DINNER



Potato Leek

crème fraiche, scallions G V

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, and sour cream G*

Fish Tacos

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

Waterford Boneless Wings

traditional Hot, Jameson BBQ, or Mikey's Sassy sauce

Michigan Salad

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 G V

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, and house-made fries

Chicken Club

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

Irish Dip

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

Classic Reuben

piled sliced corned beef with Swiss cheese, thousand island dressing, sauerkraut on seeded Rye bread and crisps

Fish & Chips

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

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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 and whiskey cream sauce G

Bangers & Colcannon Mash

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

Chicken Pot Pie

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

Pan-Seared Wild Atlantic Salmon

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

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

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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, and a side of Jameson steak sauce

Sullivan's Eggs Benedict

poached eggs, rasher, & Hollandaise on sourdough toast

The Sullivan's Burger

Dry-aged Angus half pound burger, Guinness marbled cheddar, Irish rasher, lettuce, tomato, onion, & Jameson steak sauce, house-made fries

Classic Burger

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