

## STARTERS

<b>Country Breaded Chicken Tenders</b> 3 jumbo tenders and chips	11
<b>Chicken Skewers</b> ^ Three curry marinated skewers served w/mint crema	10
<b>Risotto Balls</b> stuffed with Dubliner Cheddar & served over marinara	10
<b>Smoked Wings</b> ^ 7 wings drizzled with a garlic-sriracha sauce	11
<b>Kerrygold Pimento Cheese</b> ^ with brown bread and celery sticks	9
<b>Chips</b> ^ hand-cut potatoes served with blue cheese dip	5
<b>Smoked Salmon</b> capers, red onion, brown bread, basil aioli	10
<b>Pub Pretzel</b> with strong pub mustard	5

## VEGAN/VEGETARIAN

<b>Chik'n Nuggets</b> ^^ Five plant based chik'n nuggets with chips	10
<b>Veggie Burger</b> ^ black beans, artichokes, roasted peppers, and mustard	12
<b>Veggie Pot Pie</b> puff pastry, potatoes, corn, carrots, celery, peas, onions, garlic, and a small side salad	14
<b>Smokey Chik'n Sandwich</b> House smoked plant based chik'n, cheddar cheese, and bbq sauce. Served with chips.	12

## FOR THE KIDS

<b>Toasted Cheese Sandwich</b> with chips	5
<b>Kids Pizza</b> personal pan pizza with cheese	5.50
<b>Fish &amp; Chips</b> 1 piece of fish	7
<b>Chicken Tenders</b> 2 tenders and chips	7
<b>Nippers</b> chicken OR beef & chips. (with cheddar, lettuce & tomato \$1.75)	7
<b>Kids Marinara</b> noodles, marinara, and parmesan cheese	7

## HOMEMADE DESSERTS

<b>Blueberry Bread Pudding</b> with whipped cream	7
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## SANDWICHES & BURGERS

(All sandwiches served with chips; substitutions available for additional upcharge)  
(Sub Gluten Free Bun \$1)

<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> )	12.50
<b>Killybegs Classic</b> beer-battered cod, cheddar cheese, lettuce & tomato	11
<b>St. James Gate</b> Guinness-braised beef brisket with caramelized onions	12.50
<b>The Big Dub</b> grilled turkey burger, lettuce, tomato, onion, and pickles	12
<b>Salmon BLT</b> ^ house-smoked salmon, bacon, lettuce, tomato & basil aioli	13
<b>Smokey Chicken</b> ^ house smoked chicken, cheddar cheese, and bbq sauce	12

## MARLAY SPECIALITIES

<b>Guinness-Braised Beef Brisket</b> VOD, mashed potatoes & gravy	16
<b>Sesame Crusted Tuna</b> ^ Seared medium rare, served over spring mix, tomatoes, cucumber, red onion, and ponzu dressing	14.50
<b>Pan Roasted Chicken</b> ^ roasted sweet potatoes, zucchini, and slider roll	17
<b>Lobster Risotto</b> ^ risotto, lobster meat, corn, cherry tomatoes, peas, and parmesan cheese	19
<b>Mussels</b> ^ cooked in our house made tomato broth and served with a side of garlic toast points	16
<b>Fish &amp; Chips</b> beer battered cod and hand cut potatoes with tartar sauce	13
<b>Shepherd's Pie</b> beef, peas, carrots, onions in gravy with mashed potatoes	12

\*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 / ^^VEGAN

## SALADS

<b>Kale, Quinoa &amp; Sweet Potato</b> ^	
Kale, tri colored quinoa, roasted sweet potatoes, dried cranberries, sunflower seeds, herb vin	13
<b>Warm Brussels Sprouts Salad</b> ^	
Fried sprouts, greens, cranberries, fresh mozzarella, cherry tomatoes honey citrus vinaigrette	12.50
<b>Ha' Penny Salad</b> ^^	
Organic greens, dried cranberries, cucumber, tomatoes, walnuts and carrots, choice of dressing	6/10

## Add Protein?

Grilled, Smoked or Fried Chix	4
Fried Cod OR Broiled Cod	4
House Smoked Salmon	5
Smoked or Fried Vegan Chix	5

## SALAD DRESSINGS

<b>Balsamic Vinaigrette, Honey Citrus Vinaigrette, Blue Cheese, Ranch &amp; Honey Mustard</b>	
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## SIDES

<b>Fried Brussels Sprouts</b> ^	5
<b>Mac &amp; Cheese</b>	5
<b>Roasted Sweet Potatoes</b>	5
<b>Tri Colored Carrots</b>	5
<b>Braised Kale</b>	4
<b>Mashed Potatoes</b> ^	3
<b>Sautéed Zucchini</b> ^	4
<b>Sub Mashed Potatoes</b>	1.50
<b>Sub Mac n Cheese</b>	3
<b>Sub All Other Sides</b>	2.50
<b>Sub House Salad</b>	3

## 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% 12oz.	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
<b><u>Pale Ale &amp; Rye Pale Ale's</u></b>	
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
<b><u>Gluten Free</u></b>	
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, 6.0% 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, 330ml 4.5%	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