

THE CELTIC HEARTH



BREAKFAST



Space available to accommodate company meetings,
and groups for breakfast, lunch and dinner.

Special area reserved for your private seminars, birthdays and weddings. Call 709-576-2880

The Celtic Hearth - Open 24 hours, 7 days a week

300 Water St. St. John's
www.bridiemolloys.com

SIGNATURE BREAKFAST

Celtic Breakfast

2 eggs any style, choice of bacon, ham, sausage, or bologna, hash browns, and 2 slices of toast.

Steak and Eggs

8 oz grilled striploin, 2 eggs any style, hash browns and toast.

The Newfoundlander

2 eggs any style, bologna, homemade baked beans, hash browns and toutons.

Hungry Irishman

2 eggs any style, with ham, bacon, sausage, baked beans, hash browns, and toast.

Corned Beef Hash & Eggs

Traditional salt beef hash, 2 eggs any style, hash browns and toast.

Smoke Salmon on a Bagel

A toasted bagel with cream cheese, capers, red onion and a layer of smoked salmon.

Western On A Touton

Ham, peppers, tomatoes and cheese in an omelette, served on a giant touton with molasses butter.

Breakfast Monte Cristo

A spin on a classic sandwich. Ham and mozzarella cheese sandwiched between 2 slices of fresh baked bread. Dipped in egg and fried to a golden brown.

Fish Cake Breakfast

2 homemade fish cakes, 2 eggs any style, hash browns and toast



Steak and Eggs

MUG UP

Toutons: Fried toutons with molasses.

Beans & Toast: Homemade baked beans and toast.

Fish Cakes: Two freshly fried fish cakes.

Fruit Salad: Fruit salad and toast.

Toast: Thick toasted homemade bread.

Bagel: Toasted bagel with cream cheese.

EGGS BENEDICT



Eggs Benedict

Smoked Salmon Benedict

Thinly sliced smoked salmon on a toasted English muffin, with capers, red onion and hollandaise sauce.

Steak and Cheese Benedict

Shaved roast beef with mozzarella cheese on an English muffin, with two poached eggs, topped with hollandaise sauce and green onion.

Spinach and Mushroom Benedict

Spinach and mushrooms sauted with garlic on a toasted English muffin, 2 poached eggs and hollandaise sauce.

Traditional Ham Benedict

2 poached eggs on an English muffin with fried ham and hollandaise sauce served with hash browns.

Fish Cake Benedict

2 freshly made fish cakes, topped with poached eggs, hollandaise sauce, and chopped parsley.

Chicken and Spinach Benedict

Sauted chicken and spinach on toasted focaccia. Topped with fresh poached eggs, hollandaise sauce, and green onion.

Chicken Taco Benedict

2 grilled soft taco shells filled with chicken, lettuce, fresh tomato, and pickled peppers. Topped with a poached egg and hollandaise.

Bologna and Touton Benedict

Freshly fried toutons, topped with bologna and poached eggs.

Newfoundland Moose Benedict

Braised Newfoundland moose on top of focaccia. Served with poached eggs and hollandaise sauce.

YOU'RE SWEET

Served with fresh cut hash browns and bacon.

Strawberry French Toast Stack

Three thick slices of homemade bread fried in cinnamon batter. Layered with cream cheese and strawberry preserves.

Pancakes

Three freshly made pancakes. Try them plain, blueberry, partridgeberry or chocolate chip.

ONE PAN WONDERS

Served with fresh cut hash browns

FRESH MADE OMELETTES

Ham and Cheese Omelette

3 egg omelette stuffed with ham, tomato, cheddar cheese with toast.

Western Omelette

Ham, peppers, and red onion stuffed in a fluffy 3 egg omelette with a 3 cheese blend served with toast.

Tomato and Feta Omelette

Tomatoes, peppers, red onion and mushrooms, sauted with spinach and folded into a 3 egg omellete.

Omelette



Chicken and Spinach Frittata



CLASSIC FRITTATAS

Chicken and Spinach Frittata

A thick freshly fried frittata filled with diced chicken, spinach, and feta cheese and toast.

Vegetable Frittata

Spinach, cherry tomatoes, mushrooms and onions sauted in garlic and baked into a 3 egg frittata topped with feta cheese.

Philly Steak and Cheese Frittata

Shaved roast beef with sauted mushrooms and onions baked in a fluffy frittata with loads of melted cheese.

ONE PAN SKILLETTS

Served with hash browns and toast.

Chicken & Feta Skillet

Grilled chicken breast, spinach, tomatoes and green onion tossed in seasoned hashbrowns with feta cheese and toast. Topped with two eggs.

Jiggs Dinner Skillet

Jiggs dinner hash on top of freshly fried hashbrowns with poached eggs and toast.

Celtic Skillet

Bacon, tomatoes, peppers sautéed in garlic butter on top of freshly fried hash browns with mixed cheese, two fried eggs and toast.

Celtic Skillet



LUNCH FEATURES

11:00 am - 2:00 pm

MONDAY

Moose burger and fries

Local Newfoundland moose, mixed with flavourful ingredients in a 6 oz patty, topped with old cheddar cheese, bacon, crispy onions and an in-house burger chutney.

TUESDAY

Fish cakes, toutons and beans

2 freshly made fish cakes with toutons and our traditional baked beans.

WEDNESDAY

Lamb shepherd's pie and fries

Slowly braised, the tender lamb meat is then roughly chopped and mixed with roasted vegetables, covered with mashed potato, Guinness gravy, smothered in cheddar cheese and then baked.

THURSDAY

Moose tacos and fries

Moose meat braised in chili spices, partridgeberry pickles and pickled red onion in two soft tacos.

FRIDAY

Fish & chips

Quidi Vidi 1892 beer battered 2 piece fish & chips with mustard pickle tartar sauce.

SATURDAY - HAM BENEDICT

Enjoy our traditional ham benedict, served with fresh cut hashbrowns on focaccia.

SUNDAY BRUNCH

Jiggs Dinner with salt beef, carrot, potato, pease pudding, turnip, and cabbage.



Sunday Brunch
10:30 am - 2:30 pm