



# O'DOWD'S

EST96 **EAT DRINK SOCIAL**

## SHAREABLES

🍷 crust available for all flatbreads +2.00

### CHARCUTERIE FLATBREAD 13.00

Herb marinara, pepperoni, pancetta, pot roast, mozzarella, fried basil

### TOMATO FLATBREAD 🍷 12.00

White balsamic vinaigrette, cherry tomatoes, fresh basil, fresh mozzarella

### CHICKEN WINGS 🍷 10.00 HALF ORDER /// 15.00 FULL ORDER

O'Dowd's BBQ or spicy buffalo, celery & carrot sticks, dill-ranch

### SHRIMP WONTONS 10.00

Sweet and spicy Thai chili sauce

### HUMMUS 🍷 🍷 10.00

za'atar spice, basil oil, flatbread, crackers, fontina, cucumbers, marinated onions & tomatoes

### POUTINE 8.00

Pot roast gravy, pickled onions, white cheddar cheese curds, hand-cut fries

### ASPARAGUS & CORN DIP 🍷 13.00

Cream cheese, roasted asparagus, corn, pickled vegetables, grilled bread & crackers

### CHEESE BOARD 🍷 🍷 14.00 SMALL /// 19.00 LARGE

Sea salt crackers, crispy pancetta, Artisanal cheeses from The Better Cheddar, house-pickled accompaniment, house-made preserves

### CALAMARI 🍷 11.00

Lightly fried and tossed in house buffalo sauce with pickled onion, celery and carrots

### NACHOS 9.00 HALF ORDER /// 15.00 FULL ORDER

Braised beef, black beans, cheddar & fontina cheeses, poblano jack queso, pico de gallo, fresh crema

### CHICKEN TENDERS 13.00

Buttermilk fried chicken tenders, hand cut fries, O'Dowd's BBQ sauce

### WHIPPED LOCAL GOAT CHEESE 🍷 12.00

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

## SOUP

### ASPARAGUS BISQUE 🍷 5.00 CUP /// 7.00 BOWL

Tender asparagus, green onion, white wine and herbs. Served with crostini and garnished with creme fraiche and shaved asparagus.

🍷 w/o crostini. 🍷 crackers available.

### ASPARAGUS BISQUE 🍷 + MARKET SALAD 🍷 🍷 11.00

🍷 w/o crostini. 🍷 crackers available.

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

MANAGING PARTNER: CORPORATE EXECUTIVE CHEF: EXECUTIVE CHEF:  
Chris Bradley Ryan Sneed Mitch Neely

🍷 = Gluten-Free 🍷 = Gluten-Free Option 🍷 = Vegetarian

🍷 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 foodborne illness. No checks accepted.

## HANDHELDS

Choice of hand-cut fries, Southern coleslaw, cottage cheese or sweet potato fries

### UMAMI BURGER 14.00

Fontina cheese, pancetta jam, green goddess, lettuce, tomato, pickle

### VEGGIE BURGER 🍷 12.00

House-made cumin spiced black bean burger, avocado, lettuce, tomato, pickle

### C&A SANDWICH 13.00

Grains galore bread, grilled chicken, chili lime aioli, avocado, lettuce, tomato

### REUBEN 14.00

House-cured corned beef, sauerkraut, 1000 island, swirled rye, Swiss cheese



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

## ENTREES

### FISH & CHIPS 15.00

Boulevard Wheat beer battered fish, hand cut fries & Southern coleslaw

### POT ROAST 16.00

Braised beef, carrots, roasted potatoes, pickled onions, stout gravy

## SEASONAL FEATURES

SEE SEASONAL MENU FOR TODAY'S SELECTIONS

## VEGETABLES

### BRUSSEL SPROUTS 🍷 🍷 8.00

Lemon, chili flakes, rosemary, bacon, sunflower seeds

### "TOSSED" CHICKEN COBB 🍷 9.00 HALF /// 13.00 WHOLE

Green goddess, lettuce, tomatoes, bacon, avocado, bleu cheese, sunflower seeds, pickled onion, egg

### CAESAR 8.00 HALF /// 12.00 WHOLE

Marinated onions, romaine hearts, croutons, grilled squash, anchovy Caesar dressing  
ADD GRILLED CHICKEN +3.00

### FRENCH FRIES 🍷 🍷 6.00

Twice fried, fresh herbs, sea salt/pepper

### CAPRESE SALAD 🍷 13.00

Marinated tomatoes, mixed greens, sliced beefsteak tomatoes, mozzarella, sea salt, white balsamic reduction, basil

### MARKET SALAD 🍷 🍷 6.00 SMALL /// 12.00 LARGE

Mixed greens, cucumbers, pickled onion, cherry tomato, bleu cheese, white balsamic vinaigrette

## DESSERTS

### APPLE TART 🍷 6.00

Lemon curd, honeycomb candy, whipped cream, fried basil

### PEANUT BUTTER CUP 🍷 🍷 7.00

Chocolate fudge, peanut butter mousse, broken chocolate, sunflower seeds