



O'Donaghue's
— Irish Pub —



BRUNCH



(LUNCH ALSO AVAILABLE)

TRADITIONAL EGGS BENEDICT

Perfectly poached eggs gently placed on top of thick sliced Canadian bacon nestled on fresh baked English muffins and topped with house made Hollandaise sauce. Served with grilled potatoes and fresh fruit. 13

EAST COAST BENNY

Eggs Benny with a delicious east coast twist! This time we're serving our poached eggs over our amazing fish cakes, topped with house made Hollandaise sauce. Served with grilled potatoes and chow chow. 15

DUBLIN CODDLE

Every pub in Ireland serves a hot-pot and we think ours is awesome! Combine Irish sausage, bacon, onion, and potato simmered in beef stock. That's what we call a great breakfast! 12

TRADITIONAL SKILLET

It always tastes better in a cast iron skillet! We take bacon, sausage, grilled peppers and onions with grilled potatoes then top it with a poached egg and house made hollandaise sauce. Go ahead, we dare ya! Served with choice of toast. 13

FARMER'S BREAKFAST

This is how to start your day right! 2 eggs, your choice of bacon, ham or sausage, grilled potatoes and Lee's baked beans. Served with choice of toast. 12

DOUBLE STACKED PB & BANANA FRENCH TOAST

If brunch is all about indulging, then let's do it! Thick slices of our homemade bread dipped in spiced rum and eggs, stuffed with PB and bananas then grilled to perfection. Sinfully decadent! 11

FRUIT & YOGURT PARFAIT

Rich and tangy 2% Greek Yogurt layered with blueberries and other fresh seasonal fruit, topped with organic granola crunch. Heart healthy AND palate pleasing. 9

BEVERAGE 3

Coffee | Tea | Juice | Milk

I LIKE BUBBLES 5

Sparkling wine or Mimosa

REAL COFFEE 7

THE O'DONAGHUE: Kahlúa, Bailey's, and Jameson

SPANISH: Kahlúa, and Brandy

SCOTTISH: Drambuie

IRISH: Jameson Irish Whisky

CHATHAM MORNING: Bailey's Irish Cream, Jameson Irish Whiskey



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LUNCH

SALADS & SOUPS

GARDEN FRESH SALAD ☼

We've sourced the best greens and the freshest vegetables around and we're bringing them from the farms to your plate! Top with our homemade sweet tomato vinaigrette and your taste buds will be doing a wee jig. 9

CAESAR SALAD

They say "Don't mess with perfection" we say "just watch us!" We're elevating this classic with crispy romaine, tender chunks of double smoked maple candied bacon, Irish cheese and house made soda bread croutons all dressed with our own Caesar dressing. 10 Add chicken 4

FRESH BEET SALAD ☼

"The Beet Goes On" with our freshly prepared beets served with a bed of peppery arugula and fresh spinach, topped with creamy goat cheese, candied walnuts and a rich, deep maple balsamic dressing. 12

SEAFOOD CHOWDER ☼

Chock full of the freshest of seafood's, our rich, thick and creamy chowder is brimming with scallops, lobster, shrimp, haddock and salmon. Thickened with a buttery potato slurry. Cup 8 | Bowl 14

YESTERDAY'S SOUP

Everyone knows soup is better the next day! This soup was made yesterday with the freshest ingredients; we've let the flavors meld overnight and today its perfection! Cup 5 | Bowl 8

MAINS

CENTENNIAL BEER BATTERED FISH AND CHIPS

We've paired two local legends; Irish Lager and a fresh fillet, we've lightly battered it and we're serving it up with thick cut fries, our own "chi -side" slaw and a serving of homemade tartar sauce. 15

TRINITY BAY FISH CAKES

Our cakes are made the traditional way; with salt cod. Staying with tradition, we're serving them up pan fried not deep fried. Served with side salad and homemade chow chow. 12

FRESH FISH BURGER

Beer battered fillet of haddock served on a potato bread bun topped with greens, tomato and our homemade tartar sauce, yummm. Served with thick cut fries and "chi-side" slaw. 13

SMOKED MEAT SANDWICH

We've stuffed a buttered and grilled potato bun with corned beef, sauerkraut, a house blend of cheese and honey mustard sauce. Served with crisp tangy dill and thick cut fries. 14

CHICKEN POT PIE

Comfort food at its finest! Our creamy pot pie has tender chunks of chicken, carrots, and peas all smothered in a rich, tasty sauce, topped with a flaky golden crust. Served with a farmer's salad. 13

PUB-HOUSE CLUB SANDWICH

A generous portion of hand-pulled tender chicken, double smoked bacon, crisp greens and tomato on a buttery grilled potato bread bun. Served with thick cut fries and our own "chi-side slaw". 13

CHICKEN NAAN WRAP

Warm naan bread wrapped around tender hand-pulled chicken, topped with our Chef's curried mayo, fresh greens, red onion, creamy goat cheese and tomato. We've got amazing flavor all wrapped up! Served with thick cut fries and "chi-side" slaw. 14

O'DONAGHUE'S BURGER*

This is one bangin' burger! One Half-Pound all beef patty topped with double smoked bacon, spinach, red onion, tomato, Guinness cheese, our special Lady Ashburnham relish and a fried egg on a potato-bread bun. Served with thick cut fries and our "chi-side" slaw. 15

BACON CHEDDAR BURGER *

A massive juicy Half-Pound all beef patty topped with three-blend cheese and smoked bacon. It's straight forward and to the point awesomeness on a potato-bread bun. 14

SIDE

Garden Salad 4 | Chi-Side slaw 3
Side of Thick Cut Fries 5 | Baked Beans 4 | Champ 4
Guinness Gravy 3

* Burgers are cooked to a minimum internal temperature of 160 degrees Celsius in accordance with New Brunswick food safety guidelines.



Gluten-Free Disclaimer: Please keep in mind that any items prepared without gluten products are made in a facility that handles many other wheat products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.