

COMFORTS

FAMILY KITCHEN

ST. PATRICK'S DAY MENU

STARTERS



GUINNESS BEEF + BARLEY SOUP

potatoes, carrots, onions, herbs, rich beef stock
\$14.50 quart

POTATO-LEEK SOUP

herbs, touch of cream, vegetable stock *gf
\$14.50 quart

SIDES



ST. PADDY'S ROASTED VEGETABLES

roasted cabbage wedges, red potatoes, carrots,
onions, spices, corned beef au jus *gf
\$15 lb

COLCANNON

Irish-style mashed potatoes, russet potatoes,
roasted garlic, braised cabbage, spring onions,
white cheddar, cream, browned butter *gf
\$11.50 lb

BAKED POTATO SKINS

russet potatoes, topped w/ Hobbs' bacon,
cheddar, scallions, served w/ sour cream *gf
\$3.25 ea

SAUTÉED SUGAR SNAP PEAS + CARROTS

heirloom carrots, garlic, olive oil *gf, vegan
\$14.50 lb

PARMESAN-ROASTED BRUSSELS SPROUTS

garlic, olive oil *gf
\$15 lb

ÉNTREES



ROBERT'S CORNED BEEF

slow-braised w/ spices, served w/ whole grain
mustard, served sliced *gf
\$21 lb

IRISH-STYLE LAMB STEW

slow-braised leg of lamb, Irish stout, carrots,
mushrooms, zucchini, potatoes, onions, garlic,
spices *gf
\$30 lb

BEEF + GUINNESS PIE

Guinness-braised chuck roast, mushrooms,
onions, spices, cream, pastry topping
\$23.95 (serves 2)

SHEPHERD'S PIE

BN ground sirloin, onions, carrots, peas, spices,
topped w/ creamed corn, mashed potatoes,
crispy bread crumbs
\$18.95 (serves 2)

HOUSEMADE BRATWURST

ground pork, spices, served w/ caramelized
onions, sauerkraut, whole grain mustard
\$16.50 lb

GRILLED REUBEN

Robert's corned beef, sauerkraut, caramelized
onions, Jarlsberg, thousand island dressing,
grilled rye bread (dine-in only, 9am-3pm)
\$15.50

DESSERTS



SHAMROCK SUGAR COOKIES

green sugar sprinkles
\$3.50

BUTTERSCOTCH CREAM PIE

creamy butterscotch pudding filling, flaky
pastry, whipped cream topping
\$40 (serves 8-10)

INDIVIDUAL BUTTERSCOTCH CREAM TART

creamy butterscotch pudding filling, crisp
tart shell, whipped cream topping
\$6.95 (2 minimum)

CHOCOLATE-MINT WHOOPIE PIES

chocolate cake-like sandwich cookie, mint
cream cheese filling, green sprinkles
\$3.95 (4 minimum)

CHOCOLATE-MINT BROWNIES

chocolate brownie, mint cream topping,
chocolate ganache
\$3.50 (4 minimum)

IRISH WHISKEY BREAD PUDDING

Irish whiskey-soaked raisins, cinnamon challah,
eggs, cream, served w/ crème anglaise
\$6 (2 minimum)

MINT-CHOCOLATE CHIP CUPCAKES

vanilla-mint cake w/ mini chocolate chips,
green cream cheese frosting
\$3.95 (6 minimum)