






IRISH RESTAURANT & PUB


ashlingonthelough.com

BRUNCH

CHOICE OF POTATO

Baby Red Skinned Potatoes  

Potato Pancake 

Bubble n' Squeak (mashed potatoes with cabbage pan fried in bacon oil) 

FULL IRISH BREAKFAST

Fresh eggs made to your liking, grilled Irish breakfast sausages (bangers), black & white pudding, Irish bacon (rasher), flame grilled tomato, sautéed mushrooms, brown bread and choice of potato. (It's a breakfast like this, that creates a thirst for Guinness!) 13.65

AMERICAN BREAKFAST

Fresh eggs made to your liking with sausage links, ham, bacon strips, choice of potato and wheat toast. 11.55

PADRAIC'S CORNED BEEF HASH

A small mountain of Ashling's full flavored corned beef chopped up with cabbage and red potato. Served on a thick slice of home baked potato bread, drizzled with garlic parsley sauce and crowned with a fresh easy egg. 11.55

EGGS BENEDICT

Fresh poached eggs with tarragon hollandaise sauce on toasted English muffin with choice of potato.

Traditional (with ham) 10 **Smoked salmon** (thin slice) 11.55

GRANDMA FLANIGAN'S PANCAKES

Three fluffy homemade pancakes with your choice of 2 sausages or 3 slices of bacon. 9.45

FULL IRISH OMELETTE

Everything in a full Irish breakfast diced and wrapped up in an omelette 13.65

IRISH GRILLED TOAST

Homemade potato bread sliced thick and soaked in homemade egg mixture, served with a side of whiskey maple syrup, and fresh whip cream. **Half:** 7.35 **Full:** 10.50

BISCUITS & GRAVY

Two buttermilk biscuits with country-style sausage gravy 10.50

Add two eggs 2.00

THE MESSY IRISH

Baby red potatoes, onions, garlic, red peppers and spinach tossed together with 2 eggs and sauteed with your choice of: diced ham, bacon, or sausage. 11.55

Add aged Irish cheddar 1.00

À la Carte

Two slices of Irish bacon (rasher)	3
Two Irish breakfast sausages (bangers).....	3
One black and one white Irish pudding	2
Three bacon strips	2
Grilled ham	2
Two slices of light wheat toast	2
Two sausage links.....	2
Two eggs	2
Slice of Smoked Salmon	3
Potato as a side	3
English muffin	2
Seasonal fruit cup.....	4



ASHLING'S BLOODY MARY




First off, our mix and seasonings are homemade. Then we add one of Milwaukee's own, Klement's hickory smoked beef sticks, a cheese stick, one plump olive, one juicy pickle spear, wedge of lemon and lime.


Choose one of our in house infused vodkas: Spicy Habanero, Medium Garden, Rosemary and Garlic, or Standard. Add Irish Whiskey for a "Bloody Máire" (Moy-Rah)

Substitute your free beer chaser for a shot of the dog that bit ye for only \$2. Your choice of Jameson, Tullamore Dew, or Powers.

No sniveling. \$2 split plate charge.

Please inform your server if you have a diet restriction

-  Gluten-Free /option
-  Vegetarian /option
-  Dairy-Free /option

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.

BRUNCH BEVERAGES

MIMOSA

A brunch classic, Ash ling super sized it to a pint! Champagne and orange juice. For an IRISH DIESEL MIMOSA we add a splash of black currant.

GAELIC BELLING

Clontarf Irish whiskey, peach schnapps shaken with orange juice, a dash of Grand Mariner and a dash of bitters. Top off with sparkling wine and served with an orange slice.

IRISH TIPSY TEA

Fresh brewed iced tea amped up with Smirnoff Orange vodka and a dash of simple syrup.

RASPBERRY BUBBLER

Raspberry schnapps shaken with cranberry and topped with sparkling wine served with a lemon slice.

POMEGRANATE BREEZE

Pomegranate schnapps, orange juice topped with sparkling wine and served with an orange.

SOUP & SALADS

IRISH ROOT SOUP

A perfect purée of sweet potatoes, carrots, and leeks.
Cup 3.15, Bowl 4.20

SOUP OF THE DAY

Ask your server about our Chef's homemade soup of the day.
Cup 3.15, Bowl 4.20

THE PUB SALAD

Mixed baby greens, tomato, red onion, carrot and croutons.
Served with your choice of dressing. 4.20

SMOKED SALMON SALAD

Our house hickory smoked salmon with red peppers, cherry tomatoes, red onions and goat cheese on a bed of mixed greens. Tossed with balsamic vinaigrette and topped with crispy capers. 12.60

O'CONNELL STREET SALAD

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. 12.60

Vegetarian option - without chicken 9.60

STARTERS (Small plates for sharing)

MOLLY MALONE MUSSELS

Fresh steamed mussels in white wine with sautéed garlic, cherry tomatoes, fresh herbs and a hint of cream. Served with flame grilled baguette slices. 12.60

CHEESE PLATE

A changing selection of domestic and imported cheese and seasonal accompaniments. 15.75

COLCANNON POPPERS

Yukon Gold mashed potatoes whipped with Irish cheddar, cabbage and sautéed onions. Rolled in panko and fried. Served with Guinness gravy. 8.40

CHICKEN SHANNON

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon or Guinness BBQ sauce. 10.50

REUBEN ROLLS

Our specialty Reuben wrapped up in two crispy shells, deep fried and served with our horseradish sauce. 9.45

SMOKEY SPINACH ARTICHOKE DIP

Smoked Gouda, spinach and artichoke in a delicious hot dip, topped with fresh Parmesan. Served with flame grilled baguette slices for dipping. 11.55

DRUNKEN MUSHROOMS

Sautéed mushrooms, shallots and garlic, deglazed with sweet honey & whiskey cream reduction, served over flame grilled baguette slices. 11.55

Add grilled chicken breast 3

IRISH CHIPS

Thick-cut pub fries covered in either a mild, sweet curry sauce, OR creamy garlic parsley sauce. 7.35

add cheese .75

SANDWICHES

Served with choice of French fries, sweet potato fries, or mashed potato.

THE REUBEN

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye. 11.55

ANGUS BURGER

Eight oz. Angus burger served on a brioche bun with lettuce tomato and onion on the side. 10.50

Customize your burger! Add these items for an additional .50 each: Guinness BBQ, Shannon sauce, 1000 Island, horseradish sauce, creamy garlic sauce, curry sauce, crunchy fried onions, sautéed onions, Worcestershire cream gravy, or sauerkraut.

For an additional .75 each:

Cheddar, provolone, Swiss, goat cheese or Irish cheddar.

For an additional 1.00 each: Rasher or bacon.

EGANS MEATLOAF

Slices of our famous meatloaf topped with Worcestershire cream gravy, caramelized onions, and provolone cheese on our grilled thick cut brioche. 12.60 *Add bacon 1.00*

GRILLED CHICKEN

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.50

Add bacon 1.00

IRISH GRILLED CHEESE

Aged Irish cheddar, thick applewood smoked bacon, roasted garlic aioli, fresh spinach and tomatoes served on grilled wheat. 10.50

Add grilled chicken breast 3

ENTRÉES

Choice of potatoes: roasted baby reds or mashed.

CORNED BEEF & CABBAGE

Slow roasted corned beef brisket cooked in-house with a side of creamy horseradish sauce. Accompanied with buttered cabbage, bacon braised slaw, and choice of potato. 15.75

IRISH STEW

Braised beef stewed with root vegetables and savory seasonings, topped with fried onion shoestrings. Served with mashed potatoes. 17.85

COTTAGE PIE

A nice variation of the classic: Seasoned shredded beef stewed with green peas, carrots and onions, topped with homemade mashed potatoes and baked to a golden brown. 15.75

SHEPHERD'S PIE

Seared lamb simmered with carrots, celery, onion and green peas in a hearty broth, topped with homemade mashed and baked to a golden brown. *(Sub. vegetable stew for vegetarian option)* 16.80

GUINNESS® POT ROAST

Tender, slow cooked beef covered with our Guinness gravy, served with fresh sautéed vegetables, and choice of potato. 16.80

FISH & CHIPS

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye. 16.80