



STICKY TOFFEE PUDDING 10

An Irish classic, served with toffee sauce and vanilla ice cream.

NELLY'S APPLE PIE 10

Cinnamon and nutmeg stewed apples with brown sugar topped with puff pastry served with vanilla ice cream.

CHOCOLATE MOUSSE 9

Chocolate orange mousse, dulce de leche, flourless chocolate cake.

IRISH COFFEE 10

1.5oz
Bushmills Irish Whiskey,
Laughing Whale's Ooh La La coffee,
demerara syrup, whipped cream.

TRY OUR

WEEKEND BRUNCH

10:30AM - 2:00PM

Please bring any allergies or dietary sensitivities to your server's attention.
All prices are subject to HST. Prices do not include gratuity.



CHICKEN WINGS 19.5

Tossed chicken wings in your choice of Nelly's BBQ sauce or Buffalo sauce. Served with carrot, celery sticks and blue cheese sauce.

SAUSAGE ROLLS 17

House-made sausages, portobello duxelle, puff pastry, honey mustard and house pickled veg.

POPCORN CHICKEN 17.25

Tossed in a kung pao sauce, toasted sesame seeds, green onions, house pickled veg and ranch dressing.

SPINACH & ARTICHOKE DIP 16.5

Warm spinach and artichoke dip served with naan and house pickled veg.

MOZZA BITES 16.5

Crispy mozzarella bites served with marinara sauce.

CRAB CAKES 22.5

Alaskan king crab, lemon parsley aioli.

NELLY'S CLASSIC NACHOS 19.5

Tortilla chips, cheese blend, bell peppers, green onion, jalapeños. Served with salsa and sour cream.

add - guacamole 5
roast chicken, pulled pork or bacon 5
caramelized onions 5

BLARNEY CHIPS 22

Waffle fries, bacon, cheese blend, green onions, jalapeños, bell peppers, served with ranch dressing.

GUINNESS BROWN BREAD 9.5

House-made Guinness brown bread with a honey peppercorn butter.

PRETZEL 16.5

House made pretzels brushed with garlic butter, served with a jalapeño beer cheese and house pickled veg.

POUTINE 15

Fries, demi, cheese curds.

TOMATO SOUP BOWL 15 (bowl) | 9 (cup)

Nelly's cream of tomato soup.



BURGERS & SANDWICHES

Served with fries or mixed greens.
enhancements - pretzel bun 2, Caesar salad 3, sweet potato fries 4, onion rings 5, waffle cut fries 5, tomato soup 5, mac & cheese 6, blueberry salad 7, poutine 7, chowder 8

SMOKE BURGER 21.5

Seasoned beef patty, Swiss cheese, bacon, mixed greens, dill pickles, garlic mayo, BBQ sauce and two onion rings on a brioche bun.

CLUB SANDWICH 20

House-made rosemary focaccia, roasted chicken breast, bacon, mixed greens, tomato and chipotle aioli.

SMOKED MEAT SANDWICH 21

Sliced smoked meat brisket served on toasted rye bread with braised sauerkraut, pickles, Swiss cheese and Thousand Island dressing.

VEGGIE BURGER 20

Pistachio & portobello patty, lettuce, tomato, pickled red onions and Thousand Island dressing.

PULLED PORK SANDWICH 20

House-made pretzel bun, pulled pork, BBQ sauce, pickles, coleslaw and garlic aioli.

FRIED CHICKEN SANDWICH 20

Chili marinated fried chicken, pickles, coleslaw, chipotle aioli served on a brioche bun.

THREE CHEESE GRILLED CHEESE 16.5

Swiss gruyere, old white cheddar, orange cheddar toasted on garlic sourdough.

PROPER PLATES

add ons - bacon 3.5, caramelized onion 2, roast chicken 5, pulled pork 5, fried chicken 6, beer battered fish 7, blackened salmon 10



SEAFOOD CHOWDER 22 (bowl) | 16 (cup)

Our award-winning seafood chowder, packed with shrimp, scallops, haddock, potatoes and vegetables with our house-made Guinness brown bread.

FISH & CHIPS 19.5

Beer battered Atlantic haddock fried to order served with coleslaw, tartar sauce and fresh lemon.

BLACKENED SALMON 26

Smashed potatoes, carrots, celery, leeks, green beans, dill sour cream.

SHEPHERD'S PIE 21

Ground beef, carrots, peas, and corn topped with roasted garlic mashed potatoes with a side of demi glaze.

GUINNESS IRISH STEW 22

Slow braised beef stew, baby potatoes, seasonal root vegetables, rich beef broth with a side of toasted Guinness brown bread.

ROASTED HAM 22

Slow roasted ham served with Nelly's champ potatoes, roasted root vegetables and a mustard parsley sauce.

BANGERS & MASH 21

Bratwurst sausages, creamy chive mashed potatoes, sauteed green beans, braised leeks and demi glaze.

AGED CHEDDAR MAC & CHEESE 16.5

Tossed in house-made beer cheese mornay sauce, topped with garlic butter panko crumbs and freshly grated parmesan cheese.

BUTTER CHICKEN CURRY 21

Creamy butter chicken curry served with rice pilaf, naan and raita.

BLUEBERRY & PISTACHIO SALAD 20

Quinoa, kale, blueberries, pistachio, goat cheese, blueberry lemon vinaigrette.

CAESAR SALAD 16.5

Chopped romaine lettuce, sourdough croutons, bacon, parmesan cheese, roasted garlic dressing.