



Brunch

Hours:

Monday - Thursday

11 am - 10 pm

Late Night 10 pm - 2 am

Friday - Saturday

11 am - 11 pm

Late Night 11 pm - 2 am

Sunday

Brunch 10 am - 3 pm Dinner 3 pm - 9 pm

Late Night 9 pm - 2 am

620 N. Trade Street - Winston-Salem, N.C. 27101 - (336) 723-0322

visit us online: FinnigansWake.com

Free WiFi Available

Boxty

Boxty is a traditional Irish breakfast item of a thin potato pancake folded over your favorite ingredients

Harvest Boxty

Brown sugar apples and pears with candied walnuts 8.50

Brunch Boxty †

Rashers and cheesy scrambled eggs 8.75

Veggie Boxty

Sautéed onions, peppers, tomatoes and mushrooms
(add cheese 50¢) 7.50

Omelets

Veggie †

With peppers, onions, spinach and mushrooms;
topped with diced tomatoes and served with
hashed potatoes and a toastie 7.95

The Full Monty †

Stuffed with rashers, bangers, corned beef and cheddar
cheese served with hashed potatoes and a toastie 9.25

Three Cheese †

Chevre, swiss and cheddar cheeses served with
hashed potatoes and a toastie 7.95

Brunch Specialties

Drew's French Toast †

Sourdough bread dipped in our cinnamon and
egg batter served with maple syrup, hashed potatoes
and a grilled Roma tomato 7.50
(topped with strawberries 1.00)

Irish Oatmeal

Large grain oatmeal with cinnamon, walnuts,
fresh berries, honey and cream 7.00
Try it with Baileys Irish Cream 9.00
(available after 12:00 pm)

Tubby's Brunch Burger †

Grilled 8oz. burger, bacon, fried egg, cheddar cheese
and hollandaise sauce on a toasted croissant
served with hashbrowns 9.00

Granola and Yogurt Plate

Almond raisin granola served over
vanilla yogurt and fresh berries 6.50

Low Country Shrimp and Grits

Shrimp, Canadian bacon, mixed cheddar cheese,
peppers, onions and smooth grits 10.00

Rasher, Egg and Cheese Croissant †

Thick cut Irish bacon, scrambled eggs and cheddar cheese
on a croissant served with fresh fruit 7.50

Irishman's Breakfast †

One strip of thick cut bacon, one Irish sausage and
scrambled eggs served with a cheese toastie,
hashed potatoes and a grilled Roma tomato 9.00

Benedicts

All Benedicts are served with hashed sweet and golden potatoes, a cheese toastie (an Irish favorite of whole grain mustard and cheese melted on toasted honey wheat bread) and a grilled Roma tomato.

Eggs Benedict †

Buttered English muffin halves topped with
Canadian Bacon, lightly poached eggs
and fresh hollandaise sauce 8.25

Salmon Benedict †

Buttered English muffin halves topped with
a salmon fillet, lightly poached eggs
and fresh hollandaise sauce 10.00

Florentine Benedict †

Buttered English muffin halves topped with
wilted spinach, lightly poached eggs and
fresh hollandaise sauce 8.00

Artichoke Benedict †

Buttered English muffin halves topped with
Opie's arti-cakes, lightly poached eggs and
fresh hollandaise sauce 9.00

Substitute organic free range eggs on any of the above menu items for 2.00

Side Arms

Eggs †

Prepared any way you like them

One Egg	1.75	Two Eggs	3.00
Three Eggs	4.00		

Substitute organic free range, add 1.00 per egg

Meat, Potatoes and more

Hashbrowns (sweet and golden potatoes)	3.00	Faux sausage (1)	1.00
American style bacon (2)	1.00	Faux bacon (3)	2.00
Rashers (2)	2.00	One pancake	4.00
Bangers by the link (Irish sausage)	2.00	Fresh fruit cup	3.00

Soups

Creamy Celtic Tomato Soup

The creamy tomato soup you wish your mother made
cup 3.50 bowl 5.75

Celtic Chili

Ask for today's flavor
cup 4.00 bowl 6.00
(top with sour cream or cheese 50¢ each)

Soup of the Day

Chef's selection made with the freshest ingredients
cup 3.50 bowl 5.75

Salads

All salads start with a bed of mixed greens topped with julienne veggies; you may add chicken for 3.00, shrimp for 4.00
Dressings: cucumber feta vinaigrette, citrus vinaigrette, balsamic vinaigrette, red wine vinaigrette, thousand island, ranch, bleu cheese, honey mustard or oil & vinegar

Grilled Salmon Salad †

Grilled salmon over mixed greens with tomatoes, onions, red peppers and cucumbers 11.00

Grilled Chicken Salad †

Mixed greens, tomatoes, cucumbers, red onions, parmesan cheese and grilled chicken 8.50

Trade Street Kale Salad

Toasted pine nuts, red onions, roasted red peppers, shredded red cabbage and carrots with a fried chèvre ball on a bed of chopped fresh kale. 8.50

Chicken Tapenade Salad †


Grilled chicken sautéed with our olive garlic tapenade, served over mixed greens with tomatoes, cucumbers & feta cheese 8.50

Autumn Harvest Salad

Mixed greens, walnuts, cranberries, poached pears, goat cheese, red peppers, red onions and fresh mushrooms 9.00

† Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

A 3.00 charge will apply for the kitchen to split plates

 Denotes vegetarian or substitute vegetarian

Substitute faux chicken, turkey or pork 1.00

Parties of 6 or more are subject to 20 % gratuity

Sandwiches

Served with your choice of steak fries, fried chips, sweet potato fries (add 1.00), fresh fruit, sautéed vegetables, macaroni & cheese, cole slaw or garlic mashed potatoes (Substitute a cup of soup or a side salad for 1.50, celtic chilli 2.00)
We also offer gluten-free bread on all of our sandwiches. Just ask and we will gladly substitute it for you!

Blarney Burger

Grilled 8oz. burger with diced pickles, chopped onions, lettuce, tomato and whole grain mustard on a toasted bun; or make it a Garden Burger 8.50
(add cheese or bacon 50¢ each or faux bacon 1.00)

Salmon BLT †

Pan seared salmon fillet, lettuce, tomato, bacon and mayo on toasted honey wheat bread 9.00
(substitute faux bacon 1.00)

Tim's Green Burger

Grilled organic, vegan garden burger with avocado, cream cheese, pineapple chutney, red onion, lettuce and tomato on ciabatta bread 9.00
(add cheese or bacon 50¢ each or faux bacon 1.00)

Granny Smith Chicken Sandwich

Grilled chicken breast topped with Granny Smith apple slices, melted provolone, lettuce, tomato and honey cup mustard on a toasted kaiser 8.25

Fiona's Special Reuben

Tender, thin sliced corned beef layered with sauerkraut, Swiss cheese, thousand island and whole grain mustard on sourdough 8.50
Ask for the Rachel & we'll substitute turkey
(add 1.00 for faux turkey)

The Lambert

8 oz. grilled lamb burger with dijon mustard, lettuce, tomato, red onion and bleu cheese crumbles on a toasted kaiser 9.50

Entrées

Fish and Chips

Guinness battered Cod fillet over a generous portion of steak fries with lemon caper aioli
small 10.00 large 15.00

Shepherd's Pie

Lamb and beef with onions, peas, and carrots in a rich gravy topped with garlic mashed potatoes and melted cheese 11.00
(substitute faux ground meat for vegetarian option)

Bangers and Mash

Classic Irish sausages topped with our Smithwick's gravy, served with garlic mashed potatoes and braised cabbage 12.00

Guinness Stew

Slow simmered chunks of beef, onions, carrots and parsnips in a hearty Guinness gravy over homemade garlic mashed potatoes 10.50

Beverages

Fountain Drinks

2.00

Coke, Diet Coke, Sprite, Ginger Ale

Iced Tea

2.00

Krankies Coffee

2.00

Assorted Juices

3.00

orange, cranberry, pineapple, grapefruit (no free refills)

Hot Tea (hand blended)

2.00

Please ask your server for our tea selection

Abita Root Beer on draft

3.50

(no free refills)

Bottled Water

1.25

San Pellegrino, 500 ml

3.50