

## Hours

Monday to Wednesday - 4pm-1am  
 Thursday, Friday - 4pm-2am  
 Saturday 10:30am-2am  
 Sunday 10:30am-11pm  
 Matchmaking anytime Paddy is around.



An Irish Local • 1301 Queen Street East • Toronto • Canada  
 416.406.1301 • www.ceilicottage.com

## Events

Monday - Kilt Club  
 Tuesday - Music Sessions  
 Thursday - Shucker Club  
 Friday/Sat- Farmers' Market Day

## Snacks

Kettle chips with thyme	\$3
Hard boiled egg with sea salt	\$2
Roasted and spiced Ontario peanuts	\$2
Home made bread and butter	\$3
Ontario peanut butter and fresh jam sandwich	\$5
Pickled egg	\$1
Pickled sausage	\$2
Hashed potatoes	\$4

## Oysters by Shucker Paddy, World Champion Shucker

Oysters are shucked to order - your patience is appreciated - check the board for updates  
 Malpeque oysters of P.E.I.- Colville Bay, Green Gables, or Howard's Cove - seasonal availability  
 6/\$14, 12/\$27, 18/\$36, 24/\$42

Irish Oysters - Clarenbridge Bay - all year \$3.75 each  
 -Galway Bay - September to May \$4 - Paddy's Irish plate \$36/dozen

Grilled oysters - fresh shucked oysters topped with a compound butter and lovingly toasted to golden brown

(best with Galway Flats) your choice - add \$.50 per oyster

- Moran's Garlic - butter, garlic, panko -Thunder Oakies - butter, Thunder Oak cheese, panko,

- Rockefeller - butter, arugula, pernod -Dublin Lawyer - butter, Bushmills, panko

## Staples

Celtic and Canadian cheeses with preserves	(by the oz.)
Local greens with heather honey vinaigrette	\$6
Onion soup with cider and aged cheddar	\$6
Mushrooms on toast with blue cheese	\$8
Mac and cheese	\$8
Buried treasure - Mac & Cheese with sausage	\$12
Peat smoked organic Scottish salmon, sour cream, lemon, pickled onions	\$14
Ontario Berkshire country ham, soda scone, hot mustard	\$14
Wild Irish mussels in cider, leeks, and thyme	\$14
Bangers and mash with onion gravy	\$16
Ontario Mutton stew with champ	\$18

## Weekly Roast Dinner

Hot on Sunday – the full roast dinner	\$18
Cold on Monday – as a sandwich on homemade bread	\$10
Hashed on Tuesday – roast and potato hash with poached egg	\$10
Minced on Wednesday- homemade burgers	\$10
Curried on Thursday – curry with basmati rice and flat bread	\$10
Broth on Friday	\$6
Cottage Pie Saturday	\$10

## Weekend Brunch

The Full Irish: banger, rasher, black pudding, beans, mushrooms, grilled tomato, potato farl, fried egg (no substitutions please)	\$15
French toast: homemade country loaf with Ontario maple syrup, and homemade preserves	\$10
Fruit in season with homemade granola and Kawartha yoghurt	\$9
Homemade bread with butter and preserves	\$5

## Desserts

Sticky toffee pudding	\$6
Chocolate and Bailey's tart	\$6
Apple pie	\$6
Cookies and milk	\$6

Please see the chalk boards for daily specials.

All menu items made on premises using local and mostly organic ingredients