

Kitty Hoynes Gluten Free Menu

Appetizers

Fresh Bluepoint Oysters

Fresh Bluepoint, N.Y. oysters on the half shell Half dozen •• 14 Dozen •• 25

Smoked Salmon

A traditional Irish favorite of oak-smoked North Atlantic salmon served with herbed cream cheese, capers, tomatoes, onions, hard-boiled eggs, accompanied by honey mustard dressing •• 11.95

Salads

Caesar Salad

Romaine lettuce tossed in creamy Caesar dressing topped with tomatoes, and Parmesan cheese •• 7.00

With grilled organic chicken breast •• 10.95

Salmon Salad

Grilled salmon, mandarin oranges, hard-boiled eggs, tomatoes, cucumbers, bacon and walnuts on a bed of baby spinach with our homemade poppy seed dressing •• 12.95

Balsamic Chicken Salad

Honey balsamic marinated organic chicken over mixed greens with feta cheese, tomatoes, strawberries, blueberries, and pecans with an Irish cider honey apple vinaigrette •• 12.95

Ahi Tuna Salad

Sesame seed encrusted Ahi tuna seared to medium rare over mixed greens with mandarin oranges, quinoa, carrot ribbons, cucumbers, marinated onions, snow peas, with a citrus wasabi vinaigrette •• 13.95

Sandwiches (all sandwiches will come in a gluten free bread)

Reuben

Lean corned beef, 1000 island dressing, sauerkraut and melted Swiss cheese •• 9.95

McEvoy Turkey

Sliced turkey with bacon, Havarti cheese, spinach and your choice of cranberry or rosemary mayo •• 9.95

Balsamic Chicken

Honey balsamic marinated organic chicken, lettuce, tomato and balsamic mayo •• 9.95

Add onion marmalade •• .50 Add local goat cheese •• 1.00

Smoked Corned Beef

In house smoked corned beef brisket, Guinness whole grain mustard, spicy serious slaw, Dubliner cheddar, and rocket •• 10.95

Vegetarian Toastie

Portabello mushrooms, roasted red pepper basil pesto, spinach, onion marmalade, and mozzarella cheddar •• 9.95

Burgers (served without a bun)

Homemade Lamb Sliders

Freshly made duo of lamb sliders topped with mushrooms, Irish Cashel bleu cheese, and your choice of Irish relish or Guinness mustard •• 13.95

Hoynes Pub Burger

Served with lettuce, tomato, pickle and your choice of cheese (American, Cheddar, Swiss, Mozzarella, Bleu) •• 9.95

Traditional Irish Dishes

Cured Back Bacon and Cabbage

Ireland's national dish carefully cured for Kitty Hoynes by Tommy Moloney's Irish Foods. This lean loin of back bacon is served with fresh chopped cabbage, smashed carrots and parsnips, champ mashed potatoes and a horseradish parsley cream sauce •• 13.95

Baked Haddock

Haddock fillet broiled in a lemon and white wine butter sauce, served with champ mashed potatoes and sautéed vegetables •• 13.95

House Specialties (available from 5 P.M. daily)

Thomastown Crackling Chicken

Pan-seared, bone-on organic chicken breast topped with sautéed brussel sprouts, sundried tomatoes, and shitake mushrooms served over chicken jus champ mashed potatoes •• 17.95

Cedar Plank Salmon

Cedar plank grilled Jail Island salmon topped with an Irish mist, lemon and parsley compound butter, served with a rice quinoa blend and sautéed vegetables •• 19.95

Dessert

Raspberry Almond Shortbread •• 6.00