwiches

fresh-baked breads, meats cooked in-house,
(All sandwiches served with fries or small farmhouse salad)

Katie Mullens Pub Burger

made from scratch in our kitchen daily from the finest ground beef and carefully-selected seasonings. Charbroiled whatever way you like and served on a fresh-baked potato bun with lettuce, tomato and onion.

The Shillelagh Club

toasted sourdough bread, turkey breast, bacon rashers, nippy Irish cheddar, mayonnaise, lettuce and tomato

Cronins Cod Hoagie

Harp-battered Icelandic cod, fresh-baked hoagie roll, tartar sauce, lettuce, tomato, onion, lemon

Black and Tan Reuben

marble rye grilled with, fresh corned beef (substitute turkey breast if needed), swiss cheese, thousand island dressing, Smithwicks sauerkraut

Portobello Mushroom

marinated portobello mushroom, herbed goat cheese spread, roasted red bell peppers, sprouts, red onion, toasted fresh-baked potato roll

Galway Cheesesteak

grilled Philly Style corned beef (can substitute chicken), onions, mushrooms, bell peppers, provolone cheese, fresh-baked hoagie roll

Drunken Hanger Steak

grilled, ale-marinated hanger steak, stone ground mustard aioli, caramelized onion, tomato, lettuce, toasted garlic baguette,

Toasted Bacon Rasher, Cheese and Tomato

Bacon rasher, nippy Irish cheddar, sliced tomato, mayonnaise, toasted sourdough bread

Traditional Dishes

heart-warming, comforting, soul food, home-made, generous, relaxing, tasty

Mullens Harp-Battered Fish and Chips

cod filets, Guinness and Harp beer batter, tartar sauce, mushy peas, hand-cut chips

Sirloin and Porcini Mushroom Pie

braised beef sirloin tips, carrots, onion, porcini mushrooms, root vegetables, beef broth Guinness Extra Stout, fresh-baked puff pastry cap

Traditional Bacon and Cabbage

boiled Irish bacon, potatoes, parsnips, carrots, onions, cabbage, parsley sauce

Trawlerymen's Baked Fish Pie

cod, salmon, clams, crab, vegetables, mashed potatoes

Leitrim-Style Bangers and Champ

grilled herb, onion and garlic-seasoned Irish pork sausages, creamy mashed potatoes, spring onions, brown gravy

Irish Stew

gently-simmered leg of lamb, beef broth, pearl onions, root vegetables, fresh herbs, brown bread

Drumshanbo Chicken Curry

a food tradition brought back to Ireland by Irish soldiers serving in India during the 19th century. Chicken breast pieces, fresh seasonal vegetables, savory curry sauce, rice, chutney

Boxty Potato Pancakes

a traditional Irish dish made with mashed and shredded potatoes formed into a pancake and traditionally stone-baked over an open turf fire. The Chefs at Katie Mullens have studied the original and developed their own version which compliments a wide range of fillings

Chicken and Bacon Boxty

grilled chicken, back bacon, chive sour cream

Three Cheese Boxty

sharp Irish cheddar, jack, swiss

Roasted Vegetable Boxty

mixed seasonal roasted vegetables, pepper puree

Baked Shepherd's Pie

seasoned round lamb, carrots, celery, onions, peas mashed potatoes

The Full Irish Breakfast

Two fried eggs, sausage, Bachelors baked beans, brown bread, bacon rashers, black and white pudding

Entrees

thoughtful, creative, traditional, different, flavorful,

Boneless Braised Beef Short rib

carrots, onions, celery, garlic, garlic mash, fresh chopped herbs

Bushmills Glazed Salmon

grilled scottish salmon filet, Bushmills whiskey marinade, demerara sugar, fresh thyme wilted spinach, roasted fingerling potatoes

Grilled Double Cut Pork Chop 14oz

Sugar-cured double cut pork chop, colcannon potatoes, wholegrain mustard glaze

Herbed Garlic Chicken

grilled boneless chicken, olive oil marinade, crushed garlic, black pepper, fresh herbs, champ mashed potatoes, mushroom chicken jus

Tullamore Dew Center Cut Ribeye

Grilled 14oz ribeye, peppercorn and Irish whiskey, demi glace, grilled asparagus, roasted fingerling

Pan-Seared Tenderloin Medallions

Peppercorn-crust, pan seared, Jamesons whiskey, beef stock, heavy cream, spinach, roasted fingerling potatoes

Seafood Medley

Prawns, clams, mussels, salmon, cod, calamari sauted, butter, garlic, white wine, fennel, onions, bell peppers, grilled garlic baguette

Baked Portobello Mushroom and Eggplant Stack

Grilled portobello mushrooms, wilted spinach, grilled eggplant, asparagus, summer squash, goat cheese, roasted red bell pepper puree

Calves Liver and Onions

Pan-sauteed liver, sweet onions, garlic mashed potatoes

Grilled NY Strip Steak

Center cut 12oz NY strip, Guinness and Kerry Gold butter sauted, onions and mushrooms, garlic mashed potatoes

Pasta

not a traditional irish dish, but we do know our pasta.

Linguini with Clams

Manila clams sauted with garlic, roma tomatoes, bacon, fresh basil and summer squash finished with white wine, fish stock and butter.

Grilled Zucchini & Eggplant Fettuccini

In a white wine and roasted garlic cream sauce with tri color bell peppers and asparagus.
Add Chicken, Add Prawns, Add Salmon

Beef Bolognese Rigatoni

Hearty meat sauce with tomato, peas, mushrooms and heavy cream topped with ricotta cheese and fresh basil

Sides

Colcannon

Garlic Mashed Potatoes

Sauteed Vegetables

Champ

Jamesons Cream Spinach

Roasted Fingerling Potatoes

Boxty

Garlic Bread

Desserts

Bread Pudding-Brioche bread with sugar, heavy cream and dried fruit

Apple Crumble- Spiced granny smith apples with rolled oat crust and vanilla ice cream

Baileys Cheese Cake- NY style cheesecake flavored with Baileys Irish liquor

Irish Sherry Trifle-Sponge cake soaked in sherry and Irish whiskey with chivers jelly, custard and whipped cream

Guinness Chocolate Cake-Layered chocolate cake made with Guinness