

# BRUNCH

DANIEL O'CONNELL'S



**BRUNCH HOURS**  
11AM-3PM  
SATURDAY & SUNDAY

## Appetizers

### IRISH EGG ROLLS

Braised corned beef, green cabbage, & Irish cheddar, served with honey mustard 15.95

### CRISPY WINGS

Choice of Buffalo, Bourbon BBQ, Old Bay Dry Rub, Mango Habanero, or Lemon Pepper sauce served with ranch or blue cheese  
TRADITIONAL BONE-IN 15.75 <sup>G</sup> | BONELESS 12.95

### SCOTCH EGGS

House ground Irish pork sausage, boiled egg, panko fried, served with honey mustard 13.95

### O'CONNELL'S SPINACH DIP <sup>V</sup>

Fresh baby spinach with a rich mix of cheese, golden baked and served with pita crisps 14.00

### DUBLIN NACHOS

House-made potato chips, chili-beef, monterey jack cheddar, sour cream, jalapeños, pico de gallo, & guacamole 16.95

### BISCUIT BASKET <sup>V</sup>

House-made biscuits, Irish Jam, Kerrygold Butter 7.00

### CHEESE PLATE <sup>V</sup>

Selection of Irish and American cheeses, toasted baguette, Sheridan's Irish crackers, sliced apple, dijon Irish wholegrain mustard, & Irish jam 17.00

### APPETIZER SAMPLER

Scotch Egg, Irish Egg Roll, Dublin Nachos, Boneless Wings, & Beer-Battered Cod 25.00

## Soups & Salads

### POTATO LEEK SOUP <sup>V G</sup>

Creamy homestyle Irish potato & leek soup, served with house-made Irish Brown Bread 8.00

### LAMB STEW

Lamb leg with carrots, potatoes, onions, & celery served with house-made Irish Brown Bread 15.95

### CLASSIC CAESAR SALAD <sup>G</sup>

Crisp romaine, shaved parmesan, & house-made buttered croutons, with caesar dressing 11.95

### KILKENNY COBB SALAD <sup>V G</sup>

Crisp romaine, cherry tomatoes, bacon, blue cheese crumbles, red onion, hard boiled egg, yellow corn, & avocado 16.95

### WINTER BEET SALAD <sup>G</sup>

Winter greens, crumbled feta, candied walnuts, beet root, & dried cranberries with balsamic vinaigrette 14.00

### BUFFALO CHICKEN SALAD

Crispy buffalo chicken tenders on mixed greens with red onions, cherry tomatoes, bacon, blue cheese crumbles, & roasted potatoes 18.00

Salad Add Ons: Chicken 6 | \*Steak 8 | \*Salmon 8 | Shrimp 8 | Avocado 2

House-Made Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Green Goddess, Thousand Island

## Brunch Entrees

### FULL IRISH BREAKFAST

Irish pork sausages, Irish bacon, black & white pudding, two fried \*eggs, sautéed mushrooms, breakfast potatoes, Irish baked beans, & toast 21.95

### \*EGGS BENEDICT

House-made biscuit topped with Irish bacon, poached \*eggs, & \*hollandaise sauce, served with breakfast potatoes 16.95

### AVOCADO TOAST <sup>V</sup>

Open-faced on toasted sourdough bread with smashed avocado, sautéed red onion and tomato, crumbled feta, with two \*eggs your way 16.50

### MAKE YOUR OWN OMELETTE <sup>V</sup>

Served with breakfast potatoes and choice of side bacon or sausage 17.00

Limit three: Onions · Peppers · Tomatoes · Bacon · Sausage · Cheddar Cheese · Pepper Jack Cheese · Swiss Cheese

### RED VELVET CHICKEN & WAFFLE

Red Velvet waffle served with O'Connell's-style chicken breast, syrup, & whipped butter 17.95

### BRIOCHE FRENCH TOAST <sup>V</sup>

Brioche French Toast with fruit compote, fresh whipped cream, & syrup 14.00

### CORNED BEEF HASH

Corned beef, breakfast potatoes, peppers & onions with two \*eggs over easy 16.50

### BREAKFAST BURGER

\*Beef burger with American bacon, American cheese, avocado, and a fried \*egg served with breakfast potatoes 19.50

### IRISH BREAKFAST SANDWICH

Irish bangers, Irish bacon, scrambled eggs, & cheddar cheese on ciabatta bread, served with breakfast potatoes 16.95

## Entrees

### FISH AND CHIPS

Fresh Atlantic beer battered cod, house-made tartar sauce, coleslaw, and pub fries 21.95

### IRISH SHEPHERD'S PIE

Braised ground beef, carrots, peas, and onions in a rich brown gravy with mashed potatoes garnished with parmesan cheese and served with house-made Irish brown bread 17.50  
Also available Family Style \$42.95

### CHICKEN GOUJONS

Hand breaded and seasoned white meat chicken strips served with pub fries and house-made honey mustard 16.50

### O'CONNELL'S \*BEEF BURGER <sup>G</sup>

With your choice of American, cheddar, swiss, provolone, or pepper jack cheese, with lettuce, tomato, onion, & pickles, served with pub fries 17.50

### GRILLED \*LAMB BURGER <sup>G</sup>

Ground \*lamb patty with goat cheese, lettuce, tomato, onion, & pickles served with pub fries 19.00

### O'CONNELL'S REUBEN ON RYE

Sliced corned beef, sauerkraut, swiss cheese, thousand island dressing on marbled rye, served with house-made potato chips 16.95

### BUFFALO TENDER WRAP

Crispy fried chicken tenders tossed in our house-made hot sauce wrapped in a spinach tortilla with lettuce, tomato, & blue cheese dressing, served with house-made potato chips 16.95

### O'CONNELL'S SPICE BAG

Salt & chili seasoned pub fries and crispy chicken tossed with sautéed peppers & onions, served with curry sauce 18.00

### CHICKEN SANDWICH <sup>G</sup>

Choice of grilled or fried chicken breast topped with Irish Porter cheese, bacon, lettuce, tomato, and garlic mayo on a toasted brioche bun, served with pub fries 18.00

Substitute Gluten Free Bun 2.00 <sup>G</sup>

## Sides

BREAKFAST POTATOES 6.00 <sup>V</sup> | IRISH BACON 6.00 <sup>G</sup> | AMERICAN BACON 5.00 <sup>G</sup> |  
IRISH SAUSAGE 6.00 | BLACK & WHITE PUDDING 6.00 | FRESH FRUIT 5.00 <sup>V G</sup>  
PUB FRIES 7.00 <sup>V G</sup> | SWEET POTATO FRIES 8.00 <sup>V G</sup> | CHIPS N' CURRY 8.50 <sup>V</sup>  
COLESLAW 5.00 <sup>V G</sup> | IRISH BROWN BREAD 5.00 <sup>V</sup> | HOUSE SALAD 7.50 <sup>V G</sup>

<sup>V</sup>: Vegetarian/can be made vegetarian with minor change <sup>G</sup>: Gluten Free/can be made gluten free with minor change

For parties of 6 or more 20% Gratuity will be added/we are unable to separate checks. All tabs left open will be automatically closed with a 20% Gratuity at the end of the night.  
\*Consuming raw or under cooked meat, eggs, or fish may increase your chance of food borne illness. Items are served raw or undercooked, or contain raw or undercooked ingredients

# DRINKS



*OPEN HOURS*  
11AM-CLOSE  
7 DAYS A WEEK

## Beer

### On Tap

- GUINNESS STOUT**  
Ireland 4.3%
- HARP LAGER**  
Ireland 5.0%
- KILKENNY CREAM ALE**  
Ireland 4.3%
- SMITHWICK'S AMBER ALE**  
Ireland 4.5%
- MAGNERS IRISH CIDER**  
Ireland 4.5%
- BELL'S TWO HEARTED**  
Comstock, MI 7.0%
- DEVIL'S BACKBONE VIENNA LAGER**  
Roseland, VA 5.2%
- PORT CITY BREWING OPTIMAL WIT**  
Alexandria, VA 4.9%
- YUENGLING**  
Pottsville, PA 4.5%

### Bottles & Cans

- BOLD ROCK VIRGINIA APPLE CIDER**  
Nellysford, VA 4.7%
- DELIRIUM TREMENS**  
Belgium 8.5%
- PORT CITY PORTER**  
Alexandria, VA 7.5%
- SOLACE BREWING PARTLY CLOUDY**  
Dulles, VA 7.5%
- WEIHENSTEPHANER HEFEWEISSBIER**  
Germany 5.4%
- SELECTION OF HARD SELTZERS**

For a Complete List  
of Beers and our  
Seasonal Selections,  
Scan Here



## Wine

### White Wine

- FRANCISCAN CHARDONNAY 10
- RUFFINO LUMINA PINOT GRIGIO 10
- \*\*ECHO BAY SAUVIGNON BLANC 11

### Red Wine

- TRAPICHE BROQUEL MALBEC 10
- \*\*MADDALENA CAB SAUVIGNON 13
- BOEN PINOT NOIR 13

### Sparkling & Rosé

- BENVOLIO PROSECCO 10
- RUFFINO PROSECCO 10
- CHARLES & CHARLES ROSÉ 9

\*\*FAMILY RUN

## Cocktails

- O'CONNELL'S OLD FASHIONED**  
JAMESON BLACK BARREL WHISKEY, BENEDICTINE, AND ORANGE BITTERS 17.00
- MONTHLY MULE**  
ASK YOUR SERVER OUR FEATURE OF THE MONTH
- WINTER SPRITZ**  
ST. GERMAIN, PROSECCO, CRANBERRY JUICE, WITH FRESH MINT 15.50
- SPARKLING LEMONADE**  
TITOS VODKA, CLUB LEMON IRISH SODA (IMPORTED FROM IRELAND) 14.00  
MAKE IT A RASPBERRY LEMONADE WITH ABSOLUT RASPBERRI 13.00
- KING STREET PALOMA**  
21 SEEDS GRAPEFRUIT HIBISCUS TEQUILA, Q SODAS SPARKLING GRAPEFRUIT 13.00
- IRISH CRUSH**  
JAMESON ORANGE AND CLUB ORANGE IRISH SODA (IMPORTED FROM IRELAND) 13.00  
MAKE IT A CREAMSICLE WITH CAPTAIN MORGAN 12.00



## Cozy Cocktails

- HOT TODDY**  
IRISH WHISKEY, HOT WATER, HONEY, GARNISHED WITH LEMON & CLOVES
- O'CONNELL'S IRISH COFFEE**  
IRISH WHISKEY, HOUSE BREWED COFFEE, FRESH WHIPPED CREAM
- BAILEY'S HOT COCOA**  
BAILEY'S IRISH CREAM, HOT COCOA, FRESH WHIPPED CREAM



## Non-Alcoholic Beverages

- COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, ICED TEA, & CRANBERRY JUICE 3.00
- ROOT BEER, CLUB ORANGE & LEMON 4.00
- PINEAPPLE, ORANGE, GRAPEFRUIT & APPLE JUICE, COFFEE, & HOT TEA 3.25
- RED BULL 5.00

## Desserts

- WARM BREAD & BUTTER PUDDING** ▽  
House-made and baked with raisins served with Bailey's caramel sauce and vanilla ice cream 8.00
- BAILEY'S CHOCOLATE MOUSSE** G  
House-made chocolate Bailey's mousse topped with fresh cream and raspberry sauce 7.50
- HOT COOKIE SKILLET** ▽  
Baked chocolate chip cookie, served with vanilla ice cream 8.50 \*\*Min. 10 minutes to bake
- APPLE CRUMBLE** ▽  
Slow cooked cinnamon apples topped with crumble, served with vanilla ice cream 8.00

## Get In Touch

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