



Olde Brick House

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Sandwiches & tacos

ITEM	PRICE
Classic Reuben A hefty portion of corned beef on rye with Swiss cheese, sauerkraut and topped with Dublin sauce. Served with house-made...	\$18.50
Nashville Hot Chicken Sandwich Hand-breaded fried chicken tossed in our Nashville Hot sauce and served on a toasted brioche with shredded romaine, mayo...	\$17.50
Guinness Cheese Steak Sandwich Sliced ribeye on New England brioche topped with winey mushrooms, fried onion straws, and Guinness cheese sauce.	\$18.50
Fish Tacos Three flour tortillas filled with your choice of broiled or fried cod. Topped with broccoli slaw, fresh tomato relish, h...	\$16.00
Chicken Bacon Ranch Avocado Sandwich Grilled chicken breast topped with Swiss cheese, bacon, romaine, tomato, avocado, topped with ranch, and served on ciaba...	\$17.50
Chicken Tacos Three flour tortillas filled with seasoned fried chicken, Japanese dressing, tossed mixed greens, cilantro, and red onio...	\$16.00

Burgers

ITEM	PRICE
Jameson Burger Fresh ground chuck, topped with winey mushrooms, Swiss cheese, fried onion straws, and Jameson BBQ sauce. *Consuming th...	\$18.50
Traditional Burger Fresh ground chuck. Add cheese, bacon for an additional charge. *Consuming these items raw or undercooked may increase...	\$15.00
Brown Sugar Brick House Burger Fresh ground chuck, topped with brown sugar bacon, cheddar cheese, and Dublin sauce. *Consuming these items raw or unde...	\$18.50
Black and Blue Burger Fresh Angus burger blackened with Cajun seasonings, topped with blue cheese and onion straws. *Consuming these items ra...	\$16.50
Blarney Burger Fresh Angus burger topped with Swiss cheese, corned beef, sauerkraut, and Dublin Sauce. *Consuming these items raw or u...	\$18.00
NEW Bruschetta Burger Fresh ground chuck burger topped with tomatoes, fresh mozzarella, arugula tossed in balsamic and fresh basil. Served on...	\$16.00
NEW Jalapeno Cheddar Burger A blend of fresh ground chuck, jalapenos and cheddar cheese, slow smoked. Topped with cheddar cheese, Jameson onions, ar...	\$16.50

Starters

ITEM	PRICE
Perrystown Pretzels Three jumbo pretzels are buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce and house-made...	\$13.00
Reuben Wonton Rolls Three fried jumbo wonton rolls filled with corned beef, swiss cheese, sauerkraut, and cream cheese. Served with our sign...	\$15.00
Scotch Eggs Two hard-boiled eggs wrapped in our signature blend of pork sausage. Fried and served with our house-made mustard sauce.	\$14.00
Brick House Wings Fried wings tossed with your choice of sauce or dry rub. Served with carrots, celery, and choice of house-made blue chee...	\$18.00
Spinach and Artichoke Dip House-made spinach and artichoke dip topped with mozzarella and baked to perfection. Garnished with fresh tomatoes and s...	\$14.50
NEW Shepherd's Pie Poutine Pub chips smothered in our house-made Shepherd's Pie, gouda cheese and white cheddar curds, drizzled with Guinness gravy...	\$14.00

ITEM	PRICE
Goat Cheese Bruschetta	\$14.50
Sliced and grilled ciabatta bread served with fresh herb tomato relish, fresh house greens, and goat cheese.	
Wee Salads	
ITEM	PRICE
Beet and Goat Cheese	\$12.00
House greens tossed in our signature citrus-balsamic. Topped with chilled roasted beets, walnuts, craisins, and goat che...	
Fajita Salad	\$13.00
Grilled fajita chicken breast, peppers, onions, and roasted corn on top of crisp romaine with pecan smoked bacon, chedda...	
Kilkenny Chopped Caesar	\$9.00
Shredded Romaine, bacon, hard-boiled egg, parmesan, croutons, and Caesar dressing. *Consuming these items raw or underc...	
Olive, Fruit and Feta	\$12.00
Mixed greens topped with raspberries, mangos, gourmet-soaked olives, and feta cheese drizzled with cilantro lime vinaigr...	
NEW Citrus Chicken Salad	\$13.00
Mixed greens, chicken, mandarin oranges, roasted peppers, avocado and citrus balsamic.	
Traditional fare	
ITEM	PRICE
Shepherd’s Pie	\$16.50
Ground chuck and vegetables slowly cooked in our rich gravy, topped with champ potatoes, and baked golden brown. Served...	
Celtic Meatloaf	\$19.50
Seared house-made meatloaf on a heaping bed of champ potatoes. Topped with creamed cabbage, Guinness gravy and onion str...	
Dick Titus Commercial	\$19.00
Shaved ribeye and Swiss cheese layered between grilled sourdough. Served on champ potatoes and smothered with our Guinne...	
Bangers and Mashed	\$18.50
Jumbo bangers, grilled over a bed of champ potatoes and topped with our Guinness gravy and creamed cabbage. Served with...	
Corned Beef and Cabbage	\$21.50
Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, c...	
Guinness Fish and Chips	\$19.50
A heaping portion of Guinness beer-battered cod, fried golden brown. Served with pub chips, house tarter aioli, broccoli...	
Soups	
ITEM	PRICE
Hearty Guinness Stew	\$7.00
Slow roasted, cubed sirloin simmered in our housemade Guinness gravy loaded with vegetables and potatoes.	
Seafood Chowder	\$7.00
An assortment of fresh seafood, cooked in a housemade root vegetable and fresh herb cream chowder. *Consuming these ite...	
Bowls	
ITEM	PRICE
Sesame Bowls	\$16.00
Udon noodles tossed in carrots, bean sprouts, green peppers, radish, egg, cilantro, and Japanese dressing. Drizzled with...	

Land Entrées

ITEM	PRICE
Flat Iron and Winey Mushrooms Pan-seared flat iron steak, topped with winey mushrooms and Jameson-seared onions. Served over champ potatoes and chef’s...	\$26.00
NEW Tenderloin Aged and house seasoned fresh cut tenderloin pan seared with garlic butter. Served over a bed of wild rice pilaf, topped...	\$32.00

Sea Entrées

ITEM	PRICE
Pecan Bronzed Salmon Pecan encrusted fresh salmon, baked, served over a bed of champ potatoes topped with maritime sauce. Served with chef’s...	\$26.00

Pastas

ITEM	PRICE
Nashville Mac and Cheese Macaroni noodles tossed in a blend of bacon bits, smoked gouda, parmesan, mozzarella, and cheddar jack cheeses. Topped w...	\$19.00
The Mediterranean Sundried tomatoes, seared spinach, roasted artichokes, Jameson-soaked onions, grilled red peppers, feta cheese tossed wi...	\$17.00
Brickhouse Baked Pasta Capellini pasta, smoked chicken, bacon, and sautéed mushrooms, tossed in maritime sauce. Topped with a cheddar jack and...	\$23.00
Chicken Marsala Lightly breaded pan-seared chicken on a bed of Capellini pasta topped with mushroom and rosemary marsala sauce. Served w...	\$22.00
Chicken Piccata Lightly breaded and pan-fried chicken over maritime linguini. Topped with lemon caper cream sauce and served with chef’s...	\$21.50
Shrimp Piccata Lightly breaded and six sautéed jumbo shrimp over maritime linguini. Topped with lemon caper cream sauce and served with...	\$21.50

sweets

ITEM	PRICE
Bread Pudding Topped with whiskey caramel and whipped cream. Served à la mode.	\$9.00
Bailey’s Cheesecake Topped with whipped cream and candied pecans.	\$9.50

available sides

ITEM	PRICE
Beer Battered Fries	\$6.00
Pub Chips	\$6.00
Maritime Linguini	\$6.00
Smashed Peas	\$4.00
Chef’s Vegetable	\$4.00
Creamed Cabbage	\$4.00

ITEM	PRICE
Champ Potatoes	\$4.00
Broccoli Slaw	\$4.00
Wild Rice Pilaf	\$4.00
Sweet Potato Fries	\$6.00

Sandwiches & tacos

ITEM	PRICE
Guinness Cheese Steak Sandwich Sliced ribeye on New England brioche topped with winey mushrooms, fried onion straws, and Guinness cheese sauce.	\$18.50
Classic Reuben A hefty portion of corned beef on rye with Swiss cheese, sauerkraut and topped with Dublin sauce. Served with house-made...	\$18.50
Nashville Hot Chicken Sandwich Hand-breaded fried chicken tossed in our Nashville Hot sauce and served on a toasted brioche with shredded romaine, mayo...	\$17.50
Fish Tacos Three flour tortillas filled with your choice of broiled or fried cod. Topped with broccoli slaw, fresh tomato relish, h...	\$16.00
Chicken Tacos Three flour tortillas filled with seasoned fried chicken, Japanese dressing, tossed mixed greens, cilantro, and red onio...	\$16.00

Burgers

ITEM	PRICE
Brown Sugar Brick House Burger Fresh ground chuck, topped with brown sugar bacon, cheddar cheese, and Dublin sauce. *Consuming these items raw or unde...	\$18.50
Traditional Burger Fresh ground chuck. Add cheese, bacon for an additional charge. *Consuming these items raw or undercooked may increase...	\$15.00
Jameson Burger Fresh ground chuck, topped with winey mushrooms, Swiss cheese, fried onion straws, and Jameson BBQ sauce. *Consuming th...	\$18.50

Starters

ITEM	PRICE
Perrystown Pretzels Three jumbo pretzels are buttered, baked, and sprinkled with sea salt. Served with Guinness cheese sauce and house-made...	\$13.00
Reuben Wonton Rolls Three fried jumbo wonton rolls filled with corned beef, swiss cheese, sauerkraut, and cream cheese. Served with our sign...	\$15.00
Brick House Wings Fried wings tossed with your choice of sauce or dry rub. Served with carrots, celery, and choice of house-made blue chee...	\$18.00
Scotch Eggs Two hard-boiled eggs wrapped in our signature blend of pork sausage. Fried and served with our house-made mustard sauce.	\$14.00
Spinach and Artichoke Dip House-made spinach and artichoke dip topped with mozzarella and baked to perfection. Garnished with fresh tomatoes and s...	\$14.50
Goat Cheese Bruschetta Sliced and grilled ciabatta bread served with fresh herb tomato relish, fresh house greens, and goat cheese.	\$14.50
Cork County Mussels One pound (**pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking) of mussels, c...	\$16.50

Salads

ITEM	PRICE
Beet and Goat Cheese (Large) House greens tossed in our signature citrus-balsamic. Topped with chilled roasted beets, walnuts, craisins, and goat che...	\$18.00
Olive, Fruit and Feta (Large) Mixed greens topped with raspberries, mangos, gourmet-soaked olives, and feta cheese drizzled with cilantro lime vinaigr...	\$18.00
Fajita Salad (Large) Grilled fajita chicken breast, peppers, onions, and roasted corn on top of crisp romaine with pecan smoked bacon, chedda...	\$18.00
Kilkenny Chopped Caesar (Small) Shredded Romaine, bacon, hard-boiled egg, parmesan, croutons, and Caesar dressing. *Consuming these items raw or underc...	\$9.00
Fresh Garden Salad (Small) House greens topped with fresh tomato, cucumbers, cheese, onions, and croutons. Served with dressing. *Consuming these...	\$7.00
Starter House Salad (Small) House greens, radish, hard-boiled egg, cucumbers, croutons, and citrus-balsamic. *Consuming these items raw or undercoo...	\$7.00

Traditional fare

ITEM	PRICE
Shepherd’s Pie Ground chuck and vegetables slowly cooked in our rich gravy, topped with champ potatoes, and baked golden brown. Served...	\$16.50
Celtic Meatloaf Seared house-made meatloaf on a heaping bed of champ potatoes. Topped with creamed cabbage, Guinness gravy and onion str...	\$19.50
Dick Titus Commercial Shaved ribeye and Swiss cheese layered between grilled sourdough. Served on champ potatoes and smothered with our Guinne...	\$19.00
Guinness Fish and Chips A heaping portion of Guinness beer-battered cod, fried golden brown. Served with pub chips, house tarter aioli, broccoli...	\$19.50
Bangers and Mashed Jumbo bangers, grilled over a bed of champ potatoes and topped with our Guinness gravy and creamed cabbage. Served with...	\$18.50
Corned Beef and Cabbage Slow roasted corned beef over a bed of creamed cabbage topped with maritime cream sauce. Served with roasted potatoes, c...	\$21.50

Soups

ITEM	PRICE
Seafood Chowder An assortment of fresh seafood, cooked in a housemade root vegetable and fresh herb cream chowder. *Consuming these ite...	\$7.00
Hearty Guinness Stew Slow roasted, cubed sirloin simmered in our housemade Guinness gravy loaded with vegetables and potatoes.	\$7.00

Land Entrées

ITEM	PRICE
Ribeye Steak 14oz (**pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking) hand-cut aged USDA...	\$36.00
Flat Iron and Winey Mushrooms Pan-seared flat iron steak, topped with winey mushrooms and Jameson-seared onions. Served over champ potatoes and chef’s...	\$26.00

Sea Entrées

ITEM	PRICE
Pecan Bronzed Salmon Pecan encrusted fresh salmon, baked, served over a bed of champ potatoes topped with maritime sauce. Served with chef’s...	\$26.00
Blackened Mahi Mahi Blackened Mahi-Mahi served over a roasted red pepper risotto. Topped with mango and strawberry chimichurri and maritime...	\$27.00
Stuffed Salmon Fresh salmon stuffed with spinach and artichoke herb cream cheese, oven-roasted and served on a bed of citrus herb risot...	\$26.00

Pastas

ITEM	PRICE
Nashville Mac and Cheese Macaroni noodles tossed in a blend of bacon bits, smoked gouda, parmesan, mozzarella, and cheddar jack cheeses. Topped w...	\$19.00
Chicken Piccata Lightly breaded and pan-fried chicken over maritime linguini. Topped with lemon caper cream sauce and served with chef’s...	\$21.50
Shrimp Piccata Lightly breaded and six sautéed jumbo shrimp over maritime linguini. Topped with lemon caper cream sauce and served with...	\$21.50
The Mediterranean Sundried tomatoes, seared spinach, roasted artichokes, Jameson-soaked onions, grilled red peppers, feta cheese tossed wi...	\$17.00

Sweets

ITEM	PRICE
Bread Pudding Topped with whiskey caramel and whipped cream. Served à la mode.	\$9.00
Bailey’s Cheesecake Topped with whipped cream and candied pecans.	\$9.50

Available Sides

ITEM	PRICE
Beer Battered Fries	\$6.00
Maritime Linguini	\$6.00
Sweet Potato Fries	\$6.00
Pub Chips	\$6.00
Champ Potatoes	\$4.00
Creamed Cabbage	\$4.00
Broccoli Slaw	\$4.00
Smashed Peas	\$4.00
Chef’s Vegetable	\$4.00