



# THE MARLAY HOUSE

A BIT OF DUBLIN IN DECATUR

## Starters

### **Sliders 6**

Choose any 2: BBQ beef brisket, Turkey with grain mustard, Grilled chicken & chipotle mayo or Veggie

### **Risotto Balls 5**

Arborio rice with speck, fontina cheese & bread crumbs over marinara. Vegetarian with just fontina.

### **Chips 4.25**

In Dublin “fries” are “chips”. Thick, hand-cut & served with bleu cheese dip

### **Hummus 6**

Regular & roasted red pepper hummus with pita bread

### **Pub Pretzel 3**

Baked pretzel with our own Guinness pub mustard

### **Soup Creation of the Day 4**

### **Ploughman's Plate 11**

A selection of meats, cheeses, pub mustard with house brown bread, (see specials page for selections)

### **Chicken Wings or Tenders 7**

8 large wings OR 4 tenders and choose: Guinness BBQ - Buffalo or Pub Honey Mustard

### **Auntie Mary's Brown Bread 8**

An old family recipe of toasted brown bread topped with “Laughing Bird” prawn spread & smoked salmon

### **Beans on Toast 4**

Veggie baked beans on buttered toast - Simple

### **Grilled Chicken Pub Skewers 6**

With homemade marinade served with Hoisin sauce

## Sandwiches

(All sandwiches come with chips)

### **The D14 Burger 9**

A half pound Angus beef patty, flame grilled on a toasted brioche roll with lettuce, tomato, red onion

### **T.C.B. 9**

Warm carved turkey, creamy Brie & cranberry sauce on toasted hoagie roll

### **The Ballygaddy Chicken Sandwich 9**

Char-grilled marinated chicken breast served with lettuce, tomato, onion & cucumber on a brioche roll

### **Tradesman's Irish Breakfast 9**

Two fried eggs, rashers, bangers & tomatoes on toasted French Country bread

### **Killybegs Classic 9**

Beer battered Cod filet, cheddar cheese, lettuce & tomato on a hoagie roll served with tartar sauce

### **St. James Gate Brisket Sandwich 9**

Guinness braised beef brisket with caramelized onions on a hoagie roll & a side of onion gravy

### **Heirloom Tomato Basil Mozzarella 9**

Local tomatoes, mozzarella & fresh basil & balsamic glaze on toasted hoagie roll. Add Prosciutto for \$2.

### **The Big Dub 9**

Flame grilled, seasoned ground turkey on brioche bun w/ lettuce, tomato, onion & house made pickles

### **Foot Hill's Mushroom Sandwich 9**

Marinated Portobello mushroom, basil mayo, wilted spinach, roasted red pepper & fresh mozzarella cheese

### **The Grange Golf Club 10.5**

Double decker of turkey, Irish rashers, Dubliner Cheddar, lettuce & tomato on French Country bread

## Sides

Potato Salad - Cole Slaw - 3      Fruit Salad, Mac & Cheese, Mashed Potatoes, Local Veggie of Day 4  
(Substituting Sides for fries or adding Gruyere or Dubliner Cheddar Cheese add \$1.50)

## Take a bit of Dublin home with you

4 Irish Sausages \$5/1lb Irish Rashers \$13 / 1lb Black & White Pudding \$13 (all uncooked)

Baked loafs of our homemade Brown Bread \$8

*A gratuity of 18% will be added to groups of 5 or more.*

*Please be aware that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk.*

## Pub Grub

### **Guinness Braised Brisket 12**

Beef brisket house seasoned & slow braised in Guinness with seasonal veg & mashed potatoes

### **Rathfarnham Shepherd's Pie 9**

Minced beef, peas & carrots in rich gravy, topped with mashed potatoes & cheddar cheese

### **Irish Sausages & Mashed Potatoes 9**

The Brits call it "Bangers & Mash," we use 3 of our Irish pork sausages, mashed potatoes with onion gravy

### **Celtic Scotch Egg 9**

An organic Amish egg enrobed in house made pork sausage on greens with a mustard sauce

### **Lough Corrib Salmon 15**

Pan seared 6 ounce filet over wilted spinach with whole grain mustard sauce & parsnip crisps

### **Marlay Park Forest Pasta 10**

Fresh & dried wild mushrooms, tossed with tagliatelle pasta, with white truffle oil & sheep's milk cheese

### **Fish & Chips 10**

North Atlantic cod, fried crisp in our own Guinness beer batter Served with tartar sauce.

### **Aul' Fella's Meat Pie 9**

Tender beef in a savory onion gravy topped with a flaky pastry crust and a side of mashed potatoes.

### **Veggie Pot Pie 9**

Carrots, mushrooms, potatoes, onion, corn & tarragon gravy, flaky pastry crust and side of mashed potatoes.

### **Shrimp & Chips 10**

Five crispy beer battered shrimp served with spicy remoulade

### **Spaghetti with Tomato Basil Sauce 8**

The name says it all, topped with parmesan cheese  
Or try it with garlic cream sauce

## Salads

(As supply allows we use locally grown and sourced greens in our salads)

### **The House 7**

A mix of organic lettuces, grape tomatoes, cucumber, carrot, Choice of dressing.

### **Heirloom Tomato Salad 8**

Sliced Heirloom tomato, fresh mozzarella & fresh basil with a balsamic glaze. - Add Prosciutto for \$2

### **The Cobblestone Cobb 10.5**

A mix of organic lettuces, blue cheese, bacon, egg, grape tomatoes & cucumber

### **Roasted Beet and Goat Cheese Salad 11**

Roasted beets, seasonal fruit, walnuts, goat cheese and local lettuces, in a tarragon red wine vinaigrette.

### **Caesar 6**

Chopped Romaine lettuce, shredded parmesan cheese, croutons & Caesar dressing.

### **Ha' Penny Salad 4**

(Pronounced "Hey Penny") A smaller version of The House salad.

**Choice of dressing's - Grange House, Balsamic Vinaigrette, Blue Cheese, Caesar, Creamy Italian, Ranch.**

**Add to any salad or entrée Chicken or Fried Cod for 4, Shrimp or Salmon for 6.50**

## For the Little Ones

<b>Mac &amp; Cheese</b>	<b>4</b>	<b>Fish &amp; Chip - Piece of battered cod &amp; chips</b>	<b>5</b>
<b>Chicken Tenders - Battered chicken with chips</b>	<b>5</b>	<b>Toasted Cheese - with chips</b>	<b>4</b>
<b>Spaghetti - tossed with tomato sauce &amp; parmesan</b>	<b>4</b>	<b>Nippers - Two chicken OR turkey sliders &amp; chips</b>	<b>5</b>

## Dessert

### **Little Dubliners 6**

Profiteroles with Guinness infused ice cream

### **Marlay Made Brownie Sundae 6**

Old Irish recipe brownie served with vanilla ice cream

### **Guinness Float (Adults Only) 6**

Pint of the best beer in the world & scoop of vanilla ice cream....delish



# THE MARLAY HOUSE

## Brunch Grub available

10.30am - 3pm Saturday & Sunday

(Sunday Roast Lunch 12 noon on Sundays until it's gone!)

### **"Full On" Irish Breakfast 11**

Eggs any style, Rashers, Irish Sausage, Black & White Pudding, Grilled Tomatoes, Potatoes O'Brien with toast & Kerrygold Irish butter.

### **The Grange Omelette 7**

With green & red peppers, red onions, tomatoes,  
Choice of American/Swiss/Cheddar cheese.

Add - Chorizo Spanish sausage, Prosciutto, Mozzarella or Gruyere cheese - 2

### **Eggs 7**

Two Eggs any style with

Side of bacon, Potatoes O'Brien, white or wheat toast & Kerrygold Irish butter.

### **Fruit Salad Plate & Yogurt 7**

Variety of seasonal fruit with seasonal fruit yogurt.

### **Challah French Toast 6.50**

French toast style thick cut Challah bread.

### **Pancakes 5.25**

Buttermilk pancakes with either blueberries or chocolate chips

(Kids Serving (One Pancake) 3)

### **Steel Cut Irish Oatmeal 4**

Served with Brown Sugar & Raisins

### **Brunch Sides**

Bacon - Grits - Cheese Grits

Potatoes (home fried potatoes with red & green peppers & onions),

Irish Sausage, Irish Rashers, Black & White Pudding - all 3

Toast White or Wheat - 1.5

		<u>Wine</u>					
<b>Red</b>		<b>Glass</b>	<b>Btl</b>	<b>White</b>		<b>Glass</b>	<b>Btl</b>
Aveleda Charamba, Portugal	Blend	\$6.5	\$26	Aveleda Cashal Garcia	Vinho Verde	\$6.5	\$26
Walnut Crest, Chile	Cabernet	\$5	\$20	Walnut Crest, Chile	Chardonnay	\$5	\$20
99 Vines, California	Cabernet	\$6	\$24	99 Vines, California	Chardonnay	\$6	\$24
Mc Manis Family, Cali	Cabernet	\$8	\$32	Novas, Chile	Chardonnay	n/a	\$40
Xplorador, Chile	Carmenere	n/a	\$24	Walnut Crest, Chile	Pinot Grigio	\$5	\$20
Walnut Crest, Chile	Merlot	\$5	\$20	Villa Serona, Italy	Pinot Grigio	\$6.50	\$26
Xplorador, Chile	Malbec	\$6.25	\$24	Urban, Germany	Riesling	\$9	\$36
Morande, Chile	Pinot Noir	\$6.50	\$26	Fair Valley, South Africa	Sauv Blanc	\$7	\$28
El Coto, Spain	Rioja	n/a	\$32	Natura, Chile	Sauv Blanc	n/a	\$30
Paringa, Australia	Shiraz	\$6.25	\$24	Mc Manis Family, Cali	Viognier	n/a	\$32
99 Vines, Cali	Zinfandel	\$6	\$24	<b>Sticky</b>			
Volteo, Spain	Tempranillo	n/a	\$30	Late Harvest, Chile	Sauv Blanc	\$7	\$35
Coyam, Chile	Blend	n/a	\$60	<b>Sparkling</b>			
				Louis Perdrier, France	Brut	\$7	\$28
<b>Port - Churchills, Portugal</b>	10 Year	\$6	n/a	Veuve Clicquot, France	Champagne	n/a	\$65

<u>Non- Alcoholic</u>			
Batdorf & Bronson Dancing Goats Coffee	\$2.00	Coke / Diet Coke / Sprite / Ginger / Lemonade -	\$1.75
Hot Tea (Barry's Irish Tea) / Hot Chocolate	\$2.00	Still Bottled Water	\$2.95
Ice Tea -	\$1.75	Sparkling Bottled Water	\$2.95
Red Bull & Red Bull Sugar Free -	\$3.50	Maine Root Organic Ginger Brew	\$3.25
Orange/Cranberry/Grapefruit/Pineapple / Milk	\$2.00	Maine Root Organic Root Beer	\$3.25

<u>Featured Cocktails</u>		
<b>Baby Guinness</b> (Shot of Tia Maria with Bailey's floated on top)		\$6
<b>Dragonberry Lemonade</b>		
(Bacardi Dragonberry rum, cranberry & fresh lemon juice)		\$6
<b>Bleedin Mary</b>		\$7
(House Bloody Mary, with Absolut Vodka & the secret Irish ingredient)		
<b>Blackcurrant Martini</b> (Svedka Vodka, Irish blackcurrant & a splash of triple sec)		\$9
<b>CoCo's Chocolate Martini</b>		\$11
(Van Gogh's double chocolate vodka, ChocoVine Liqueur, Godiva Chocolate)		
<b>Cucumber Pear Martini</b>		
(Crop Organic cucumber vodka, pear juice & a splash of triple sec)		\$9
<b>Miwadi Margarita</b>		\$11
(100% Agave Toro Azul tequila, Cointreau, Irish blackcurrant, splash of lime & sweet n' sour)		
<b>Organic Margarita</b>		\$10
(Organic Partida Blanco tequila, agave nectar & fresh lime juice)		
<b>Organic Smelly Garage -</b>		\$6
(Maine Root Organic (Spicy) Ginger Ale, Crop Organic Vodka & Fresh Lime Juice)		
<b>Peargarita -</b>		\$8
(100% Agave Toro Azul Tequila with Pear Juice)		
<b>Thomás Collins</b>		\$7
(Pronounced "Ta - moss Collins" with Bombay Sapphire gin, fresh Lemon Juice, splash of Irish blackcurrant & soda)		

## Bottled Beer

(Please see specials page for our Draft Beer selections)

### United States Bottles

Bell's Amber Ale	American Amber Ale	Kalamazoo, MI	5.2%	12oz	\$4.75
Brooklyn Brown Ale	American Brown Ale	Brooklyn, NY	5.6%	12oz	\$4.25
Brooklyn Local 2	Belgian Style Strong Dark Ale	Brooklyn, NY	8+%	22oz	\$15.00
Blue Moon	Witbier Style (Miller Coors)	Denver, CO	5.4%	12oz	\$4.00
Full Sail Session	Lager	Hood River, OR	5.1%	11.2oz	\$4.00
Left Hand Milk Stout	Milk / Sweet Stout	Longmount Co	5.2%	12oz	\$5.00
Miller High Life	Recession fighting Lager	Milwaukee, WI	4.8%	12oz	\$3.00
Miller Lite	Lager	Milwaukee, WI	4.4%	12oz	\$3.25
Moylan's Kilt Lifter	(Scotch Ale) Wee Heavy	Novato, CA	8%	12oz	\$6.00
Ommegang Hennepin	Farmhouse Saison Ale	Cooperstown, NY	8.0%	12oz	\$5.00
Oskar Blues Dales Pale Ale	American Pale Ale	Lyons, CO	6.5%	12oz Can	\$4.25
Oskar Blues Mamas Pils	Pilsner Lager	Lyons, CO	5.3%	12oz Can	\$4.25
Oskar Blues Gordon	India Pale Ale	Lyons, CO	8.7%	12oz Can	\$6.00
Oskar Blues Old Chub	Scotch Style Ale	Lyons, CO	8.0%	12oz Can	\$5.00
Oskar Blues Ten Fidy	Imperial Stout	Lyons, CO	10.0%	12oz Can	\$8.00
Sierra Nevada Torpedo	India Pale Ale	Chico, CA	7.2%	12oz	\$4.25
Stone Arrogant Bastard	Aggressive Ale	Escondido, CA	7.2%	22oz	\$10.00
Stone Brewing Ruination	Double IPA	Escondido, CA	7.7%	12oz	\$7.50
Sweetwater 420	Extra Pale Ale	Atlanta, GA	5.0%	12oz	\$4.00
Terrapin Rye	American Pale Ale	Athens, GA	5.3%	12oz	\$4.00
Thomas Hooker Blonde	Cream Ale	Bloomfield, CT	5.1%	12oz	\$5.00

### International Bottles

Amstel Light	Lager	Amsterdam, Netherlands	3.5%	12oz	\$4.25
Beck's (Non Ale)	Non Alcoholic Lager	Germany	0.1%	12oz	\$3.00
Bellhaven	Scottish Ale	East Lothian, Scotland	5.2%	12oz	\$5.00
Corona	Lager	Mexico City, Mexico	4.6%	12oz	\$4.25
Duvel	Double / Strong Ale	Breendonk-Puurs, Bel	8.5%	11.2oz	\$8.00
Fullers ESB	Extra Special Bitter	Chiswick, England	5.9%	12oz	\$5.00
Guinness Foreign Extra Stout	Extra Stout	Dublin Ireland	7.5%	11.2oz	\$5.00
Greene's	"Gluten Free" Belgian Style Ale	Lochristi, Belgium	6%	22oz	\$11.00
Heineken	Lager	Amsterdam, Netherlands	5.4%	12oz	\$4.25
Innis & Gunn	Scottish, Bourbon Oak Aged	Edinburgh, Scotland	5.0%	330ml	\$10.00
Kasteel Rouge	Belgian Ale brewed with cherries	Ingelmunster, Belgium	8.0%	11.2oz	\$9.00
La Chouffe by d'Achouffe	Strong Pale Ale / Tripel	Achouffe, Belgium	7.0%	11.2oz	\$8.50
Murphy's	Dry Irish Stout	Cork, Ireland	5%	.5l Can	\$5.25
Orval	Trappist Ale	Villers-D-Orval, Belgium	6.8%	11.2oz	\$11.00
Porterhouse Oyster Stout	Dry Irish Stout with Oysters	Dublin, Ireland	4.8%	11.2oz	\$6.00
Rochefort 6	Trappist Ale	Rochefort, Belgium	6.2%	11.2oz	\$10.00
Rochefort 8	Trappist Ale	Rochefort, Belgium	9.2%	11.2oz	\$10.00
Rochefort 10	Trappist Ale	Rochefort, Belgium	11.3%	11.2oz	\$12.00
St Bernardus Pater 6	Dubbel Style	Watou, Belgium	6.7%	11.2oz	\$6.50
St Bernardus Abt 12	Quadrupel	Watou, Belgium	10.0%	11.2oz	\$9.00
St Bernardus Witbier	Witbier	Watou, Belgium	5.5%	11.2oz	\$6.50
Samuel Smiths	Organic Apple Cider	Tadcaster, England	5.0%	550ml	\$8.50
Samuel Smiths	Oatmeal Stout	Tadcaster, England	5.0%	12oz	\$4.50
Stella Artois	Lager	Leuven, Belgium	5.2%	12oz	\$4.25
Unibroue La Fin Du Monde	Tripel Style	Quebec, Canada	9.0%	12oz	\$5.00
Unibroue Maudite	Strong Dark Belgian Style	Quebec, Canada	9.0%	12oz	\$5.00
Wells & Young's	Banana Bread Ale	Bedford England	5.2%	16oz	\$10.00
Wells & Young's	Double Chocolate Stout	Bedford, England	5.2%	440ml Can	\$6.50