

the Commons at MOLI

Sweet

Rock bun, Glenilen butter	€4.50
Honey Madeleine	€2.00
Anzac cookies	€3.50
Flourless orange & almond cake, Glenilen clotted cream, local honey	€6.50
Chocolate & Guinness cake, vanilla cream	€6.80
Treacle tart, jug of cream	€6.90
Sheridan's cheese, oat cakes, damson jam	€12.00

Coffee from Roasted Brown, Tea from Clement & Pekoe

Flat white 16cl	€3.40
Americano 20cl	€3.20
Cappuccino 20cl	€3.40
Latte 35cl	€3.40
Double Espresso 5cl	€3.20
Pot of Clement and Pekoe breakfast tea for one	€2.75
Pot of herbal tea: Organic Sencha, Earl Grey, Rooibos, Camomile, Peppermint, White Cassis, Silver Needle , Gunpowder, China Tarry	€2.75

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Museum of Literature Ireland, Newman House, 86 Saint Stephen's Green, Dublin.

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Lunch Menu

Soup of the day, soda bread, organic home-made butter	€7.50
Roast heritage and Iona carrots, organic buttermilk, dill, hazelnut dukkah (vegetarian)	€12.50
Baked free-range eggs shakshukka, spiced feta, chorizo, black sesame, toasted sourdough	€12.00
Olive Pork sausage sarnie, home-made brown sauce	€8.90
Breakfast blaa: fried free-range egg, sausage, bacon, home-made brown sauce	€9.50
Jim Brady's braised beef, Gorgonzola, pickled mustard greens, Waterford Blaa	€10.50
Roast cauliflower, baba ganoush, flat-leaf and radish salad (vegan)	€11.00
Sheridan's cheese, home-made oat cakes, damson jam	€12.00
The Commons spiced beef, beef tea, root vegetables, horseradish creme fraiche	€16.00

To drink

Filtered still/sparkling water (with our compliments)	
Apple, rose & mint kombucha	€4.50
Home-made lemonade/raspberry lemonade	€4.00/€4.50
Whole orange cold-pressed juice	€4.50

White wines

	(150ml) glass	bottle
Lupe Real, Trebbiano d'Abruzzo 2017 (organic), Italy	€6.25	€28.00
Volpe Pasini, Friuli, Friulano Bianco 2018	€7.00	€32.00
Domaine Saint Georges d'Ibry, Cuvée des Amis 2018, Languedoc	€7.95	€36.00
Domaine St Remy, Vieilles Vignes Riesling, France	€7.95	€36.00
Bodegas Lagar de Cervear Albarino, Rias Baixas 2018	€8.95	€39.00
Chateau de Santenay Bourgogne Chardonnay, Burgundy 2017	€10.50	€48.00
Florian Roblin, Sauvignon Blanc 'Champ Gibault' 2017, Côteaux du Giennois, Loire	€10.50	€48.00

Red wines

	(150ml) glass	bottle
Lupi Real Montepulciano d'Abruzzo (organic), Italy	€6.25	€28.00
Romain Duvernay Cotes du Rhone, France, 2015	€7.00	€32.00
Domaine Saint Georges d'Ibry, Cuvée des Amis 2018, Languedoc	€7.95	€36.00
Domaine des Pothiers, 'Référence' 2017, Côte Roannaise, Loire	€9.50	€45.00
Chateau de Santenay Bourgogne Pinot Noir, Burgundy 2017	€10.50	€48.00
Elian Da Ros, 'Le Vin est une Fête' 2016, Côtes du Marmandais	€10.50	€48.00

If you have any food allergies, please inform a staff member.

Suppliers: Natural Dairy, Glenilen Farm, Jim Brady, Olive Pork, Gubbeen Smokehouse, Wright's, Forage & Cure, Toonsbridge Dairy, Sheridan's Cheeses, La Rousse, Odais, Keeling's, Bread 41.

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