

WELCOME TO O'CONNELL'S
EST. 2004 PROUDLY SERVING
FRIENDS AND VISITORS
SINCE 2006

EST. 2004
O'CONNELL'S

MENU
OPEN 11AM-CLOSE
7 DAYS A WEEK

112 KING STREET

Starters

IRISH EGG ROLLS

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

DUBLIN NACHOS

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

SCOTCH EGGS

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

FRIED ZUCCHINI STICKS

Panko breaded zucchini served with chipotle mayo 12.95

CHEESE PLATE

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

IRISH MAC & CHEESE

Elbow noodles, Dubliner Cheddar béchamel cheese sauce 15.00
Chicken 17.00 | Corned Beef 18.00

O'CONNELL'S SPINACH DIP

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

CRISPY CHICKEN WINGS

Choice of Buffalo, BBQ, Old Bay Dry Rub, Mambo sauce, or Lemon Pepper sauce served with ranch or blue cheese

TRADITIONAL BONE-IN 15.75 | BONELESS 12.95

STEAMED MUSSELS

White wine, shallots, garlic, herbs, lemon zest, & shaved parmesan served with a toasted baguette 15.95

STUFFED POTATO SKINS

Gold potatoes with sour cream, butter, & scallions topped with bacon 15.00

APPETIZER SAMPLER

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

Soups & Salads

SOUP OF THE DAY

Ask your server 8.00

LAMB STEW

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

CLASSIC CAESAR SALAD

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

KILKENNY COBB SALAD

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

GRILLED HEART OF PALM SALAD

Arugula, orange segments, shaved fennel, heart of palm, and goat cheese with a citrus dressing 15.95

SUMMER BEET SALAD

Mixed greens, crumbled feta, candied walnuts, dried cranberries, orange segments, & beet root with balsamic vinaigrette 15.00

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 Dressing: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Green Goddess, Thousand Island, Citrus Dressing

Handhelds

O'CONNELL'S *BEEF BURGER

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

GRILLED *LAMB BURGER

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 lemon pepper potato chips 16.95

CHICKEN SANDWICH

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

BUFFALO TENDER WRAP

Crispy fried chicken tenders tossed in buffalo sauce with lettuce, tomato, & blue cheese dressing wrapped in flour tortilla and served with house-made lemon pepper potato chips 15.00

* STEAK SANDWICH

Sliced *NY strip, caramelized onions, arugula, & horseradish crème fraiche on ciabatta, served with pub fries 19.95

FISH TACOS

Crispy cod and chipotle slaw in flour tortillas served with old bay potato chips 19.95

Substitute Gluten Free Bun 2.00 G

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, & onions in a rich brown gravy with mashed potatoes topped with parmesan cheese, served with house-made Irish Brown Bread 17.50

Also Available Family Style 42.95

WHISKEY SIZZLER

Red & green peppers and onions served with a house-made whiskey peppercorn sauce with a side of Basmati rice

Chicken 19 | Shrimp 20 | Vegetable 17

Combo Chicken/Shrimp 21

CHICKEN GOUJONS

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

O'CONNELL'S CURRY

House-made Irish curry with mixed vegetables and basmati rice served with naan bread
Chicken 18.95 | Vegetables 16.95

*SALMON QUINOA BOWL

Seared *salmon, quinoa, marinated cucumbers and tomatoes, feta, and green goddess dressing on a bed of mixed greens 26.00

The Auld Favorites

BANGERS AND MASH

Irish Sausages on a bed of mashed potatoes with house-made Guinness onion gravy 18.95

O'CONNELL'S SPICE BAG

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

CORNED BEEF AND CABBAGE

Corned beef brisket braised in Smithwick's and Guinness served with green cabbage, sliced carrots, & mashed potatoes in a parsley cream sauce 18.95

GUINNESS BURGER

Ground *beef patty with Guinness porter cheese on a bed of mashed potatoes topped with house-made Guinness onion gravy & onion rings 18.95

FULL IRISH BREAKFAST

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

*NY STRIP

Served with demi glacé and served with au gratin potatoes and our summer vegetable medley 32.00

VEGETABLE FARFALLE

Red and green peppers, spinach, and cherry tomatoes with farfalle noodles in a garlic olive oil sauce 16.00 | Chicken 19.00 | Shrimp 21.00

Sides

PUB FRIES 7.00 V | MASHED POTATOES 7.00 VG | COLESLAW 5.00 VG | HOUSE SALAD 7.50 VG

SWEET POTATO FRIES 8.00 V | CHIPS N' CURRY 8.50 V | BEER BATTERED ONION RINGS 8.00

IRISH BROWN BREAD 5.00 V | SUMMER VEGETABLE MEDLEY 8.00 VG

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

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SINCE 2006



O'CONNELL'S

Drinks

OPEN 11AM-CLOSE
7 DAYS A WEEK

112 KING STREET

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%

ROTATING SEASONALS

Bottles & Cans

**BOLD ROCK VIRGINIA
APPLE CIDER**
Nellysford, VA 4.7%

DELIRIUM TREMENS
Belgium 8.5%

**VICTORY GOLDEN
MONKEY**
Downingtown, PA 9.5%

PORT CITY PORTER
Alexandria, VA 7.5%

**WEIHENSTEPHANER
HEFEWEISSBIER**
Germany 5.4%

**ROTATING SEASONALS
ROTATING SELTZERS**

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



Love at First Spritz

APEROL SPRITZ
APEROL, PROSECCO, & SODA WATER WITH
AN ORANGE SLICE AND CHERRY

HUGO SPRITZ
ST. GERMAIN, PROSECCO, & SODA WATER
WITH A SPRIG OF MINT

PEACH SPRITZ
KETEL ONE BOTANICAL PEACH AND
ORANGE BLOSSOM VODKA, PEACH PUREE,
PROSECCO, & SODA WATER WITH AN
ORANGE SLICE

Live Music

FRIDAY FROM 9:30PM-12:30AM

SATURDAY FROM 9:30PM-12:30AM

SUNDAY FROM 5PM-8PM

MONDAY NIGHT TRADITIONAL IRISH SESSION FROM
7PM-10PM

Visit danieloconnells.com/events to view our calendar and
upcoming events

Wine

White Wine

J VINEYARDS & WINERY PINOT GRIS 10

WHITEHAVEN WINES SAUVIGNON BLANC 13

WILLIAM HILL ESTATE WINERY CHARDONNAY 9

J LOHR BAY MIST WHITE RIESLING 8

Red Wine

NATURA MALBEC ORGANIC 9

JUGGERNAUT CABERNET SAUVIGNON 13

HAHN PINOT NOIR 10

CHATEAU STE. MICHELLE MERLOT 10

Sparkling & Rosé

RISATA PROSECCO 9

LA JOLIE FLEUR ROSÉ 10

Cocktails

O'CONNELL'S OLD FASHIONED
JAMESON BLACK BARREL WHISKEY, BENEDICTINE, ORANGE BITTERS
17.00

LILAC LYCHEE FIZZ
EMPRESS GIN, LYCHEE LIQUOR, PROSECCO, LYCHEE JUICE, LIME JUICE,
& SODA WATER 16.00

SPARKLING BLACKBERRY LEMONADE
JACK DANIEL'S BLACKBERRY, CLUB LEMON IRISH SODA (IMPORTED
FROM IRELAND) 14.00

STRAWBERRY BASIL SMASH
MILAGRO REPOSADO TEQUILA, STRAWBERRY PUREE, LIME JUICE,
FRESH BASIL, & SODA WATER 15.00

IRISH CRUSH
JAMESON ORANGE AND CLUB ORANGE IRISH SODA (IMPORTED FROM
IRELAND) 13.00
MAKE IT A CREAMSICLE WITH CAPTAIN MORGAN 12.00

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, DECAF
COFFEE, & HOT TEA 3.25

RED BULL 5.00

CELEBRATE 20 YEARS OF O'CONNELL'S IN 2026

Get In Touch

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