



## TO START

### homemade granola (1,7,8,11)

fresh berries, berry compote, greek yoghurt, honey  
6.5

### soup du jour (gfa) (7,9)

toasted ciabatta  
6

### chicken wings (gfa)

chorizo hot sauce (7) or  
whiskey & coke BBQ sauce (4,11) or  
habanero hot sauce (7,12)  
(all with cashel blue cheese dip)  
regular (15 pcs) 10.5 / sharing (25 pcs) 16.5

## BREAKFAST

### buttermilk pancake stack (1,3,7)

maple syrup & bacon or  
greek yoghurt, mixed berries, berry compote  
11

### eggs benedict (gfa) (1,3,7)

toasted sourdough, poached eggs,  
lemon hollandaise sauce with:  
glazed ham or creamed spinach and mushroom  
11

### avo' on toast (gfa) (1,3,7,10,11)

toasted sourdough, guacamole, poached eggs, lime  
& paprika crema, mesclun leaves, toasted seeds  
11

### brickyard taco bowl (gfa) (3,7,12)

beef chili con carne, guacamole, sour cream,  
poached eggs, pico de gallo  
12

### breakfast taco (3,7,10,12)

chorizo scrambled egg, habanero crema, roast corn  
salsa, pickled red onion, soft shell tacos  
10.5

### veggie breakfast (gfa) (1,3,7,12)

grilled tomato, portobello mushroom,  
potato boxty, spinach, homemade baked beans,  
eggs, toast  
11

### brickyard full irish (1,3,7,12)

jane russel's sausage, bacon, B&W pudding,  
potato boxty, portobello mushroom, grilled  
tomato, homemade baked beans, eggs, toast  
12.5

### steak & eggs (gfa) (1,3,7,9,12)

8oz rump, eggs, chunky chips, onion rings, beef jus  
23

Allergen Keys (Items with numbers contain the following ingredients)

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk 8. Nuts  
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs - \*All of our Beef is 100% Irish\*

## BRUNCH

## LUNCH

### CBA sandwich (1,3,7,10)

grilled chicken, bacon, guacamole, spinach,  
beef tomato, pesto mayo, toasted granary  
9

### crab tostada (2,3,10)

crab salad with chilli, lime & tarragon,  
avocado & green apple mousse, habanero  
11

### house salad (gfa) (8,12)

sweet potato, quinoa, cranberries, pine nuts,  
pomegranate, seeds, spinach, balsamic dressing  
11 (add chicken or halloumi + €2)

### fish and chips (gfa) (1,3,7,10,12)

two yards session ale battered hake, pea & mint  
puree, twice cooked chunky chips, tartare  
16.5

## BURGERS

### breakfast burger (gfa) (1,3,7,10,12)

beef burger, cheddar, black pudding, fried egg, bacon,  
hollandaise, red onion, sriracha-chorizo mayo  
18.5

### classic beef burger (gfa) (1,3,7,10,12)

smoked mayo or jalapeño mayo  
housemade beer pickles, red onion, cheddar, cos  
lettuce, beef tomato, chilli and tomato chutney  
16.5

### buttermilk chicken burger (gfa) (1,3,7,10,12)

southern fried chicken fillet, lettuce, beef tomato,  
sriracha-chorizo mayo,  
16.5

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add fries, add maple syrup – 2

add sausage, bacon, one egg - 1

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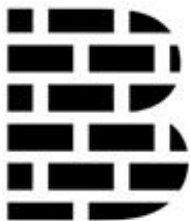
## SWEET

### mars bar brownie (1,3,6,7,8)

nutella, chocolate soil, popping candy, vanilla ice-cream  
7

### mango, passionfruit & coconut parfait (gfa) (3,7, 8)

hazelnut & cocoa crumb, mango gel, toasted coconut  
7



# BRUNCH-TAILS

## WAKE UP CALLS

<b>Milk &amp; Cookie</b>	<b>10</b>
3fe Espresso, Roe & Co. Irish whiskey, Golden Syrup, Hazelnut Milk, Cookie	
<b>Southside in Dundrum</b>	<b>9.5</b>
Tanqueray Gin, Fresh Mint, Fresh Lime, Housemade Honey Syrup	
<b>3FE Espresso Martini</b>	<b>10</b>
Vanilla Infused Ketel One Vodka, Kahlua, 3FE Espresso, Nitro Stout, Simple Syrup	
<b>Life, Lemons</b>	<b>9.5</b>
Tanqueray Gin, Homemade Lemonade	
<b>New York Sour</b>	<b>10</b>
Bulleit Bourbon, Fresh Lemon, Simple Syrup, Orinoco Bitters, Aquafaba, Tempranillo	
<b>Moonshine Margarita</b>	<b>11</b>
Straw Boys Irish Poitín, Cointreau, Fresh Lime, Agave Nectar	
<b>Brickyard Bloody Mary</b>	<b>12</b>
Ketel One, Fresh Tomato & Lemon, Sriracha Chili, Worcestershire, Celery Salt, Black Pepper, Bacon, Beetroot.	
<b>Mimosa</b>	<b>9.5</b>
Fresh Orange, Grand Marnier, Prosecco	
<b>Carafe</b>	<b>20</b>
<b>Gin Basil Splash</b>	<b>10</b>
Glendalough Wild Botanical Irish Gin, Freshly Picked Basil, Poachers Irish Citrus Tonic	
<b>Chestnut Swizzle</b>	<b>9.5</b>
Ketel One, Chambord, Roasted Chestnut, Fresh Orange, Lemon and Raspberries	

## WARM ME UP

<b>3FE's Irish Coffee</b>	<b>6.5</b>
<b>Baileys Latte</b> *Staff Pick	<b>6.5</b>
<b>Hot Roe &amp; Co. Whiskey</b>	<b>6</b>

## GRINDSTONE COFFEE

<b>Choose your beans</b>	
<b>3FE, Dublin, Grindstone Blend</b> <i>(House Grind, Light and Fruity)</i>	
Or	
<b>3FE, Dublin, Desalegn Ayele, Single Origin</b> <i>(Guest Grind, Strawberry, Cream &amp; Candied Orange)</i>	
Black	2.7
Milky Coffee	3.2
Iced Milky Coffee	3.7
Large	+0.5
Extra Shot	+0.5
Add Oat / Almond	+0.4

## WALL & KEOGH TEA, Dublin

Irish Breakfast	2.7
Life of Brian	2.8
Moroccan Dusk	2.8
Lemon and Ginger	2.8
Peppermint Blend	2.8
Rooibus Unicorn Tears	2.8

## COLD DRINKS

Fresh Orange Juice	3
Pressed Apple Juice	3.2
Irish Homegrown Beetroot Juice	3.95
Homemade Rhubarb Lemonade	3.95

## Wild Orchard, Limerick

Blackberry & Blueberry Smoothie	3.95
Mango & Passionfruit Smoothie	3.95
Strawberry Smoothie	3.95

## SynerChi Kombucha, Donegal

Raspberry & Rosehip Kombucha	4.50
Orange & Lemon Kombucha	4.50
Ginger & Lemongrass Kombucha	4.50

## King of Kefir, Dublin

Lemongrass & Ginger Kefir	4.50
Chilli & Ginger Kefir	4.50
Cucumber, Mint & Thyme Kefir	4.50

## Black Castle Craft Sodas, Wicklow

Fiery Ginger Beer	3.50
Berry Bramble Sting Soda	3.50