

Small Plates

(GF) CARAMELIZED BRUSSELS SPROUTS

Garnished with chopped bacon, honey and grated parmesan
(optional Buffalo or sweet chili sauce)
\$10

(GF) CHICKEN WINGS

Choose: Classic Buffalo, Fire sauce (XXX), Jameson Honey
BBQ, Sweet Chili, teriyaki & creole served with blue cheese
dressing and celery sticks.
6 Wings /\$8 - 12 Wings/ \$15

(GF) FINNEGANS IRISH NACHOS

House chips smothered amber ale cheese sauce and Shredded
cheddar, topped with red onions, tomato's, jalapeno's
& Scallions . Served with a side of sour cream
\$12
Add Chicken \$ 4 Add Beef \$5

FLAT BREADS

BBQ Chicken, caramelized onions, cheddar cheese &
crumbled blue cheese topped with coleslaw
\$14
Grilled Chicken , brie cheese, candied walnuts & honey
topped with arugula
\$14

(GF) HUMMUS OF THE DAY PLATE

Served with warm pita chips, celery, & carrots
\$10

FRIED SHRIMP

Choose sauce: Classic Buffalo, Fire sauce (XXX), Jameson Honey
BBQ, Sweet Chili, teriyaki & creole \$12

WARM PRETZELS

Fresh soft pretzels served with amber ale
cheddar cheese sauce \$8

(GF) SPINACH & ARTICHOKE DIP

Served with warm pita chips

(GF) BACON WRAPPED JALAPENO POPPERS

House made poppers stuffed with a cream & cheddar cheese mix
wrapped in bacon and served with a Jameson BBQ sauce
\$12

CHICKEN TENDERS

Crispy chicken breast strips, lightly coated and tossed
in your choice of sauce (Jameson Honey BBQ,
Buffalo, Fire Sauce (XXX), House Rub)
\$10

TACO TRIO (mix & match)

\$12

*BBQ pulled pork topped with pickled red onion, sweet chili aioli &
scallions

* Asian shrimp topped with an apple, carrot, fennel slaw, sweet
chili aioli & scallions

Soups and Salads

NEW ENGLAND CLAM CHOWDER

Crock \$4/ Bowl \$8

ONION SOUP

Rich beef broth, braised
onions, baked Swiss cheese, crouton,
Crock \$4/ Bowl \$8

PAN SEARED SEA SCALLOP SALAD

Mixed greens, Red onions, candied walnuts, and
gorgonzola cheese. tossed in a champagne vinaigrette
topped with lemon wedges and pan-seared sea scallops
\$17

COBB SALAD

Mixed Greens topped with tomatoes, avocado, diced
chicken, Diced eggs & crumbled blue cheese
\$14

CAESAR SALAD

Fresh romaine lettuces tossed with a house made Caesar
dressing, parmesan and croutons
\$12

MIXED GREEN GARDEN SALAD

Cucumbers, carrots, tomatoes, onions, harvest greens
\$8

Add chicken to any salad | \$4

Dressings: Balsamic Vinaigrette, Lemon Thyme, Smoked Bleu Cheese, Thousand Island, Ranch

(Sandwiches)

All Sandwiches & Burgers come with Tavern fries or house chips. Add onion rings \$1 sweet potato fries \$2

CORNER BEEF REUBEN

Finnegan's made corned beef, sauerkraut, melted swiss, house Thousand Island dressing, grilled rye \$12
Make it a Cuban Reuben (Add Bacon & Jalapeno) \$2

CHICKEN SANDWICH

Marinated grilled chicken, applewood smoked bacon, cheddar lettuce, tomatoes and mustard aioli served on a grilled artisan hoagie roll \$12

ROAST TURKEY

House roasted turkey breast, bacon, lettuce, tomatoes and cranberry mayo, served on a grilled artisan hoagie roll. \$12

GRILLED CHEESE

cheddar, swiss & American cheese, served on grilled Texas toast \$10
Add bacon \$2

TAVERN STEAK SANDWICH

NY Strip steak caramelized onions, mushrooms, garlic aioli and swiss cheese. Served on a grilled artisan hoagie roll \$14

B.L.T.

Bacon, lettuce, tomatoes, tavern mayo, grilled Texas toast \$10

GRILLED CHICKEN AVOCADO WRAP

Grilled marinated chicken tossed with mixed greens, Avocado, Pico de Gallo and a cilantro-lime aioli \$12
wrap options vary

GRILLED VEGETABLE WRAP

Grilled marinated vegetables with mixed greens, balsamic dressing and roasted red pepper humus spread served on your choice of wrap \$14

Panini's

SHREDDED BBQ CHICKEN

Shredded BBQ chicken topped with caramelized onions, cheddar cheese and Coleslaw served on hearty panini bread \$12

CAPRESE

Fresh mozzarella, basil, Tomato & balsamic dressings served on hearty panini bread \$10

Burgers

FINNEGAN'S TAVERN BURGER

8 oz. choice Brave Heart beef blend, Cheddar Cheese, lettuce, tomatoes, caramelized onions, on a Brioche Bun | \$12 add bacon \$2

JAMESON WHISKEY BLUE CHEESE BURGER WITH GUINNESS CHEESE SAUCE AND CRISPY ONIONS

You Irish lovers can't get any better than this! Finnegan's juicy burger topped with blue cheese coated with a whiskey glaze and topped with our special ale beer cheese sauce and crispy onion rings | \$14

BURLINGTON FIRE DEPARTMENT

If you smell smoke, don't be alarmed, it's just your taste buds going up in flames! This hot and spicy cheeseburger should be consumed under the immediate supervision of the BFD! Beef patty, pepper jack cheese, Sriracha candied bacon, jalapenos, fire sauce (XXX), lettuce and tomato on a brioche bun | \$13

"GET YOUR IRISH ON"

Since we are Irish, we put corned beef on everything and this Irish style 8 oz burger blend is no exception! Corned beef hash, cheddar cheese, over easy egg, Guinness stout demi on a brioche bun | \$14

SOUTHWEST VEGGIE BURGER

Black Beans, Corn, diced Chili's, & cumin. Topped with lettuce, tomato & a sweet chili aioli \$11

We offer Gluten Free Buns
Sides

TAVERN FRIES \$4 / ONION RINGS \$5 / TAVERN CHIPS \$4 / SIDE SALAD \$4

SWEET POTATO FRIES \$6 / COLESLAW \$1.50

CHAMPS (Mash Potatoes, Scallions, Irish butter, Cheese) \$4

Entrees

(GF)GRILLED SALMON

Topped with a apricot glaze and toasted Almonds ,
served over herbed rice & asparagus with seasonal
Vegetables \$21.95

BANGERS & MASH

Irish sausage served with mashed potatoes,
Guinness Stout gravy & Peas and Carrots
\$13

CONNOR'S MAC & CHEESE

Irish cheddar & American cheeses, large elbows,
Cracker crust \$12
add chicken \$4

FISHERMANS PLATTER

Fried whole belly clams, shrimp, scallops and cod
Served with tavern fries and coleslaw
\$23

(GF)CORNED BEEF & CABBAGE

House-made stout steamed brisket, boiled cabbage,
parsley potatoes, Peas & Carrots
\$19

FRIED SCALLOP PLATTER

Fried sea scallops
Served with tavern fries and coleslaw
\$21

(GF)NY STRIP STEAK

Topped with a Gorgonzola Butter, Served with mashed
potatoes & Seasonal vegetables \$23

WHOLEBELLY CLAM PLATTER

Fried whole belly clams
Served with tavern fries and coleslaw
\$21

FINNEGAN'S FISH & CHIPS

Harp & Guinness Beer battered cod, tavern fries, cole-
slaw, house tartar, malt vinegar
\$16

SHEPHERD'S PIE

Braised beef , carrots and peas, topped with
Mashed potatoes, and cheddar cheese
\$15

HERB ROASTED PRIME RIB

Served with garlic mashed potatoes, roasted Brussel sprouts & horseradish cream sauce \$25.95

FRIDAY & SATURDAY NIGHT ONLY

Ask about our Dessert Tray

All Desserts \$8

Ask your server for after dinner Specialty Coffees, Liquors and Wines

We offer in house catering and Pick up for off premise parties

Ask your server for information

**Finnegan's Tavern will cater your business meetings, holiday parties, or special events. Please inquire with
our Event Planner. (860) 673-6881**

We accept Mastercard, Visa, Discover and American Express

An 18% Gratuity will be added to all parties of 8 or more.
consuming under-cooked meat, fish, shellfish, pork or poultry may result in an increased risk of food-borne illness.
Please notify your server of any food allergies prior to ordering.

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