

## SHAREABLES

### SHRIMP WONTONS 9.00

Creamy wonton filling and shrimp wrapped up and fried to a golden brown. Served with a sweet and spicy Thai chili sauce.

### GARLIC-LEMON HUMMUS 9.00

Served with cucumbers, roasted tomatoes, Greek olives, feta cheese, olive oil and brick oven flatbread. 🍷 crackers available.

### P.E.I. MUSSELS 11.00 ||| Make it a full pound +5.00

Half-pound of Prince Edward Island mussels steamed in a rich and flavorful Saison beer broth, infused with garlic, shallots and saffron. Served with French bread baguette.

🍷 w/o French bread baguette. 🍷 crackers available.

### WHIPPED LOCAL GOAT CHEESE 10.00

Served with toasted pecans, rosemary sea salt crackers and local honey.

🍷 crackers available.

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### SOCIAL CHEESE BOARD Small 13.00 ||| Large 18.00

A rotating selection of Artisanal cheeses, house-pickled accoutrement, whole-grain mustard and house-made preserves. Served with crostini.

Ask your server for today's offering. 🍷 w/o crostini. 🍷 crackers available.

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### BRAISED PORK BELLY 9.00

Sweet and spicy mustard sauce, green apple and fennel slaw.

### 🍷 SALT-ROASTED BEETS 7.00

With goat cheese and crispy rosemary.

### 🍷 CRISPY ZUCCHINI CHIPS 8.00

Thinly sliced, dusted with sea salt and served with lemon garlic aioli.

### CRISPY LAMB EGGROLLS\* 9.00

Sweet and spicy mustard sauce.

### FRESH BURRATA 12.00

With roasted vegetables, thinly sliced prosciutto and crusty bread. Topped with sea salt and good olive oil. 🍷 w/o crusty bread.

### SMOKED SALMON RILLETTE 11.00

House-smoked salmon preserved in clarified butter. Served with lemon-chive creme fraiche, pickled red onions and freshly baked rosemary sea salt crackers.

🍷 crackers available.

## SALADS

### 🍷 V FARMER'S MARKET SALAD Small 6.00 ||| Large 12.00

Tender Bibb lettuce, cucumber, pickled radish, feta cheese and heirloom tomatoes tossed in white balsamic vinaigrette.

### 🍷 V ROASTED BEET 11.00

Tender poached beets tossed with fresh strawberries, mandarin oranges, mixed spring greens, goat cheese, toasted pecans and cider-citrus vinaigrette.

### V KALE + QUINOA 9.00

Sesame soy ginger vinaigrette with heirloom cherry tomatoes, carrots and fresh blueberries. Topped with soy ginger quinoa, sesame seeds and dried nori.

Add Chicken +3.00 ||| Add Smoked Salmon +6.00

### 🍷 SMOKED SALMON SALAD\* 14.00

House-smoked salmon over mixed spring greens tossed in red wine shallot vinaigrette. Served with torched asparagus, pickled radish, red onions, toasted pistachios and creme fraiche.

### 🍷 GRILLED CHICKEN CHOPPED COBB Small 9.00 ||| Large 13.00

Bibb lettuce, mixed spring greens and tender kale served with heirloom tomatoes, avocado, hard boiled egg, pickled radish, bleu cheese, bacon and toasted pecans. Tossed in buttermilk Green Goddess dressing.

Green Goddess ||| Sesame Soy Ginger ||| Red Wine Shallot Vinaigrette ||| Ranch Cider-Citrus Vinaigrette ||| Bleu Cheese ||| Thousand Island ||| White Balsamic Vinaigrette  
All dressings are 🍷 except Sesame Soy Ginger

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## BRICK OVEN FLATBREADS

🍷 crust available for all flatbreads +2.00

### LOCAL CHARCUTERIE 12.00

Local handmade sausage and pepperoni, 4-cheese blend, marinara sauce.

### CHICKEN PESTO 12.00

Fresh basil pesto, heirloom tomato, 4-cheese blend.

### V FUNGUS + FROMAGE 12.00

Oyster and crimini mushrooms, fresh oregano pesto, manchego and Parmesan cheeses.

### V CAPRESE 12.00

Whole milk fresh mozzarella, heirloom tomato, white balsamic drizzle and fresh basil.

### BRAISED SHORT RIB 12.00

Caramelized shallots, Swiss chard, bleu cheese, bacon-tomato jam.



BUY THE KITCHEN  
A SIX PACK OF PBR.....6.00  
Extra thanks for a great meal!

EST 1996  
**O'DOWD'S**  
EAT DRINK SOCIAL

MANAGING PARTNER:  
Chris Bradley

CHEF DE CUISINE:  
Zach Yeary

4742 PENNSYLVANIA  
KCMO  
ODOWDSKCCOM

## SANDWICHES

All sandwiches are served with hand-cut Parmesan-herb French fries, sweet potato fries, house-made potato chips, cottage cheese or cider-mustard slaw.

Sub gluten free bun +1.50

### WHISKEY BURGER\* 14.00

8 ounces of ground Angus beef grilled to order with whiskey glaze and aged cheddar cheese. Served on a toasted brioche bun with house-made pickles, lettuce, tomato and caramelized shallots.

### C + A 12.00

Herb-grilled chicken breast, topped with fresh avocado, mixed greens, ripe tomato and roasted chile-lime mayo. Served on freshly baked wheat bread.

### SS\\BLT\* 15.00

House-smoked salmon, hickory smoked bacon, tender Bibb lettuce, ripe tomato and garlic-dill cream cheese schmear on freshly baked sourdough bread.

### ●BLACK BEAN VEGGIE BURGER 11.00

A spicy blend of black beans and brown rice grilled to order and topped with fresh avocado. Served with lettuce, tomato and house-made pickles. **Add American, Swiss, cheddar, pepper jack, goat cheese or bleu cheese crumbles +1.50**

### 36-HOUR CORNED BEEF REUBEN 14.00

Served on butter-grilled dark rye with caraway braised cabbage, Swiss cheese and O'Dowd's secret 1000 Island sauce.

## SOUPS

### ASPARAGUS BISQUE Cup 5.00 ||| Bowl 7.00

Tender asparagus, green onion, white wine and herbs. Served with crostini and garnished with creme fraiche and shaved asparagus. **GF** w/o crostini. **GF** crackers available.

### CHEF'S SOUP OF THE DAY Cup 5.00 ||| Bowl 7.00

Creative soups made fresh daily. Ask about today's selection.

### SOUP + SALAD COMBO 11.00

Cup of soup and our Farmer's Market salad.

## ENTRÉES

### 700°F CRISPY CHILE-LIME CHICKEN 17.00

Served with garlic flatbread, cilantro rice, pickled red onions and roasted chile cream sauce.

### **GF** BONE IN PORK CHOP\* 22.00

Thick-cut Duroc pork grilled to order and served over Yukon mashed potatoes and bacon-braised kale with whiskey honey glaze.

### **GF** FENNEL + HERB BEEF TENDERLOIN\* 25.00

6 ounce dry-rubbed and grilled to order. Served over Yukon mashed potatoes and torched asparagus. Finished with wild mushroom demi glace and horseradish-thyme aioli.

### **GF** CAST IRON TROUT 19.00

Topped with preserved lemon and herbs and served with confit brussels sprouts, Yukon potatoes and lemon aioli.

### **GF** [SEA]RED SCALLOPS\* 23.00

Served over asparagus risotto, green apple and fennel slaw, braised chard and citrus vinaigrette.

### ●PASTA FRESCO 14.00

Angel hair pasta with heirloom tomatoes, kalamata olives, red bell pepper, zucchini, torched asparagus, tender kale and Parmesan cheese in a light Chablis butter sauce. **Add Grilled Chicken +3.00**  
**||| Add (3) Jumbo Seared Scallops +10.00**

## FOR THE TABLE

**6.00** Confit Brussels Sprouts ||| Confit Yukon Potatoes ||| Yukon Mashed Potatoes ||| Torched Asparagus ||| Braised Swiss Chard ||| Asparagus Risotto ||| Sour Cream + Chive Potato Boxy ||| Parmesan-Herb Hand Cut French Fries ||| Sweet Potato Fries ||| Cider-Mustard Slaw ||| Steamed Broccoli ||| Bacon-Braised Kale ||| Cilantro White Rice ||| Grilled Seasonal Squash

## DRINKS

### ASK TO SEE OUR LIST OF BEER, BOURBON + WHISKEY

Pepsi Soft Drinks ||| Red Bull Energy Drink ||| Red Bull Sugar-Free Coffee ||| Hot Tea ||| Iced Tea ||| Lemonade  
Peach or Raspberry Tea 3.00 ||| Peach or Raspberry Lemonade 3.00

## IRISH TRADITIONS

### BOXTY 14.00

Traditional Irish potato cake seared on a hob over an open fire. All options are served over a sour cream + chive boxy and caraway braised cabbage.

- SMOKED SALMON\* - Creme fraiche / whole grain mustard / preserved lemon.
- BEEF SHORT RIB - Guinness braise sauce / horseradish-thyme aioli.
- CRISPY PORK BELLY - Wild mushroom demi glace / caramelized shallot.

### BEER BATTERED FISH + CHIPS 14.00

Natural cut Parmesan-herb fries, lemon-caper aioli, cider-mustard slaw, malt vinegar gastrique.

### HOUSE CORNED BEEF + CABBAGE 15.00

36-hour sous vide corned beef, caraway braised cabbage, Colcannon mashed potatoes and whole grain mustard cream sauce.

### **GF** SHEPHERD'S PIE 14.00

Fresh ground beef simmered with red wine, fresh herbs, carrots, peas and onions. Finished with a rich mushroom demi glace and topped with Colcannon mashed potatoes.



Sunday - Thursday ||| 11:00AM-1:30AM  
Friday + Saturday ||| 11:00AM-3:00AM  
**LIVE MUSIC SEVEN NIGHTS A WEEK**

**GF** Items marked as Gluten Free have ingredients that have been verified as gluten free by our suppliers OR can omit ingredients which contain wheat gluten. While we strive to provide accurate information, ingredients do change from time to time and our kitchen is NOT gluten free. Cross contact may occur. Please help us prepare your meal to your satisfaction by stating your dietary needs when ordering.

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

\*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

No checks accepted.