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Olde Brick House

Menu Prices — October 24, 2026

Olde Brick House menu with prices in United States, updated November 2019: 104 items across 15 categories, prices from $4.00 to $36.00.

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Olde Brick House Menu with Prices (United States)

Olde Brick House menu with prices in United States, updated November 2019: 104 items across 15 categories, prices from $4.00 to $36.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/olde-brick-house

Menu categories: Sandwiches & tacos · Burgers · Starters · Wee Salads · Traditional fare · Soups · Bowls · Land Entrées · Sea Entrées · Pastas · sweets · available sides · Salads · Sweets · Available Sides

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**

ITEM	PRICE
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**
Goat Cheese Bruschetta Sliced and grilled ciabatta bread served with fresh herb tomato relish, fresh house greens, and goat cheese.	**$14.50**

Wee Salads

ITEM	PRICE
Beet and Goat Cheese House greens tossed in our signature citrus-balsamic. Topped with chilled roasted beets, walnuts, craisins, and goat che...	**$12.00**
Fajita Salad Grilled fajita chicken breast, peppers, onions, and roasted corn on top of crisp romaine with pecan smoked bacon, chedda...	**$13.00**
Kilkenny Chopped Caesar Shredded Romaine, bacon, hard-boiled egg, parmesan, croutons, and Caesar dressing. *Consuming these items raw or underc...	**$9.00**
Olive, Fruit and Feta Mixed greens topped with raspberries, mangos, gourmet-soaked olives, and feta cheese drizzled with cilantro lime vinaigr...	**$12.00**
***NEW* Citrus Chicken Salad** Mixed greens, chicken, mandarin oranges, roasted peppers, avocado and citrus balsamic.	**$13.00**

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**
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**
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**

Soups

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

Bowls

ITEM	PRICE
Sesame Bowls Udon noodles tossed in carrots, bean sprouts, green peppers, radish, egg, cilantro, and Japanese dressing. Drizzled with...	**$16.00**

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**

ITEM	PRICE
Maritime Linguini	**$6.00**
Smashed Peas	**$4.00**
Chef’s Vegetable	**$4.00**
Creamed Cabbage	**$4.00**
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**

ITEM	PRICE
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

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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 — **$36.00**
14oz (**pre-cooked weight, not exact. Weights and portions can vary based on preparation and cooking) hand-cut aged USDA...

Flat Iron and Winey Mushrooms — **$26.00**
Pan-seared flat iron steak, topped with winey mushrooms and Jameson-seared onions. Served over champ potatoes and chef's...

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**