



**ANNIE BAILEY'S**  
IRISH PUBLIC HOUSE

# ST. PATRICK'S WKND

☘ *brunch* ☘

SERVED UNTIL 12:00 PM



◆ **IRISH FRENCH TOAST** 11  
thick-cut brioche bread lightly battered in bailey's  
cinnamon egg custard / topped w/ guinness caramel  
& jameson cream sauce

**IRISH BREAKFAST** 13.5  
bangers / rashers / black & white puddings / grilled  
tomato / beans / two over-easy eggs / side of toast

**ALL-AMERICAN BREAKFAST** 12  
black forest ham / applewood-smoked bacon /  
two over-easy eggs / breakfast potatoes / side of toast

**SAUSAGE DELIGHT** 13.5  
two poached eggs on house biscuits / bangers /  
country gravy / topped w/ melted cheddar / served  
w/ breakfast potatoes

**CORNED BEEF QUICHE** 10  
corned beef / cabbage / roasted leeks / potato / irish  
cheddar / served w/ breakfast potatoes

☘ **BREAKFAST NACHOS** 12.5  
tater tots covered with: bacon / sautéed onions /  
peppers / melted jack cheese / avocado / two over-  
easy eggs / sausage country gravy

**CHEESESTEAK EGG ROLLS** 11  
shaved ribeye, caramelized onions american cheese.  
served w/ marinara sauce & chipotle ranch

**SHEPHERD'S PIE** 16  
a traditional preparation of ground lamb & beef  
w/ vidalia onion, corn, carrots, sweet peas & fresh  
herbs baked w/ a chive-whipped mashed potato crust

**BANGERS & MASH** 16  
irish sausages, pan-fried w/ caramelized onions &  
guinness pan gravy / chive-whipped potatoes

◆ **VEGETABLE SHEPHERD'S PIE** 14  
mushrooms, yellow squash, lentils, pan-roasted  
vegetables, zucchini, corn, peas, vegetable herb  
gravy, chive-whipped potato crust

**WATERFORD FISH & CHIPS** 15  
ale-battered cod, lightly fried & served w/  
house fries, remoulade sauce & a lemon wedge



PLEASE NOTE THAT WE HAVE A 2-HOUR TIME  
LIMIT ON EACH TABLE. WE WOULD LIKE THAT EVERYONE  
HAVE THE CHANCE TO GET SOMETHING TO EAT TODAY!

◆ VEGETARIAN ☘ CAN BE MADE VEGETARIAN

18% gratuity added for parties of 8 or more.  
No separate checks for parties of 6 or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.