



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

Sneaicanna Snacks

Kettle Chips with Sea Salt	\$2
Pickled Egg	\$2
Roasted & Spiced Ontario Peanuts	\$3
Homemade Bread & Butter	\$3

Oisrí Oysters

by Shucker Paddy, World Champion and Guinness World Record Holder.

Oysters are shucked to order at our bar – your patience is appreciated. Some oysters have seasonal availability.

The Céilí Cottage Shucker's Choice Mix Plate – try the whole lot!	6/\$20, 12/\$40
Paddy's choice of Maritime Oysters (Canada) <i>Crassostrea virginica</i>	\$2.50 each, 6/\$15, 12/\$28
Clarenbridge Bay (Ireland) and Welsh Rock (Wales) <i>Crassostrea gigas</i>	\$3.75 each, 6/\$22, 12/\$43
Galway Flats (Ireland) and Loch Ryan (Scotland) <i>Ostrea edulis</i>	\$3.95 each, 6/\$23, 12/\$45
Moran's Garlic Grilled Oysters – Butter, Garlic & Panko	add 50¢ per oyster
Thunder Oakies Grilled Oysters – Butter, Thunder Oak Gouda & Panko	add 50¢ per oyster

Príomh Chúrsa Staples

The Céilí Cottage Cheese Plate with Sausage Partners Homemade Preserves (3oz / 5oz)	\$12/20
Local Greens tossed in a House Vinaigrette	\$6
Homemade Daily Soup	\$7
Mushrooms on Toast with Cashel Irish Blue Cheese	\$8
Mac & Cheese with Aged Cheddar and Toasted Panko Breadcrumbs	\$9
Chicken Liver Pâté with Crostini, Pickles, French Mustard and Sea Salt	\$10
House-made Terrine with Select Pickles and Preserves	\$10
Salt Cod Cakes with a Chunky Tzatziki and Preserved Lemon	\$11
Peat-smoked Organic Irish Salmon with Fresh Bread, Sour Cream, Pickled Onions, Lemon	\$14
Wild Irish Mussels with Cider, Leeks, Slivered Almonds and a drop of Cream	\$14
Braised Pork Belly with Cabbage, Bacon and Vegetables	\$15
Bangers and Mash with Onion Gravy	\$16
Braised Lamb Shank with Champ and Seasonal Vegetables	\$18

Dinnéar Rósta Weekly Roast Dinner Specials

Sandwich on Monday – Homemade Sandwich with Greens	\$10
Hashed on Tuesday – Meat, Vegetable and Potato Hash with a Fried Egg on top	\$10
Minced on Wednesday – Homemade 8oz Burger	\$10
Curried on Thursday – Curry with Basmati Rice and Fresh Bread	\$10
Steak on Friday – Chef's choice of cut every week	Market price
Cottage Pie on Saturday – Homemade Pie – after 4pm	\$10
Hot on Sunday – The Full Roast Dinner with all the fixings – after 4pm	\$18

Bricfeasta Weekend Brunch (until 6pm)

The Full Irish – Sausage, Rashers, Black & White Pudding, Potato Farl, Fried Egg and the rest!	\$15
Farmhouse Omelette – Homemade Omelette served with a side of Greens.	\$11

Milseog Desserts

Sticky Toffee Pudding	\$6
Special Dessert – you should ask about this one!	\$6

Please see the chalkboards or ask your server for additional daily specials.

Our menu is entirely homemade and created using the freshest local, natural and organic ingredients.

The Céilí Cottage – 'An Irish Local'
1301 Queen St E, Toronto, ON M4L 1C2
416.406.1301 (Wi-Fi passkey no spaces)

www.ceilicottage.com / info@ceilicottage.com



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