

STARTERS

Country Breaded Chicken Tenders 3 jumbo tenders and chips	9
Smoked Salmon House-smoked w/ brown bread, capers & basil aioli	9
Smoked Wings ^ 7 wings drizzled with a garlic-sriracha sauce	10
Deviled Eggs ^ 4 eggs served over a bed of spring mix & topped w/ paprika	5
Roasted Red Pepper Hummus ^ House made & served with warm pita bread OR seasonal vegetable crudité	7/9
Kerrygold Pimento Cheese With brown bread and celery sticks	7.5
Chips ^ Hand cut potatoes served with blue cheese dip	4
Pub Pretzel Served with strong pub mustard	4
Soup Creation of the Day	4 Cup/ 6 Bowl

FOR THE KIDS

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

HOMEMADE DESSERTS

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

SALAD DRESSINGS

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

SANDWICHES & BURGERS

The D14 Burger *^ Flame-grilled all natural black angus, lettuce, tomato, onion, pickle (Try it with pimento cheese and bacon Add 4)	11
Salmon BLT House smoked salmon, bacon, lettuce, tomato & basil aioli	12
Killybegs Classic Beer battered Haddock, cheddar cheese, lettuce & tomato	10
St. James Gate ^ Guinness braised beef brisket with caramelized onions	11
The Big Dub ^ Flame-grilled turkey burger, lettuce, tom, onion & pickles	11
Veggie Burger ^ Bean based, artichokes, roasted peppers & mustard	11
Chicken Club Bacon, Swiss cheese, lettuce, tomato & basil aioli	12
Smokey Chicken ^ House smoked chicken, cheddar & BBQ sauce	10

MARLAY SPECIALITIES

Guinness Braised Beef Brisket With V.O.D., mashed potatoes & gravy	13
Blackened Salmon Chilean Salmon served with Spanish rice & VOD	14
Fish & Chips Beer battered fresh cut Haddock	12
Pan Roasted Chicken ^ House made biscuit, roasted broccoli & carrots	14
Shepherd's Pie Beef, peas, carrots, onions & cheddar mash	11
Shrimp & Grits ^ Gulf Shrimp served over house made grits & topped with tomato chutney	13
Wild Mushroom Tagliatelle Oyster & Shiitake mushrooms, linguine noodles & parmesan 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

Cobb Salad	
Spring mix, Dubliner Cheddar, chopped Rasher, peas, egg, cucumber & tomato	12
Ha' Penny Salad ^	
Organic greens, dried cranberries, cucumber, tomatoes, walnuts and carrots	6/10
Warm Brussel Sprout Salad ^	
Fried sprouts, greens, crispy shallots, cranberries, mozzarella, cherry tomatoes roasted lemon vin	11

Add fried or broiled chicken, fried or broiled haddock or smoked salmon

4	
Blackened salmon	8

SIDES

Fried Brussels Sprouts ^	4
Spanish Rice ^	4
Broccoli ^	4
Mac & Cheese	5
Mashed Potatoes ^	4
Veggie Of The Day (VOD) ^	4

Note:

\$2.50 Sub Mac n Cheese

\$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

