

Céad Míle Fáilte

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Welcome to Sullivan's Public House! Sullivan's is owned and operated by Jerry and Jamie Cremin. Jamie is originally from Lake Orion and Jerry is from County Kerry, Ireland, where he grew up in the bar business when his parents opened their first pub in 1993. Jerry wanted to bring an authentic Irish experience to the metro-Detroit area so he started Sullivan's Public House. Sullivan's is an all scratch-cooking, farm to table restaurant which prides itself on great culinary talent and true Irish hospitality! Our goal is to make each visit to Sullivan's a delicious and memorable one. Thank you for coming in and giving us the oppurtunity to get to know you!

Sullivan's Public House
23 N. Washington Street, Oxford, MI 48371
(248) 572-7344
www.sullivanspublichouse.com

Any menu items listed with a (G) indicates the item is Gluten Free, any listed with a (V) indicates the item is Vegetarian. Items listed with a () next to either letter indicates that the dish can be made Gluten Free or Vegetarian*

Soups & Sides

Potato Leek

crème fraiche, scallions GV

Sullivan's Chowder

seafood, bacon, potato, cream, thyme

Roasted 'Sprouts and Flowers'

roasted Brussel sprouts and cauliflower tossed with bacon, fresh herbs and late harvest marinated heirloom tomatoes V^*

Mac & Beer Cheese

Smithwick's beer cheese, rasher, Guinness stout cheese V^*



Smithwick's Beer and Cheddar Cheese Dip

with oven baked pretzel bites V

Pub Board

two seasonal selection cheeses, Cahill Farms Irish porter cheddar, pickled vegetables, smoked bacon jam and salmon spread with toasted caraway bread G^*

Irish Layered Crisps (A 'Lad' Favorite!)

Sullivan's potato chips, Jameson BBQ pulled pork, Irish cheddar cheese, scallions, sour cream G^*

Wine Soaked Mussels

white wine, garlic, scallion, sundried tomato, fennel, parsley, butter G*

Buttermilk-Beer Battered Calamari

served with curry ketchup & apple-mustard jam

Fish Tacos

Griffin Claw IPA battered cod, lettuce, pico di gallo, spicy remoulade, flour tortillas

Wicklow Wings

traditional Hot or Jameson BBQ wings G



Michigan

mixed field greens, Traverse City dried cherries, crumbled bleu cheese, candied walnuts, raspberry-tarragon vinaigrette G V

Caesar

chopped romaine greens, freshly grated parmesan, house-made croutons, creamy Caesar dressing *G*V*

Sullivan's Garden mixed greens, cucumbers, tomatoes, carrots *GV*

Add to any salad: Faroe Island Salmon Chicken Breast

Dressings: Herb Vinaigrette, Ranch, Raspberry-Tarragon Vinaigrette, Caesar, Bleu Cheese, Thousand Island



The Sullivan's Burger

Dry-aged Angus half pound beef patty topped with Guinness marbled cheddar, Irish rasher, lettuce, tomato, onion, & Jameson steak sauce, served with house-made fries

Classic Burger

Dry-aged Angus half pound beef patty with lettuce, tomato, onion, house-made fries

Irish Dip

premium corned beef sandwich with white cheddar cheese, on top of our brioche bun, served with Guinness au jus dipping sauce & crisps

Chicken Club

grilled chicken breast with white cheddar cheese, rasher, lettuce, tomato, mayonnaise, served with crisps

Classic Reuben

sliced corned beef, Swiss cheese, thousand island dressing, sauerkraut, seeded Rye bread & crisps

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.



Fish & Chips

Harp beer-battered cod, served with 'chips', coleslaw, & tartar sauce. Choose another dipping sauce: pink sauce or curry ketchup *G**

Shepherd's Pie

This Shepherd's Pie is straight from Jerry's mother's recipe collection! Ground Angus beef, carrots, turnips, peas, whipped mash & herbs

True Irish Bacon & Cabbage

What 'bacon and cabbage' is back home!
Braised pork & cabbage, with whipped
mashed potatoes &
whiskey cream sauce *G*

Chicken Pot Pie

A piping hot pie filled with tender chicken pieces, carrots, peas, & cream sauce, all baked in a flakey pie crust

Bangers & Colcannon Mash

One of the most traditional Irish fares! House-made sausages served with whipped kale potatoes and brown gravy

Sullivan's Spanakopita

Feta cheese, red lentils, roasted red peppers, fresh basil, spinach, and balsamic Portobello mushrooms all wrapped up in a filo dough crust and served with a roasted pepper tomato sauce *V*



-Ask your server about our Guinness straight from Dublin, Ireland!-



Mac 'n Cheese V
Veggies & Mashed Potato Bowl V
Fish & Chips G*
Mini Cheeseburger & Fries G*
Grilled Cheese & Fries
Chicken Tenders & Fries

Veggies or Fruit Cup V G

Substitute fries for fruit or vegetable any time



Summer Toast

Grilled semolina bread, beet and chickpea spread, herbed goat cheese, oyster mushroom, asparagus

Ponzu Ribs

Louisiana Pork ribs, ponzu style glaze, cilantro, pickled jalapenos

Hanger Steak

Mojo marinated and grilled Hanger Steak, cucumber and grilled onion salsa criolla, patatas bravas, chili aioli

Pan Seared Faroe Island Salmon

Fresh catch Scottish Salmon, braised cabbage, champ potatoes, whiskey-cream sauce G^*

Shrimp Fried Rice

Fried rice, scallions, carrots, edamame, garlic, ginger finger chilies, Yum-yum sauce and sautéed shrimp

Vegetable Skillet

Marinated mushrooms, roasted red peppers, roasted beets, baby kale, curried green lentils, fresh basial, crème fraiche, and crumbled feta cheese



Add a scoop of vanilla ice cream

Flourless Chocolate Cake G

optional baby 'Guinness' shot for adults

Brent's Ice Cream Sandwich

Bailey's Cheesecake

Key Lime Tart

Crème Brûlée G

We Deliver!



Served Saturdays & Sundays 10am-3pm

Salads, Sandwiches, & Burgers also available during Brunch.

Full Irish Breakfast

rasher, black & white pudding, sausage, fried egg, baked beans, grilled tomato, soda bread

Buttermilk Pancakes

served with Michigan Maple syrup, rasher or sausage

Corned Beef Fry

pan fried corned beef & potatoes, poached egg, choice of chili or Guinness demi-glace sauce *G*

Eggs, Meat, & Toast Your Way

two eggs your way, choice of rasher or sausage, and side of toast

Sourdough French Toast

sprinkled with brown sugar, Michigan syrup, rasher or sausage

Top of the Morning to Ya!

Brioche Bun with house-made sausage, fried egg, cheddar cheese, Jameson steak sauce side

Sullivan's Eggs Benedict

poached eggs, rasher, & Hollandaise on sourdough toast

Check out our upstairs level for your next event!