

APPETIZERS

Harp Battered Chicken Tenders 10

Boneless chicken tenders, Harp lager batter, served with honey mustard

Boneless Buffalo Wings 10

Chicken tenders tossed with spicy hot sauce, served with celery, carrots & bleu cheese dressing

Cheddar Fries 8

Melted cheddar, crisp bacon, scallions & sour cream

Pretzels & Cheese 8

Fresh baked pretzels served with cheddar cheese sauce

Loaded Nachos 10

Jack cheese, jalapeños, salsa, sour cream & shredded lettuce. Add chili 3, chicken 3

Chicken Quesadilla 10

Your choice of Buffalo style with bleu cheese or grilled chicken with roasted corn salsa & Jack cheese on a grilled flour tortilla with salsa & sour cream
Vegetarian upon request

Curry Chips 8

House fries served with a crock of curry sauce

SOUPS & SALADS

Choice of: Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Housemade Lemon Basil Vinaigrette, Thousand Island, Caesar, Oil & Vinegar

Soup of the Day cup 4 bowl 6

Changes daily, please ask server

Guinness Onion Soup bowl 6

Topped with herbed croutons, cheddar & Swiss

Boston Chowderfest Hall of Fame Chowder bowl 6

Three time winner of the Boston Harborfest & now proud hall of fame member

Angus Beef Chili bowl 8

Housemade! Simmered sirloin, bell peppers & black beans, with jack cheese, sour cream, salsa & tortilla chips

Add to any salad chicken 4, *steak tips 5

Buffalo Chicken Salad 11

Crispy chicken tenders tossed with hot sauce over mixed greens, topped with crumbled bleu cheese, diced carrots & celery

*Cobb Salad 11

Grilled chicken, avocado, bacon, hard boiled egg, bleu cheese crumbles, tomatoes, mixed greens with lemon basil vinaigrette

Briar Salad 6

Romaine hearts, grape tomatoes, cucumbers, shredded carrots, red onion & your choice of dressing

Caesar Salad 8

With traditional dressing, croutons & shaved parmesan

*Steak & Bleu 12

Grilled sirloin, local bleu cheese with tomatoes, crispy shallots & balsamic vinaigrette

KIDS CORNER (12 & under) 6

All kids baskets served with fries & drink

Chicken Tenders, Grilled Cheese, Pasta with Marinara Sauce, Mac & Cheese

SUNDAY BRUNCH SERVED 10am-3pm

*These items are cooked to order and/or may contain raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

ENTREES

Fish & Chips 14

Harp lager battered haddock, house fries, coleslaw, tartar sauce & lemon

Chicken Curry 12

Sautéed chicken, spicy coconut curry, slivered almonds & raisins over Jasmine rice

*BBQ Sirloin Tips 15

Mashed Yukon gold spuds, honey chipotle bbq sauce & vegetables

Beef Stew 12

Tender pieces of marinated beefsteak, braised with root vegetables & fresh thyme in a rich beef stock reduction, topped with mashed potatoes, served with a side salad

Bangers, Beans & Mash 10

Big Ben bangers, mashed spuds, Batchelors baked beans & mushroom gravy

Tasso Mac & Cheese 12

Tasso ham, four cheese sauce & herbed breadcrumbs, served with a field green salad

*Irish Breakfast 12

Served only Saturday & Sunday until 3pm

SANDWICHES

Served with house fries or sweet potato fries

*The Briar Burger 10

8oz ground chuck, grilled to order & topped with your choice of cheese, served with lettuce & tomato on a toasted roll

*Black & Bleu Burger 11

8oz ground chuck, grilled to order, topped with smoked bacon & bleu cheese, served with lettuce & tomato on a toasted roll

Sliders ~ *Beef 11 Pulled Pork 10

Your choice of 3 mini cheeseburgers or 3 mini pulled pork sliders on toasted rolls

Briar Club 10

Roasted turkey, smoked ham, lettuce, tomato, mayo & smoked bacon on toasted country white bread

Veggie Burger 10

Housemade veggie bean patty, served with lettuce & tomato on a toasted roll

Cubano 10

Pulled pork, salami, ham, Swiss, dill pickles & yellow mustard on a pressed torpedo roll

Steak & Cheese 10

Grilled sirloin, onions, mushrooms, American cheese on a torpedo roll

Reuben 10

Corned beef, coleslaw, Swiss cheese & 1000 Island on grilled marble rye

Irish Toastie 10

Irish ham, sharp cheddar & Guinness mustard on a grilled flatbread

Soup & Sandwich 9

Changes daily, please ask server

SIDES & ADD ONS:

Mashed Potatoes 4 | House Fries 4 | Market Vegetables 3

Cheese 1 | Sautéed Onions 1 | Sautéed Mushrooms 1

Avocado 2 | Smoked Bacon 1 | Salsa 1 | Curry Sauce 2

DESSERTS

Ice Cream Sundae 7

Vanilla ice cream topped with hot fudge, whipped cream & nuts

Cheesecake 7

New York style with strawberries & whipped cream

BEERS

Draft

Guinness
Smithwick's
Bass
Harp
Sam Adams
Sam Seasonal
Sam Brick Red
Harpoon IPA
Bud Light
Blue Moon
Stella
Sierra Nevada
Longtrail
Pabst Blue Ribbon
Newcastle
Fisherman's IPA
Beer of the month

Bottles

Amstel Light
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Heineken
Heineken Light
Magners Cider 12oz + 20oz
Michelob Ultra
Mike's Hard Lemonade
Miller High Life
Miller Lite
Sam Adams Light
St. Pauli Girl
(non-alcoholic)

Craft Beer Bottles

Lagunitas IPA
Cisco Whale's Tail Pale Ale
Sierra Nevada Torpedo Extra IPA
Wachusett Blueberry
Brooklyn Lager

WINES

White Wines

Chardonnay
Rosenblum 8g 30b

Pinot Grigio
Morrasutti 7g 25b

Sauvignon Blanc
Veramonte 8g 30b

Sparkling

Champagne 7g
Marquis de la Tour 30b

House Wines 6g 20b

Chardonnay, Cabernet,
Merlot, White Zinfandel

g = glass b = bottle

Red Wines

Cabernet
Leese Fitch 8g 30b

Merlot
Canyon Road 8g 30b

Pinot Noir
Angelini 8g 30b

Shiraz
Morse Code 8g 30b

Malbec
Vinalba Reserve 8g 30b

BEVERAGES

Cold Beverages

Pepsi, Diet Pepsi, Sierra Mist
Lemonade, Ginger Ale, Cranberry Juice
Red Bull Energy Drink, Red Bull Sugarfree
Saratoga Sparkling & Still

Coffee & Tea

Regular and Decaf Coffee, Hot Tea (Barry's Tea)

COCKTAILS

Dark & Stormy Goslings Black Seal rum, ginger beer & a lime

French Kiss Martini Baileys, Frangelico, whipped cream vodka with cinnamon sugar rim

Bushmills Press Bushmills Irish Whiskey, club soda & gingerale with a lime, served on the rocks

Pink Lemonade Ketel One Citron, Triple Sec, grenadine, sour mix & Sprite

Espresso Martini Ketel One, Kahlua, white creme de cacao, coffee schnapps & milk

Orange Creamsicle Martini Whipped cream vodka, orange vodka, Sprite, OJ, garnished with an orange slice & whipped cream

Irish Monkey Martini Jameson, Baileys & creme de banana

The London Mule Bulldog gin, ginger beer and lime

WINTER WARMERS

Hot Toddy Bushmills Whiskey, hot water, lemon & cloves

Peppermint Patty Dr. McGillicuddys & hot chocolate

Coffee Kookee Brandy, Kahlua & coffee

Irish Coffee Bushmills Irish Whiskey, coffee & cream

IRISH WHISKEY

Bushmills
Blackbush
Bushmills 10yr & 16yr
Jameson
Jameson Gold
Jameson 12 & 18yr

WHISKEY

Jack Daniels
Gentelman Jack

CANADIAN WHISKEY

Seagram's 7
Seagram's VO
Canadian Club
Crown Royal

BOURBON

Jim Beam
Wild Turkey
Makers Mark
Knob Creek

TEQUILA

Patrón Silver
Patrón Resposado
Patrón Añejo
Patrón XO Cafe
El Jimador

SCOTCH WHISKEY

Ardbeg
Dewars White Label
Dewars 12yr
J&B
Johnny Walker Red
Johnny Walker Black
Johnny Walker Gold
Chivas Regal 12yr

SINGLE MALT SCOTCH

Glenmorangie 12yr
Glenlivet 12yr, 15yr
Nádurra 16yr
Glenfiddich 12yr & 15yr
Macallan 12yr, 15yr & 18yr
Oban 14yr
Lagavulin 16yr

COGNAC

Hennessy
Hennessy Black
Remy Martin
Courvoisier
B&B

We honor all major credit cards.

All food items are available for takeout.

All prices are subject to Massachusetts Meals Tax.

18% gratuity added to parties over six.