

BOG & BARLEY

SUNDAY BRUNCH
11AM – 3 PM

M E M P H I S

STARTERS

IRISH BREAD PLATE

Oat Soda Bread, Bloomer Bread, Guinness Bread,
Guinness-Honey Butter, Whipped Sweet Butter 10

PIMENTO CHEESE TOASTIE

Grilled Sourdough, Celery and Carrot Salad 10

DEVEILED EGGS *GF*

Salmon Caviar, Fresh Dill 10

SMOKED FISH DIP *GF*

Potato Chips, Frisee, Horseradish Aioli 15

BEEF MINCE TARTARE*

Guinness-Dijon Aioli, Quail Egg Yolk, Grilled Soda Bread,
Mixed Greens, Red Wine Vinaigrette 16

SCOTCH EGG*

Soft Boiled Free Range Egg, Newman Farm Pork Sausage,
Stout-Whole Grain Mustard Sauce 12

GRILLED ARTICHOKE HEARTS

Black Garlic Aioli, Toasted Soda Bread Crumble 12

SOUPS & SALADS

ROASTED TOMATO-BELL PEPPER SOUP *GF*

Basil Oil, Sourdough Croutons 10

ROASTED BEET SALAD *GF*

Avocado, Goat Cheese, Mixed Greens, Red Onion,
Honey-Citrus Vinaigrette 15

VEGAN CAESAR SALAD *(CONTAINS NUTS)*

Crisp Romaine, Cashew Caesar Dressing,
Cashew “Parmesan,” Crispy Capers, Fried Shallots,
Black Garlic-Sourdough Croutons 15

WEDGE SALAD *GF*

Bacon, Cherry Tomatoes, Red Onion, Blue Cheese,
Buttermilk-Herb Dressing 12

Add to any salad

Chicken Breast 8 | Salmon* 10 | Grilled Wild Gulf Shrimp 8

TRADITIONAL IRISH FARE

BEER BATTERED FISH ’N CHIPS Fresh Atlantic Cod,
Buttered Peas, B&B Tartar Sauce, Lemon 23

BANGERS AND MASH Newman Farm Pork Bangers,
Mashed Potatoes, Carmelized Onion Gravy, Buttered Peas
Homemade Mustard 21

BEEF SHEPHERD’S PIE Root Vegetables, Peas, Cheddar,
Mashed Potatoes 21

IRISH CHICKEN CURRY Chicken Thighs, Golden Curry
Sauce, Peas, Jasmine Rice 21

FISH & SHELLFISH

HOUSE-SMOKED SALMON Hard Boiled Eggs, Capers,
Pickled Red Onion, Herbs, Extra Virgin Olive Oil, Brown Bread 15

STEAMED MUSSELS Cider, Shallots, Garlic, Thyme, Herbs,
Sourdough Bread 18

WILD GULF SHRIMP COCKTAIL Cherry Tomatoes,
Capers, Lemon, Creole Remoulade 15

½ DZ. MARKET OYSTERS* Champagne Mignonette, Lemon,
Brown Bread, Butter 19

½ DZ. ROASTED GULF OYSTERS* Guinness Butter,
Toasted Soda Bread Crumbs 19

S GUINNESS-CHOCOLATE CAKE
Fresh Cream, Toasted Pistachios, Coffee Butter Sauce 10

WARM IRISH BREAD PUDDING
Vanilla Ice Cream, Whiskey-Vanilla Sauce 10

PECAN PRALINE CHEESECAKE
Pecan-Graham Cracker Crust, Whiskey Caramel Sauce 10

VANILLA BEAN CRÈME BRÛLÉE *GF*
Mixed Berries 10

POTTED LEMON CAKE
Lemon Curd, Blackberry Cream, Blackberries,
Candied Lemon Peel 10

ENTRÉES

8 oz. FILET OF BEEF* *GF* Whiskey-Peppercorn Sauce 49

14 oz. BEEF RIBEYE STEAK* *GF* Horseradish-Herb Crème Fraîche 45

PAN ROASTED RAINBOW TROUT* *GF*

Smoked Trout Roe, Crispy Potatoes, Lemon-Butter Sauce 29

NEWMAN FARM PORK PORTERHOUSE* *GF* Irish Cider Reduction 28

JUMBO LUMP CRAB CAKE Seasonal Greens, Malted Mayo 28

ROASTED SCOTTISH SALMON* Lemon-Garlic Barley Risotto,
Shaved Parm, Lemon Oil 28

CHARRED CABBAGE STEAK *GF* Vegan Cider Mayo, Crunchy Seeds,
Spiced Oil 18

CORNED BEEF REUBEN Swiss, Sauerkraut, Special Sauce, Rye Bread.
Served with House Fries. 17

B&B BURGER* Double Patties, American Cheese, Tomatoes, Shredded Lettuce,
Pickle, Secret Sauce. Served with House Fries. 17

ROASTED FREE RANGE CHICKEN Roasted Chicken Jus 27

LAMB MEATLOAF Mashed Potatoes, Peas and Carrots,
Roasted Tomato Sauce 25

EXTRA BITS

COLCANNON *GF* Roasted Kale- Carmelized Onion Mash, Mustard Seed Oil 9

MASHED POTATOES *GF* w/ Garlic Confit 9

ROSEMARY-DUCK FAT CHIPS *GF* w/ Sea Salt and Malt Mayo 10

GRILLED JUMBO ASPARAGUS *GF* w/ Brown Butter Crumble,
Green Goddess Sauce 8

CRISPY BRUSSELS SPROUTS *GF* w/ Coriander Yogurt,
Fresh Dill, Currants 9

GRILLED BROCCOLI w/ Parmesan-Bread Crumbs, Chili Oil, Lemon 9

GF = Gluten free

**Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. | 20% gratuity added for parties of six or more.*

COCKTAILS

- THE 447 12

Juke Joint Blue Note Bourbon / Muddled Cucumber Muddled Lemon / Irish Mist Honey Liqueur St. Germain Elderflower
- AN OLD FASHIONED BOG 13

Four Roses Small Batch / Sugar Cube / Muddled Luxardo Cherry Muddled Orange / Angostura Orange Bitters
- BLOOD MOON 12

Skyy Citrus / Fresh Squeezed Blood Oranges / Aperol / Lemon Juice Dom Pierre Sparkling / Lemon Twist Garnish
- NEW CIDERHAUS MULE 13

Old Dominick Vodka / Apple Cider / Fresh Lime / Ginger Beer / Apple Crisp Garnish
- EMPRESS OF IRELAND 13

Empress Gin / Blueberries / Strawberries / White Cranberry / St. Germain / Prosecco
- NEW LIQUID GOLD 13

Rhum Barbancourt 4 Yr / Butterscotch / Drambuie / Angostura Bitters Orange Peel Garnish
- NEW SUNSETS IN GALWAY 13

Sage and Cinnamon Infused Waymar Gin / Caravella Orangecello / Fresh Lemon Juice Simple Syrup / Sage Leaf Garnish
- NEW TEQUILA MOCKINGBIRD 13

Corazon Reposado / Apricot Liqueur / Fresh Lime Juice / Brown Sugar Simple Syrup Cinnamon Sugar Rim & Cinnamon Stick
- NEW PIGGYBACK RIDE 13

WhistlePig PiggyBack / Fresh Lemon Juice / Maple Syrup / Rosemary Sprig Garnish Add a Slice of Bacon for \$1
- NEW OH MY GOURD 13

Three Olives Vanilla Vodka / Kahlua / Pumpkin Spice Rumchata / Heavy Cream Cinnamon and Whip Cream Garnish



BEERS

- BOTTLES

MILLER LITE
COORS LIGHT
BUDWEISER
BUD LIGHT
MICHELOB ULTRA
CORONA
MODELO
NEWCASTLE
LAGUNITAS IPA
AMSTEL LIGHT
BLUE MOON
- DRAFTS

PINT OF THE AULD BOG
GUINNESS
HARP
CARLSBERG
SMITHWICK'S
HOOCHIE COOCHIE IPA
CROSTOWN TRAFFIC IPA
WISEACRE TINY BOMB
WISEACRE SKY DOG LAGER
YUENGLING
MAGNERS CIDER
GHOST RIVER GOLDEN ALE
KILKENNY IRISH
- VIRGIN CRAFT BEERS

ATHLETIC RUN WILD IPA
ATHLETIC FREE WAVE HAZY IPA
ATHLETIC UPSIDE DAWN GOLDEN
GUINNESS 0.0
- ASK YOUR SERVER ABOUT ADDITIONAL SEASONAL OFFERINGS.

WINES

- SPARKLING

G / B

WYCLIFF | California 8 / 30

PIPER SONOMA BRUT | California 12 / 46

MUMM BRUT | Napa Valley 55

NICOLAS FEUILLATTE CHAMPAGNE BRUT | France 110

LA MARCA PROSECCO | Italy 10 / 38

LUNETTA PROSECCO ROSE | Italy 9 / 36
- WHITES

PASQUA PINOT GRIGIO | Italy 10 / 38

TOMMASI PINOT GRIGIO | Italy 12 / 46

J VINEYARDS PINOT GRIS | California 11 / 42

LUBANZI SAUVIGNON BLANC | South Africa 10 / 38

BENZIGER SAUVIGNON BLANC | California 11 / 42

WHITEHAVEN SAUVIGNON BLANC | New Zealand 12 / 46

FESS PARKER RIESLING | Santa Barbara 10 / 38

BONANZA CHARDONNAY | California 10 / 38

STOLLER CHARDONNAY UNOAKED | Oregon 11 / 42

SONOMA CUTRER RUSSIAN RIVER | California 14 / 54

ROMBAUER CHARDONNAY CARNEROS | California 78
- ROSÉ

ROSÉ D'MADELEINE | France 10 / 38

FOLLY ROSÉ | Oregon 12 / 46

MULDERBOSCH ROSÉ | South Africa 11 / 38
- REDS

HAHN PINOT NOIR | California 10 / 38

ELOUAN PINOT NOIR | Oregon 12 / 46

KEN WRIGHT CELLARS PINOT NOIR | Willamette Valley 15 / 58

BELLE GLOS PINOT NOIR | Dairyman Russian River 80

DECOY MERLOT | Sonoma 10 / 38

SCARPETTA CABERNET FRANC | Italy 12 / 46

CASILLERO DEL DIABLO CABERNET | Chile 10 / 38

DUCKHORN GREENWING CABERNET | Washington 11 / 42

DIRECTOR'S CUT BY COPPOLA CABERNET Alexander Valley 15 / 58

THE VINEKEEPER BY BONANZA CABERNET | Napa 17 / 65

DAOU CABERNET RESERVE | Paso Robles 85

MARQUÉS DE CÁCERES SPANISH RED BLEND 10 / 38

SALDO BY PRISONER ZINFANDEL | California 15 / 58

SIGNATURE FLIGHTS

- THE JEWEL OF BOG 69

Carefully selected to represent the variety of whiskey styles coming out of the Emerald Isle.

♦ GLENDALOUGH 7-YEAR OLD MIZUNARA EDITION

♦ BUSHMILLS 16-YEAR OLD SINGLE MALT

♦ REDBREAST 21-YEAR OLD SINGLE POT STILL
- GOD SAVE THE QUEEN 27

Curated by our family's own Elizabeth. This royal trio is perfect for beginners and connoisseurs alike.

♦ BUSHMILL BLACK BUSH BLENDED IRISH WHISKEY | Bushmills, Ireland

♦ ROYAL CANADIAN SMALL BATCH | Canada

♦ GLENKINCHIE 12-YEAR OLD SINGLE MALT SCOTCH | Pentcaitland, Scotland
- DJ'S NORTH AMERICAN DREAM 34

Representing some of DJ's favorites from closer to home, very much a crowd pleaser in our tastings.

♦ WILLETT POT STILL RESERVE | Bardstown, KY

♦ BLANTON'S SINGLE BARREL | Frankfort, KY

♦ MASTERSON'S 10-YEAR-OLD RYE | Alberta, Canada
- THE BIG FELLOW'S SELECTION 34

With over 25 years of culinary exploits, Reny's selections are surprisingly unusual. See what you think.

♦ THE BALVENIE CARIBBEAN CASK 14-YEAR OLD | Banffshire, Scotland

♦ MICTHER'S US★1 SINGLE BARREL STRAIGHT RYE | Louisville, KY

♦ REDBREAST LUSTAU EDITION | Middleton, Ireland
- THE GENERAL'S IRELAND INSPIRED 35

A recent trip to Ireland had a profound impact on Mr. Allbritten which led to these selections.

♦ HIGH & WICKED NO.4 AENEAS COFFEY IRISH WHISKEY | County Cork, Ireland

♦ REDBREAST SINGLE POT STILL 15-YEAR | Middleton, Cork, Ireland

♦ GREEN SPOT | Middleton Distillery, County Cork, Ireland
- RYE NOT? 60

Curated by our in-house whiskey connoisseur, veteran bartender Chris Cook.

♦ BASIL HAYDEN DARK RYE | Clermont, KY

♦ ANGEL'S ENVY RYE | Louisville, KY

♦ THOMAS HANDY SAZERAC RYE | Frankfort, KY
- FLIGHT CLUB 35

First rule of Flight Club? Always talk about it. Hand-picked by our crew here at Bog & Barley.

♦ WHISTLE PIG PIGGY BACK 6-YEAR | Shoreham, VT

♦ RUSSELL'S RESERVE SINGLE BARREL | Lawrenceville, KY

♦ WIDOW JANE 10-YEAR | Brooklyn, NY
- A MIDWESTERN JOURNEY 35

A unique blend of tastes that were inspired by Samara, our AGM, and her parents who often pour these first at family tastings.

♦ HIGH WEST BOURBON | Park City, UT

♦ STRANAHAN'S | Denver, CO

♦ JEFFERSON'S OCEAN | Louisville, KY