

T H E DAILY DOG



THE TRUE STORY (MORE OR LESS) OF THE OLDE BLIND DOG®

Not so very long ago in the green hills of Ireland, a young pup named Caden (meaning Spirited Warrior) shared a cottage with his master, Sean. Each day, the little white bulldog would rise before sun up and accompany Sean as he tended to his sheep.

At the end of a long hard day, Caden would faithfully follow Sean down the dirt path to their favorite pub. The dog would sit under the bar patiently while Sean enjoyed a pint (or two or three) and traded stories with the locals.

Early evening would become late night, and in true Irish tradition the music grew louder, the patrons sang and the Guinness flowed. These were happy times, especially for Caden, as he enjoyed table scraps and was lavished with more attention than any dog could want.

Legend has it that late one night as they made their way home, they were suddenly attacked by a pack of wolves. Without hesitation, Caden bared his teeth and the fur flew. Although outnumbered, he fought off the pack and sent them howling into the verdant valleys below. Upon arriving home, Sean discovered a severe wound to one of Caden's eyes that would eventually cause his blindness.

Word spread like wildfire. Caden had rid the village of wolves, like St. Patrick had rid Ireland of snakes. He became a hero overnight. Glasses of stout were lifted and songs were sung in his honor.

After that night, when it was time to head to the pub, Sean would say, "C'mon old blind dog, let's have a pint."

As time went on, Sean looked far and wide to find an easier life for him and his faithful dog. They found the perfect place - no sheep, no wolves, but green as an Irish hillside. And that place was Milton, Georgia.

Moved by the story of the legendary dog, a few local friends decided to bring a wee bit of Ireland to this side of the pond. They established an authentic Celtic pub in the heart of Crabapple and named it in his honor.

We welcome you to Olde Blind Dog.

Sláinte Gaelach!

May your glass be ever full,
May the roof over your head be always strong.
May you be in heaven a half hour
before the devil knows you're gone.



STARTERS

Tabasco Deep-Fried Pickles

You'll love these deep-fried, fresh dill pickles, served with our Tabasco ranch sauce for dipping.

Reuben Egg Rolls

We take our famous slow cooked corned beef, sauerkraut, add in a bit of Dubliner cheddar, wrap it up in an egg roll and fry it to perfection.

Tossed Tenders

Our breaded chicken tenders can be tossed in any of our house-made wing sauces. Served with hand cut fries and bleu cheese dressing.

Ranch Chips

Fresh cut potato chips served with house-made ranch dressing. A quick and tasty way to sample an Irish favorite.

Buffalo Chicken Dip

Our slow-braised chicken in a hot and zesty mix of buffalo sauce, cream cheese and ranch spices. Served with pretzel bread, celery sticks or house-made potato chips.

Ale and Cheddar Dip

Aged cheddar and Irish ale are the key ingredients in this delicious dip. It's served with a generous helping of pretzel bread for the perfect pub grub.

Beef Sliders

Two beef sliders made from fresh ground beef, topped with caramelized onions and our house-made Guinness BBQ sauce. Served with a side of hand-cut fries.

Short Rib Quesadilla

Our short rib is slow braised and grilled in a crispy quesadilla with caramelized onions and melted cheese. Served with our zesty chipotle ranch dressing.

Braised Chicken Quesadilla

Chicken slow braised with peppers and onions, and melted cheese stuffed in a grilled quesadilla and garnished with chipotle ranch.

Wing Basket

Jumbo sized wings and drumettes, tossed in your choice of one of our house-made sauces and a side of our crispy fries.

Sauces: Guinness BBQ • Bleu Cheese •
Spicy-Sweet Pineapple Habanero • Buffalo Hot •
Out-Of-This-World Thai Chili Lime • Buttermilk Ranch

SALADS

Dog House Salad

Our house salad features crisp, mixed greens and Roma tomatoes tossed with dried cranberries, crunchy candied pecans, bacon and blue cheese crumbles, served with a side of maple balsamic vinaigrette.

Caesar Salad

Fresh greens tossed with daily made croutons and house-made Caesar dressing make this a favorite.

Cottage Salad

Mixed greens, cheddar and jack cheeses, red onions, crispy bacon, daily made croutons, sliced tomatoes and your choice of dressing.

Chef's Salad

Fresh greens, roasted turkey, honey ham, cheddar and jack cheeses, fresh tomatoes.

- Add chicken - grilled, blackened or fried.
- Add salmon - grilled or blackened.

SOUPS

Award Winning Chili

Slow-simmered ground beef, spices, onions and peppers heat up this house-made chili. Served with melted cheese, cool sour cream and fresh scallions.

Guinness Stout Onion Soup

Guinness makes everything better, so we've added a dash to our classic onion soup. We've braised caramelized onions in Guinness, then topped the soup with our signature croutons and melted Dubliner cheddar.

Celtic Clam Chowder

We take fresh clams, combine them with our traditional cream-based chowder, flavor it with white wine and delicious bacon. So authentic, you'll think you're sitting in a pub on the coast of the Irish Sea.

ENTRÉES

Each entrée/Irish classic includes a cup of house-made soup or smaller portion of Doghouse, Caesar or Cottage salad.

Perfect Pot Roast

We got up way early this morning to slow braise our melt in your mouth pot roast for tenderness. It's served with mashed potatoes, crispy onions and red wine reduction.

Blackened Chicken Pasta

Penne pasta tossed with our house-made red pepper cream sauce and topped with blackened chicken.

Thai Chili Salmon

Fresh salmon filet, marinated in Thai chili lime sauce, oven roasted and served with Parmesan cheese grits and daily vegetables.

Meatloaf

Fresh ground beef and leg of lamb blended together with house-made BBQ sauce. Served with mashed potatoes, gravy and daily vegetables.

Grouper

Grilled or blackened filet of grouper with our mashed potatoes and daily vegetables.

Chicken De-Lite

Two grilled or blackened chicken breasts with daily vegetables and parmesan grits.

IRISH CLASSICS

Braveheart's Fish and Chips

We tried, but we couldn't make it through the menu without a reference to Braveheart. So here he is, offering up lightly battered, fresh cod, hand-cut fries and our house-made tartar sauce. Olde Blind Dog promises it's enough sustenance to make you a mighty warrior.

Shepherd's Pie

Your great-great-great grandmother's Old World recipe. Ground lamb, carrots, onions, leeks and colcannon combine to make this the best Shepherd's Pie you never had but always wanted.

Corned Beef and Cabbage

We steam our own corned beef each day and serve it with beer-braised cabbage, potatoes and carrots. You may need a passport after you eat this.

Bangers and Mash

A pub staple, our authentic Irish pork sausage bangers, creamy mashed potatoes and green peas are topped with rich brown gravy and crispy fried onion strings.

All Day Irish Breakfast

A hearty breakfast is good at any time of day. Fill up on three eggs any style, rasher, banger and roasted tomato, roasted mushrooms, beans and toasted sourdough bread.

Add a side of black and white puddings

SANDWICHES

All sandwiches served with hand cut fries or one of our other great side dishes. *Additional charges may apply.

Galway Steak Sandwich

What do you get when you cross seasoned steak with caramelized onions, roasted red peppers, cheddar cheese and our house-made steak sauce? The Galway Steak Sandwich, of course! We don't mind if you drop a bit on the floor - it's a favorite of the Olde Blind Dog himself.

Limerick Monte Cristo

There once was a man from Wicklow, Who was hungry and knew where to go, He liked cheese, turkey, ham and raspberry jam, He ordered our Monte Cristo.

Meatloaf Sandwich

Fresh ground beef and leg of lamb blended together with herbs, spices and our house-made Guinness BBQ sauce. Served on grilled sourdough with melted swiss cheese, caramelized onions and spicy ketchup.

Kilkenny Reuben

The hunt for your favorite Reuben ends here. Our sliced corned beef is piled high and topped with melted Dubliner cheddar, tangy sauerkraut and our house-made thousand island dressing, all sandwiched between buttered and toasted marble rye bread.

Blackened Fish Sandwich

A fresh catch of cod, blackened and topped with lettuce, tomato, pickles and our house-made tartar sauce, all served on a toasted brioche bun.

Fried Fish Sandwich

Beer battered fried cod topped with lettuce, tomato, pickles and our house-made tartar sauce, all served on a toasted brioche bun.

Donegal Chicken Sandwich

Pepperjack cheese melted on top grilled chicken and topped with roasted red peppers and sliced avocados.

Buffalo Chicken Sandwich

Your choice of grilled or spicy fried chicken breast coated with our medium wing sauce then covered in melted pepper jack cheese.

Topped with lettuce and tomato on a toasted brioche bun, served with house-made bleu cheese sauce for dipping.

BUILD YOUR OWN

Killingsworth Burger*

Tender, juicy patty of Certified Black Angus.

Upton Dog

1/4 pound hotdog on a toasted bun.

(Gluten free bun available)

Veggies	Sauces	Cheese	Extras
Lettuce	Guinness BBQ	Cheddar	Fried Egg
Tomato	Spicy Ketchup	Swiss	Bacon
Onion	Mayo	Kerrygold Cheddar	Rashers
Pickles	Dijon Mustard	Pepper Jack	Chili
	Grain Mustard	Cheese Dip	

Fancy Veggies

Caramelized Onions Crispy Onion Strings
Fresh Jalapeños Roasted Red Peppers

"The Dog" BLT

Crispy bacon piled high on toasted sourdough, with fresh lettuce, fresh tomatoes and mayo.

Kildare Salmon BLT

This BLT goes the extra mile with a grilled salmon filet, crispy bacon, lettuce, avocado and juicy tomato slices on our fresh toasted marbled rye. Served with our house-made tartar sauce.

Chicken Salad Club

Made fresh daily, our chicken salad features chicken breast, candied pecans, grapes, fresh herbs, and just enough mayo. Served on toasted sourdough bread with crispy bacon, lettuce and tomato.

Emerald Island Burger*

Our Celtic take of sweet and savory Certified Black Angus patty with grilled pineapple, sliced ham and melted Swiss cheese.

Kilkenny Burger*

Rueben or Burger? Why choose when you can have the best of both! We add sliced corned beef, housemade Thousand Island dressing and Swiss cheese.

Beyond the Blarney Burger*

A plant based burger with lettuce, tomato, red onion and pickle slices.

* WE COOK OUR MEATS, SEAFOOD AND EGGS TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

LUNCH

Smaller (but hearty) portions of your favorite pub fare are perfect for a midday meal.
Available Monday - Friday 11 am - 3 pm

Fish and Chips

Lightly battered fresh cod, hand cut fries and our house-made tartar sauce.

Cornbeef and Cabbage

We steam our own corned beef each day and serve it with beer-braised cabbage, potatoes and carrots.

1/2 Chicken Salad Club or Reuben

with a cup of soup or any side salad.

Bangers and Mash

Our authentic Irish pork sausage bangers, creamy mashed potatoes and green peas are topped with rich brown gravy and crispy fried onion strings.

Hangover Sandwich

Fly cut banger, rashers, Dubliner Cheddar and hard fired egg.

Spicy Chicken Biscuit

Spicy fried chicken breast with a flaky homemade biscuit smothered with white pepper country gravy.

Soup and Salad

Your choice of a cup of soup and a half portion of one of our fresh salads.

SIDES

Hand Cut Fries

House-made Tater Tots

Mash and Gravy

House-made Chips

Parmesan Grits

Baked Beans

Beer Braised Cabbage

Daily Vegetables

Braised Potatoes /Carrots

Side Salad

Cup of Soup

Pretzel Bread

DESSERTS

Brownie

Our triple chocolate brownie is topped with vanilla ice cream then drizzled with toffee sauce for good measure.

Orange Honey Crème Brulee

Our unique velvety custard is infused with orange and honey and toasted to a golden brown and crunchy finish.

Bread Pudding

Our version of bread pudding features Danish and brioche bread, cinnamon, and brown sugar, all baked until golden brown. Served with Bailey's crème anglaise.

Take Out and Catering Available. Call 678.624.1090.

Our patio is available for meetings, parties and private events with full service.