

STARTERS

Country Breaded Chicken Tenders 3 jumbo tenders and chips	10
Smoked Salmon ^ with brown bread, capers & basil aioli	9
Smoked Wings ^ 7 wings drizzled with a garlic-sriracha sauce	10
Mozzarella Sticks with marinara sauce	8
Garlic & Herb Hummus ^ with warm pita & cucumber	7
Chicken Skewers ^ curry marinated skewers with a mint yogurt sauce	8
Kerrygold Pimento Cheese ^ with brown bread and celery sticks	8.50
Chips ^ hand-cut potatoes served with blue cheese dip	4
Pub Pretzel 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	7
Nippers chicken, turkey or beef & chips. (with cheddar, lettuce & tomato \$1.75)	6
Mac & Cheese	5
Kids Pasta w/ Marinara topped with cheese	4
Toasted Cheese Sandwich with chips	4
Kids Pizza personal pan pizza with cheese	5

HOMEMADE DESSERTS

Blueberry Bread Pudding with whipped cream & honey	6.50
Sticky Toffee Pudding with toffee sauce & whipped cream	6.50
Irish Crème Brulee ^ topped with a mint sprig	6.50

SANDWICHES & BURGERS

(all sandwiches served with chips, substitutions available for small upcharge)

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 cod, 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 ^ black beans, artichokes, roasted peppers & mustard	11

MARLAY SPECIALITIES

Guinness-Braised Beef Brisket VOD., mashed potatoes & gravy	13
Pan Seared Snapper VOD, wild rice, shrimp cake & lemon caper sauce	18
Fish & Chips beer battered cod and hand cut potatoes with tartar sauce	12
Pan-Roasted Chicken ^ biscuit, roasted butternut squash & grilled asparagus	16
Shepherd's Pie beef, peas, carrots, onions in gravy with cheddar mash	11
Shrimp & Grits ^ in a chipotle marinade with shallots, tomatoes & bacon	14
Sesame Crusted Tuna ^ Seared medium-rare, served over spring mix, tomatoes, cucumber, red onion & ponzu dressing	13
Veggie Lasagna marinara, grilled zucchini, spinach, ricotta, pecorino & mozzarella cheeses	15

*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

Beet Salad ^	
Spring mix, candied walnuts, golden beets, tomatoes, goat cheese, lemon vin	12.50
Ha' Penny Salad ^	
Organic greens, dried cranberries, cucumber, tomatoes, walnuts and carrots, choice of dressing	6/10
Warm Brussels Sprout Salad ^	
Fried sprouts, greens, cranberries, fresh mozzarella, cherry tomatoes honey citrus vinaigrette	12
Add grilled or fried chicken, fried or broiled cod or smoked salmon	4

SALAD DRESSINGS

Balsamic Vinaigrette, Honey Citrus Vinaigrette, Blue Cheese, Ranch & Honey Mustard	
Additional dressings	.25

SIDES

Fried Brussels Sprouts ^	4
Braised Kale ^	4
Butternut Squash ^	4
Grilled Asparagus ^	4
Mac & Cheese	5
Mashed Potatoes ^	4
Veggie Of The Day (VOD) ^	4
Sub Mashed Potatoes	1
Sub Mac n Cheese	2.5
Sub All Other Sides	2

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
Domaine du Chateau d'Eau France, Pinot Noir	8.50/30
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
Raeburn Russian River, CA, Chardonnay	12/40
Cakebread Napa, CA, Chardonnay (Btl)	60
Canyon Road Modesto, CA, Pinot Grigio	5.75/22
Benvolio- Italy, Pinot Grigio	8/30
Domaine deBallade Blanc France, Blanc	7.50/26
Pays d Oc France, Viognier	8.50/30

Sparkling White

Más fi Cava, Spain Brut	8/30
Villa Sandi Il Fresco, Italy, Prosecco	8.50/30
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
Wild Heaven Emergency Drinking Beer Pilsner Decatur, GA 4.0% 12oz	5.50
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
Stella Artois Pilsner Belgium, 4.8% 12oz	4.50

Pale Ale & Rye Pale Ale's

Wicked Weed Napoleon Complex Asheville, NC 5.2% 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
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
Orpheus Atalanta Saison, (Tart/Sour) GA, 4.5% 12oz	5.00
Victory Golden Monkey Tripel Style PA, 9.5% 12oz	5.50
Allagash Tripel ME, 9.0% 12oz	7.00

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 Draffy 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
Bold Rock IPA Cider VA, 4.7% 12oz	6.00
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