



FOUNDED ON A LONG HISTORY

Years ago, in the late 1800's, historic High Street in Dublin was filled with Bars and Pubs. In fact, local legend claims that practically every building in Old Dublin housed a tavern or bar at one time or another!

The stagecoach stopped right across the street and provided a steady flow of visitors. It was a vibrant town, but it was a nasty town.

Back then, the street outside these windows was notorious for drunken brawls, beatings, shootings and the like. Because of the proximity of the Scioto River and Dublin's geological base, stones were plentiful and often the weapon of choice during these lively skirmishes.

Indeed, the early storytellers of Dublin history state that "You didn't want to approach Dublin without a rock in each hand!". There was a standing joke that the rocks in Dublin had handles on them so they could be thrown more readily!

This late 1800's verse captures the "climate" of Dublin back then:

"Dublin, Dublin, city of beautiful roses, Gouged out eyes and bloody noses, If it weren't for the solid rock foundation, It'd be gone to hell and damnation!"

Then... prohibition came, and the bars and taverns all closed, the visitors decreased and the village became a sleepy one...until now. Historic Dublin is experiencing a rebirth with the return of pubs, taverns, restaurants and many unique shops.

Although we no longer allow rock throwing or drunken brawls, we do encourage you to relax, enjoy your visit, make new friends, partake in some of our exceptional tavern fare, have a pint and perhaps imagine for a moment what it was like 100 years ago and what stories these same walls would tell if they could!

Thank You!
The Dublin Village Tavern

STARTERS

IRISH EGG ROLLS *Customer favorite!*
Made in house every day, our award-winning egg rolls are filled with corned beef, sauerkraut & Swiss. Served with our house 1000 island dressing. One- 6.95 / Two-10.95

FIRE ROASTED RED PEPPER HUMMUS
Freshly made in house. Served with warm pita & fresh cut veggies. 10.95

SPINACH & ARTICHOKE DIP
A blend of spinach, artichokes, tomatoes, spices & cream cheese. Served hot with fresh cut veggies, flour and corn tortilla chips. 12.95

BIG BABY CHEESEBURGER
A double decker mini burger with onion, pickle & American cheese. 8.25

PRETZEL BREAD
Buttered, salted & baked, served with a spicy queso. 10.95

CHICKEN TENDER BASKET
Breaded chicken tenderloins served with fries & your choice of sauce. Ranch, honey mustard, Guinness BBQ, or Buffalo sauce. 13.95

HOOLEY EGGS *A Dubliner's slang for party!*
Hard boiled eggs wrapped in Irish sausage & flash fried. Served with our mustard herb sauce. 10.25

WINGS *gf*
One-pound fresh wings. Served with your choice of any of our house made sauces. Mild, Medium Or Hot Buffalo, Garlic Buffalo, Guinness BBQ Or Cape Cod Dry Rub. Served with celery & your choice of Ranch or Bleu Cheese. 12.95
Extra Celery, Ranch or Bleu Cheese 85¢ each
Extra Buffalo +1.00

SALADS SALAD TOPPERS:
Grilled Chicken 6.95, Chicken Tenders 6.95, Grilled Salmon 9.95, Tuna Salad 5.95

ROCKET TRUFFLE
Fresh rocket topped with shaved parmesan, pistachios, raisins, and our house crispy onions. Served with a truffle vinaigrette. 9.95

COBB *gf*
Fresh mixed greens, tomatoes, blue cheese crumbles, bacon, hard boiled egg & avocado. Served with choice of dressing. 10.95

DRESSINGS: Ranch, Bleu Cheese, Truffle Vinaigrette, Balsamic Vinaigrette, 1000 Island, Honey Mustard, Oil & Vinegar

ORCHARD *gf*
Mixed greens, Granny Smith apples, bleu cheese, dried cranberries, & candied walnuts with honey mustard dressing. 10.95

HOUSE
Mixed greens, tomatoes, cucumbers, cheddar jack cheese, scallions & croutons and choice of dressing. 6.95

SOUPS
Cup 5.95 Bowl 7.95

VILLAGE CHOWDER
Our very own house-made spicy potato ham chowder.

CHILI
Braised pork & beef, black beans, green chiles & spice. Served with cilantro lime sour cream.
Add onion or cheese 50¢ each

SOUP OF THE DAY Ask your server

PICK TWO COMBO
Choose an item from each column to create your own combination. 13.95

½ Club Sandwich	House Salad
½ Tuna Melt	Bowl Village Chowder
House Salad	Bowl Chili
	Bowl Soup of the Day

MAINS

IRISH KETTLE DINNER
Corned beef simmered in Guinness with carrots, cabbage and potatoes. Topped with a banger & rasher. Served with horseradish & spicy mustard. 20.95

TAVERN MEATLOAF
Our unique blend of beef & pork with fresh herbs & spices. Served with mashed potatoes, Guinness gravy & vegetable of the day. 17.95

GALWAY SALMON
Atlantic Salmon grilled, topped with a house made leek & dill cream sauce. Served with parsley potatoes and vegetable of the day. 23.95

SHEPHERD'S PIE
Beef braised in Guinness with peas, carrots & onion. Topped with a mashed potato crust. 16.95

FISH & CHIPS
Atlantic Cod dipped in our house beer batter & fried to perfection. Served with fries, coleslaw & house tartar. 18.95

BUFFALO MAC
Our house baked macaroni and cheese, topped with buffalo chicken. Choice of grilled or crispy chicken. 16.95
Without chicken 9.95

BURGERS AND SANDWICHES

All burgers and sandwiches come with a choice of house fried potato chips, fries, coleslaw or cottage cheese.

Substitute sweet potato fries, onion rings, house salad, fruit cup or cup of soup for 2.75 extra
Substitute a gluten free bun for 2.95 extra

TAVERN CLASSIC

1/2 Pound hand patted, fresh ground beef with choice of cheese, lettuce, tomato, onion, pickle. 14.95

PUB BURGER

Topped with a pub style pimento cheddar & beer battered bacon 16.95

GUINNESS BBQ

Choice of cheese, bacon & our house BBQ Sauce. 16.95

CORK SLIDERS

A blend of ground beef & Irish sausage topped with Irish cheddar, rashers & red onion. Served with our Irish country mayolish on the side. 15.95

DUBLIN DOUBLER

Double stack any of our 1/2 pound burgers with toppings.

Tavern: 7.95 extra

Guinness BBQ: 9.95 extra

Pub: 9.95 extra

BURGER ADDITIONAL TOPPERS:

1.00 each: American, Cheddar, Swiss, Pepper Jack, Bleu Cheese, Pub Cheese, Grilled Onions, Mushrooms, Avocado, Jalapeno.

2.00 each: Fried Egg, Bacon, Irish Bacon, Irish Cheddar

BUFFALO CHICKEN WRAP

Choice of grilled or crispy chicken, medium buffalo sauce, cheddar jack cheese, lettuce, tomato and ranch dressing. 13.95

THE QUIET MAN

Grilled chicken on a toasted pretzel bun, topped with pepper jack, lettuce, tomato. Served with our Irish country mayolish on the side. 14.95

REUBEN

Sliced corned beef or turkey, with Swiss & sauerkraut on marbled rye. Served with our house 1000 Island on the side. 15.95

CELTIC SMOKE BRISKET

Seasoned smoked brisket on a toasted pretzel bun topped with cheddar, house Guinness BBQ & crispy onion strings. 17.95

TUSCAN VEGGIE

Hand cut and breaded, flash fried eggplant, roasted red peppers, rocket, tomato, cucumber, house balsamic vinaigrette. Served on toasted ciabatta with a garlic herb cheese spread. 13.95

CLUB

Turkey breast, bacon, lettuce, tomato mayo double decked on country white toast. 13.95

FISH SANDWICH

Atlantic Cod dipped in our Harp beer batter. Served on a brioche bun with lettuce & tomato. House made tartar on the side. 14.95

BLACKENED SALMON BLT

Atlantic Salmon blackened, peppered bacon, lettuce, tomato, lemon garlic mayo on a toasted ciabatta. 17.95

TUNA MELT

Freshly made tuna salad, tomato & cheddar on grilled wheat. 11.95



DESSERTS

CARROT CAKE

A local favorite since 2000. Made the old-fashioned way with cream cheese frosting. 7.95

TRIPLE IRISH

Warm triple chocolate brownie with a Guinness & Jameson caramel sauce. Topped with Bailey's whipped cream. 8.95

KEY LIME PIE

Made with real key limes. Topped with fresh whipped cream. 7.95

BREAD & BUTTER PUDDING

Our special recipe. Served warm with an Irish whiskey cream sauce. 9.95

KIDS

Ages 12 & under

All meals include soft drink or milk and a choice of fries, potato chips, or fresh fruit.

7.95 each

LITTLE BURGERS

With or without cheese

CHICKEN TENDERS

KRAFT MAC & CHEESE

GRILLED CHEESE SANDWICH

WHISKEY

Irish whiskey has a rich and storied history that dates back over a thousand years. The word "whiskey" itself comes from the Irish term "uisce beatha," (ishka bah-ha) meaning "water of life". The origins of Irish whiskey can be traced to the 12th century when Irish monks brought the technique of distillation from their travels in southern Europe. Initially, this technique was used for distilling perfumes, but it was soon adapted to create a drinkable spirit, giving birth to what we now know as Irish whiskey.

The earliest known written record of whiskey in Ireland dates from 1405 in the Annals of Clonmacnoise, where it is noted that the head of a clan died after "taking a surfeit of aqua vitae". Over the centuries, Irish whiskey became one of the most popular spirits in the world. However, the industry faced a significant decline in the late 19th century, with the number of distilleries dropping drastically.

Despite challenges, Irish whiskey has experienced a resurgence in popularity since the 1990s and is now one of the fastest-growing spirits globally. Today, there are numerous Irish whiskey brands and new distilleries continue to emerge, contributing to the vibrant and dynamic whiskey industry in Ireland.

As our appreciation for Irish whiskey expanded, so did our collection of bottles. Consequently, we decided to redesign the back bar to accommodate the growing number of bottles, reflecting our passion for this fine spirit.

Regardless of your preference for a blend, single malt, single grain, or pot still whiskey, our selection offers a wide variety to suit every taste.

Like to know more? Check out our Irish Whiskey Book.

**"WHISKEY,
IRISH FOR DROPLETS
OF PURE PLEASURE"**

- WB YEATS

NOTICE: *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients in this facility:

Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify staff for more information about these ingredients.

We do not maintain a completely gluten-free kitchen; cross contamination may occur.