



DAILY SPECIALS

Food specials all day, drink specials 6pm-close

TUESDAY

Chicken Pot Pie
\$2 off Wine by the Glass, \$7 off Bottles

WEDNESDAY

Shepherd's Pie
\$4 Craft Beers

THURSDAY

Corned Beef & Cabbage
\$3 Margaritas

SUNDAY

Brunch (all day)
\$3 Bloody Mary's & Mimosas (all day)



HAPPY HOUR

2pm - 6pm Weekdays

Half Price Apps
\$3 House Wine by the Glass
\$2 Bud Light, Miller Lite, Yuengling Draft
\$3.50 Well Drinks

APPS

Half-price 2pm - 6pm Weekdays

GRILLED WINGS | \$10 GF

Served with your choice of our House-Made TOPH Spicy Glaze or Guinness BBQ Sauce (not GF)

PLOUGHMAN'S LUNCH | \$14 ask for GF

Charcuterie Plate with Cured & Smoked Meats, Pimiento Cheese, Deviled Eggs and Lavash Crackers

SHRIMP BRUSCHETTA | \$10 ask for GF

Sautéed Shrimp, Sriracha Sauce, Tomato Etouffée, Alabama Creamy Goat Cheese with Grilled Baguettes. Vegetarian | \$7

REUBEN BITES | \$7

Fried Bites of Corned Beef, Fresh Sauerkraut, Cream Cheese and Swiss Cheese with Honey Mustard

SOUPS

IRISH BEEF STEW Cup | \$5

GOLDEN CHICKEN CURRY Cup | \$5 GF

POTATO LEEK SOUP Cup | \$4 Bowl | \$7 GF

SMOTHERED APPS

Choose from House-Fried Chips or Fries smothered in your choice of the following:

CHICKEN CURRY

House-Made Chicken Curry,
Fresh Raita,
Fresh Carrots

\$9

GF

ROSEMARY GARLIC & PARMESAN

Rosemary &
Garlic oil,
Parmesan

\$8

GF

REUBEN

Shaved Corned Beef,
Sauerkraut,
Swiss Cheese,
Red "Sweet"
Russian Sauce

\$10

GF

BEER CHEESE

House-Made Beer Cheese,
Bacon, &
Scallions

\$8

FRESH SALADS

HOUSE-MADE DRESSINGS: Apple Cider Vinaigrette, Citrus Vinaigrette, Honey Mustard, Ranch, Blue Cheese

Add Grilled/Marinated Chicken Tenders, Grilled/Fried Spicy Chicken Thigh | \$4 Add Grilled Cod, Shrimp | \$5 Bacon | \$2 Fried Egg | \$1

BIBB SALAD | \$8 GF

Hydroponic grown Bibb Lettuce, Crisp Apples, Celery, Walnuts, Gorgonzola

CHOPPED SALAD | \$7 GF

Iceberg Lettuce, Cucumber, Cherry Tomato, Red Onion, Shredded Swiss



The Original Public House Specialty Item



New Menu Item

GF Gluten Free

20% gratuity included for parties of 6 or more



FAMOUS FISH

FISH & CHIPS *Beer Battered & Fried or Grilled* **GF**
REGULAR | \$14 **SMALL** *(does not include Coleslaw)* | \$9
North Atlantic Cod Filet with Creamy Chunky Coleslaw,
Tartar Sauce & Natural Cut Fries

FISH TACOS *Beer Battered & Fried or Grilled* | \$10
2 Tacos filled with North Atlantic Cod marinated in Cilantro and Lime
served with House-Made Pico de Gallo and Avocado Sour Cream.

CATCH OF THE DAY | MARKET *(ask for GF)*
Ask your server about our Fresh Catch of the Day

\$10

EXPRESS

LUNCH

CHOOSE TWO OPTIONS + TEA

Available from 11am - 1pm Weekdays

HALF SALAD

Bibb or Chopped

HALF SANDWICH

Reuben | Turkey Panini

Grilled Cheese | BLT | Club

CUP OF STEW

Irish Stew | Chicken Curry | Potato Leek

SIDES	\$4	\$4
	<i>Traditional Irish Champ</i> <i>mashed potatoes</i> <i>with extra butter & scallions</i>	<i>French Green Beans</i>
	<i>Hand Mashed Potatoes</i>	<i>Vegetarian Collard Greens</i>
	<i>Natural Cut French Fries</i>	<i>Creamy Chunky Coleslaw</i>
	<i>House Fried Potato Chips</i>	<i>Cucumber Salad</i>
		<i>Braised Cabbage</i>

SANDWICHES

Substitute and bread options (Jalapeno Cheddar Fred Bread, Rosemary Fred Bread, Rye, Wheatberry, French Baguette, Sourdough Sweet Bun, Burger Bun)

SMOKED BACON, LETTUCE AND TOMATO | \$9
Smoked Bacon, Lettuce, Tomato and Mayonaise, Wheatberry Bread

TOPH CHICKEN SANDWICH | \$9
Smoked Bacon, Fresh Spring Greens, House-Made Cucumber Salad,
Spicy Honey Mustard, Grilled Baguette. **Double meat** | \$2

TOPH GRILLED CHEESE | \$11 🌱
House-Made Pimiento Cheese, Tomato Chutney, Vegetarian
Collard Greens, Swiss Cheese, Toasted Pecans, Wheatberry Bread

TOPH REUBEN | \$12 🌱
Freshly Shaved Corned Beef, Fresh Sauerkraut, Swiss Cheese,
Grain Mustard, Traditional Red “Sweet” Russian Sauce, Rye Bread

TOPH CLUB | \$12
Rosemary Ham, Turkey, Bacon, with a Lemon Garlic Aioli,
Rosemary Fred Bread

TURKEY PESTO PANINI | \$11
Freshly Sliced Turkey, Homemade Pesto Sauce, Swiss Cheese,
Tomato Slice, Jalapeño Cheddar Fred Bread

SPICY CHICKEN THIGH SANDWICH | \$9.5 ★
Fried or Grilled Boneless, Skinless Chicken Thigh, Lettuce, Tomato,
with your choice of Ranch, Blue Cheese, or Mayonnaise

BURGERS

Add Cheddar or Swiss |\$1 *Add another patty* |\$3 *Add Fried Egg* |\$3
Add Bacon, Pimiento Cheese, or Bleu Cheese |\$2

TOPH BURGER | \$7
One Fresh ¼ lb 100% Brisket, Sirloin, & Beef Cheek Patty, Lettuce,
Tomato, Traditional Hamburger Bun

TOPH TOWER BURGER | \$12
Two Fresh ¼ lb 100% Brisket, Sirloin, & Beef Cheek Patty, Lettuce,
Tomato, Tobacco Onions, Grilled Sweet Bun

ENTRÉES

BANGER & MASH | \$10 **GF**
One Banger (Sausage) served with Spiced Apple Sauce & Braised
Cabbage **Add banger** | \$4

MARINATED CHICKEN TENDERS | \$10
Grilled/Fried Marinated Tenders with Choice of Two Sides

CHICKEN TACOS | \$9
2 Tacos with Cilantro and Lime served with House-Made Pico de Gallo,
Avocado & Sour Cream

ARRABIATA PASTA | \$9.5 ★
Rustic vegetarian tomato sauce with zesty zing over tagliatelle pasta
Add Grilled/Fried Marinated Chicken Tenders | \$4
Grilled/Fried Spicy Chicken Thigh | \$4, *Add Grilled Cod, Shrimp* | \$5

IRISH BEEF STEW | \$10
Guinness Beef Stew served with Champ *(buttery mashed potatoes & scallions)*

GOLDEN CHICKEN CURRY | \$14 **GF**
Cilantro Lime Rice, Homemade Raita, Cilantro, Carrots, Fried Raisins,
Onions & Almonds

SPICY CHICKEN THIGH | \$10 ★
Fried or Grilled Spicy Thigh with Gravy, Mashed Potatoes, & Collards

DUROC DOUBLE-CUT PORK CHOP | \$21 🌱 **GF**
Bone-in Chop with House-Made Blackberry BBQ Sauce,
Hand Mashed Potatoes, Chef’s Choice Vegetables

MARINATED SALT & PEPPER STEAK | \$22 ★ **GF**
Veal Demi Glace, Hand Mashed Potatoes, Chef’s Choice Vegetables

DESSERT

IRISH MILK CHOCOLATE CHEESECAKE with Pecan Crumble | \$6
BLACK AND TAN BROWNIE with Vanilla Bean Ice Cream, Chocolate Sauce | \$6
PRETZEL BREAD & BUTTER PUDDING with Whiskey Caramel Sauce | \$6

Food listed on this menu may have an ingredient that is one of the following foods or food groups or an ingredient that contains protein derived from one of them: milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, soybeans. Our juice products have not been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.