

## STARTERS

<b>Country Breaded Chicken Tenders</b> 3 jumbo tenders and chips	9
<b>Mussels</b> ^ cooked in lemongrass chorizo wine broth. Served w/ a baguette	10
<b>Goat Cheese Fritters</b> 3 fritters fried w/ scallions. Topped with honey & dill	8
<b>Smoked Salmon</b> ^ House-smoked, with brown bread, capers, and basil aioli	9
<b>Smoked Wings</b> ^ 7 wings drizzled with a garlic-sriracha sauce	10
<b>Black Bean Hummus</b> ^ House made & served with warm pita bread OR seasonal vegetable crudité	7/9
<b>Kerrygold Pimento Cheese</b> With brown bread and celery sticks	7.5
<b>Chips</b> ^ Hand cut potatoes served with blue cheese dip	4
<b>Pub Pretzel</b> Served with strong pub mustard	4
<b>Soup Creation of the Day</b>	4 Cup/ 6 Bowl

## FOR THE KIDS

<b>Fish &amp; Chips</b> 1 piece of fish	6
<b>Chicken Tenders</b> 2 tenders and chips	6
<b>Nippers</b> Choice of chicken, turkey or beef sliders & chips. (Try it w/ cheddar cheese, lettuce & tomato <b>Add \$1.75</b> )	6
<b>Mac &amp; Cheese</b>	5
<b>Toasted Cheese Sandwich</b> with chips	4
<b>Kids Pizza</b> Personal pan pizza with cheese	5

## HOMEMADE DESSERTS

<b>Blueberry Bread Pudding</b> Served w/whipped cream & honey	6.50
<b>Brownie Sundae</b> Served w/ whipped cream & chocolate	6.50

## SALAD DRESSINGS

**Balsamic Vinaigrette, Roasted Lemon Vinaigrette, Blue Cheese, Ranch, Honey Mustard & Smoked Caesar**  
Additional Dressing: \$.25

## SANDWICHES & BURGERS

<b>The D14 Burger</b> *^ Flame-grilled all natural black angus, lettuce, tomato, onion, pickle (Try it with pimento cheese and bacon <b>Add 4</b> )	11
<b>The Marlay</b> ^ Rasher, tomato chutney aioli, Dubliner cheddar, poached apples, arugula & tomato	12
<b>Salmon BLT</b> ^ House smoked salmon , bacon, lettuce, tom & basil aioli	12
<b>Killybegs Classic Beer</b> battered cod, cheddar cheese, lettuce & tomato	10
<b>St. James Gate</b> ^ Guinness braised beef brisket with caramelized onions	11
<b>The Big Dub</b> ^ Flame-grilled turkey burger, lettuce, tom, onion & pickles	11
<b>Veggie Burger</b> ^ Bean based, artichokes, roasted peppers & mustard	10
<b>Chicken Wrap</b> black bean hummus, onion, lettuce, tomato & cucumber	11
<b>Smokey Chicken</b> ^ House smoked chicken, cheddar & BBQ sauce	10

## MARLAY SPECIALITIES

<b>Guinness Braised Beef Brisket</b> With V.O.D., mashed potatoes & gravy	13
<b>Herb-Crusted Salmon</b> * Chilean salmon, barley beet-sotto, citrus beurre blanc, cauliflower, shaved Pecorino cheese	14
<b>Fish &amp; Chips</b> Beer battered fresh cut Atlantic cod	12
<b>Country Breaded Pork Chop</b> Broccolini & house made potato salad	13
<b>Pan Roasted Chicken</b> ^ Crispy fingerling potatoes, broccolini & cherry tom	14
<b>Shepherd's Pie</b> Beef, peas, carrots, onions & cheddar mash	11
<b>Mixed Seafood Bowl</b> ^ Gulf shrimp, North Atlantic cod & PEI Mussels in a lemongrass chorizo white wine broth. Served with grilled baguette	15
<b>Wild Mushroom Tagliatelle</b> Oyster & Shiitake mushrooms, house made pasta & Pecorino cheese	13

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS

\* CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS- ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

^GLUTEN FREE OPTION

## SALADS

<b>Smoked Caesar Salad</b> ^ Baby kale, cherry tomatoes, herbed croutons, pecorino cheese, smoked Caesar dressing	11
<b>Ha' Penny Salad</b> ^ Organic greens, dried cranberries, cucumber, tomatoes, walnuts and carrots	6/10
<b>Warm Brussel Sprout Salad</b> ^ Fried sprouts, greens, crispy shallots, cranberries, feta, cherry tomatoes roasted lemon vin	11
<b>Add</b> fried or broiled chicken, fried or broiled cod or smoked salmon	4
Blackened salmon	8

## SIDES

<b>Fried Brussels Sprouts</b> ^	4
<b>Grilled Broccolini</b> ^	4
<b>Mac &amp; Cheese</b>	5
<b>Fingerling Potatoes</b> ^	4
<b>Mashed Potatoes</b> ^	4
<b>Veggie Of The Day (VOD)</b> ^	4
<b>House made Potato Salad</b>	5

**Note:**

**\$2.50 Sub**

**Mac n Cheese & Potato Salad**

**\$2 Sub All Other Sides**

**Additional Sauces Add .25**

## MARLAY HOUSE WINE LIST

### Red Wines

Cypress Paso Robles, CA, Cabernet	5.75/22
McManis Family Ripon, CA, Cabernet	8/30
Stag's Leap Napa, CA, Cabernet (Btl)	60
McManis Family Ripon, CA, Merlot (Btl)	32
Gascon Argentina, Malbec	9/32
Brownstone Lodi, CA, Pinot Noir	5.75/22
Force of Nature Paso Robles, CA Red Blend	8.50/30
Pepperjack Australia, Barossa Red Blend	10/38

### Ports

Portal Portugal, 10 Yr Tawney	8
Warre's Warrior Portugal, Reserve	6

### White Wines

Brownstone Lodi, CA, Chardonnay	5.75/22
McManis Ripon, CA, CA, Chardonnay	8/30
Cakebread Napa, CA, Chardonnay (Btl)	60
Canyon Road Modesto, CA, Pinot Grigio	5.75/22
Benvolio- Italy, Pinot Grigio	8/30
Whitehaven New Zealand, Sauv Blanc	9.50/32
Pays d Oc France, Viognier	8.50/30

### Sparkling White

Más fi Cava, Spain Brut	8/30
Veuve Clicquot, France, Champagne (Btl)	65

## NON - ALCOHOLIC BEVERAGES

Batdorf & Bronson Coffee	2.00
Hot Tea/Hot Chocolate/Iced Tea/Hot Apple Cider or Fruit Juices	2.00
Coke/Diet Coke/Sprite/Ginger / Lemonade	1.75
Still Or Sparkling Bottled Water	3.00
Red Bull & Red Bull Sugar Free/ Whynatte	3.50
Red Hare Root Beer, Red Hare Grapefruit Soda, & Gosling's Ginger Beer	3.50

### Lagers & Pilsners

Three Taverns Prince of Pils, Decatur, GA, 5.0% 12oz	4.25
Eventide Kolsch, Kolsch, Atlanta, GA 5.3% 12 oz.	5.00
Amstel Light Euro Lager, Amsterdam, Netherlands, 3.5% 12oz	4.25
Beck's (Non Alc) Non Alcoholic Lager, Germany, 0.1% 12oz	3.00
Corona Lager, Mexico City, 4.6% 12oz	4.25
Heineken Lager, Netherlands, 5.4%, 12oz	4.25
Miller Lite /High Life WI, 4.8% 12oz	3.50

### Pale Ale & Rye Pale Ale's

Westbrook One Claw Mt Pleasant, SC 4.4% 12oz	6.00
Sweetwater 420 Extra Pale Ale, Atl, GA, 5.0% 12oz	4.00

### IPA's & Imperial IPA's

Monday Night Slap Fight American IPA Atlanta, GA 5.8% 12oz	4.00
Creature Comforts Tropicalia American IPA, GA, 6.5% 12oz	5.00
Bell's Two Hearted Ale American IPA, MI, 7.0% 16oz	5.50
Terrapin Recreation Ale Session IPA, GA, 4.7% 12oz	4.50
Southern Barrel Damn Yankee New England IPA, SC, 7.0% 12oz	4.00

## MARLAY BOTTLED BEERS

### Belgians & Belgian Styles

Duvel Golden Ale Breendonk-Puurs, Belgium, 8.5% 11.2oz	8.00
D'Achouffe Houblon Chouffe Belgian IPA, Belgium, 9.0% 11.2oz	8.50
Orpheus Atalanta Saison, (Tart/Sour) GA, 4.5% 12oz	5.00
Victory Golden Monkey Tripel Style PA, 9.5% 12oz	5.50
St Bernardus Abt 12 Quadrupel, Watou, Belgium, 10.0% 11.2oz	9.00
Unibroue La Fin Du Monde Tripel Style, Quebec, Canada, 9.0% 12oz	6.00

### Gluten Free

New Belgium Glütiny Pale Ale Low Gluten(<10ppm)CO, 6.0% 12oz	4.00
Stone Delicious IPA Low Gluten(<10ppm) India Pale Ale, CA, 7.7% 12oz	6.00

### Scotch & Scotch Style Ale

Monday Night Drafty Kilt Scotch Ale, Atl, GA, 8.0% 12oz	5.00
Innis & Gunn Oak Aged Beer Scotch Ale, Edinburgh, Scotland, 6.6%	5.50

### Extra Special Bitter

Fullers ESB England, 5.9% 12oz	5.00
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### Stouts & Porters

Samuel Smiths Oatmeal Stout England, 5.0% 12oz	4.50
Second Self Molé Porter GA, 6.% 12oz.	5.50

### Amber & Brown Ale

New Belgium Fat Tire Amber Ale, CO, 5.2%, 12oz	4.00
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### Cider & Fruit Beers

Crabbie's Alcoholic Ginger Beer, Scotland, 4.8% 11.2oz	6.50
Magner's Pear Cider Clonmel, Ireland, 4.5% 330ml	5.50
Samuel Smith's Organic Apple Cider England, 5.0% 550ml	8.50
Strongbow Apple Cider England, 5.3% 11.2oz	5.00

### Witbiers & Hefeweizens

Blue Moon CO, 5.4% 12oz	4.00
Creature Comforts Athena Berliner Weisse, GA 4.5%	4.50
Omaha Nada Banana Hefeweizen, GA 5.3%	5.00



