

STARTERS

WHIPPED GOAT CHEESE 15

Seasonal fruit, extra virgin olive oil, spiced pepita, saba, house focaccia

WARM PRETZEL 10

Irish cheddar sauce, honeycomb mustard

LOADED IRISH FRIES 12

Fries, bacon, Irish cheddar sauce, caramelized onions, pickled peppers, scallions

DILL PICKLE DIP 7

Housemade pickles, brown butter breadcrumb, house chips

HORSERADISH PUB CHEESE 6

Horseradish cream cheese, Irish cheddar, house chips

SMOKED WHITEFISH CAKES 18

Kale and carrot salad, ginger citrus vinaigrette, dijonnaise, spiced pepitas

FRIED BRUSSELS SPROUTS 8

Maple whiskey glazed
add bacon for \$2

SMOKED CHICKEN WINGS 14

Root beer BBQ, hot honey, garlic Parmesan, house ranch or bleu cheese

SMOKED RIBS 18

Root beer BBQ, pickled red onion, scallion

SOUP & SALADS

Add grilled chicken for \$6, grilled salmon for \$8, shrimp for \$7

WEDGE SALAD 14

Baby iceberg, heirloom tomatoes, Danish bleu, bacon, shaved pickled onion, apple-thyme glaze, fresh dill

HOUSE SALAD 10

Artisan greens, heirloom tomato, cucumber, pickled red onion, feta, quinoa crunch, roasted garlic vinaigrette

FORK AND KNIFE CAESAR SALAD 13

Romaine heart, aged Parmesan, brown butter breadcrumb, Caesar dressing

KALE PANZANELLA SALAD 14

house focaccia, roasted delicata squash, shaved apple, dried cherries, ham crisps, feta, spiced pepitas, ginger citrus vinaigrette

AWARD WINNING WHITE CHICKEN CHILI 5 / 10

KIDS

All served with fries or fruit

CHICKEN TENDERS 10

IRISH CHEDDAR
MAC N CHEESE 8

CHEESE BURGER 10

GRILLED CHEESE 8
ALL BEEF HOT DOG 8

LEGENDS OF NOTRE DAME

Our kitchen proudly uses fresh, local ingredients from the Great Lakes region to handcraft dishes daily. Homemade. Handcrafted. Made fresh every day.

MAINS

HALF ROTISSERIE CHICKEN 22

Served with green beans, house marinated cucumbers, chimichurri

🍷 GUINNESS BRAISED BEEF SHORT RIB 34

Mashed redskins, red onion gravy, fried onions

10 OZ BONE-IN PORK CHOP 26

Irish cheddar grits, apple-thyme lacquer, spiced apple chutney

CHICKEN TENDER BASKET 18

Fries, choice of sauce: ranch, root beer BBQ, honeycomb mustard

GRILLED COHO SALMON 25

Citrus marinated salmon, quinoa tabbouleh, basil-pepita pesto, spiced pepitas, crispy kale

BOWL GAME 19

Quinoa, kale, delicata squash, pearl onions, green beans, feta, pickled red onion, roasted garlic vinaigrette
Add grilled chicken \$6, grilled salmon \$8, or shrimp \$7

IRISH CHICKEN CURRY 23

Rich tomato sauce, basmati rice, cilantro chutney, buttered naan

SMOKED PORK MAC & CHEESE 24

Orecchiette, caramelized onion, bacon, smoked pork, root beer BBQ sauce, fried onions

SMOKED BRISKET 26

Loaded "baked" potato hash, bacon, Irish cheddar, caramelized onion, house pickles, root beer BBQ, scallion

SIDES

CONFIT GARLIC
WHIPPED POTATOES 5

BASMATI RICE 3

GREEN BEANS 5

BRUSSELS SPROUTS 5

HOUSE SALAD 5

CAESAR SALAD 6

FRUIT 4

LOADED BAKED
POTATO "HASH" 6
Bacon, Irish cheddar

🍷 Official Partner of Notre Dame Athletics

🥜 Contains nuts

HANDHELDS

All served with fries or \$2 house salad

1842 BURGER* 18.42

Dry-aged brisket patty, Irish pub cheese spread, smoked bacon, caramelized onions, Legends sauce, house pickles, brioche bun

THE DOMER* 15

Dry-aged brisket patty, cheddar, shaved red onion, house pickles, brioche bun

CHICKEN SALAD SANDWICH 13

Creamy herb dressing, shaved apple, croissant

PORTOBELLO SANDWICH 15

Irish pub cheese, caramelized onions, Legends sauce, house pickles, brioche bun

STOUT BRAISED CORNED BEEF PHILLY 17

Sauerkraut, Gruyère, Russian dressing, hoagie roll

GRILLED CHICKEN SANDWICH 16

Bacon, Gruyère, house pickles, honey mustard, pretzel bun

SMOKED WHITE FISH SANDWICH 16

Smoked whitefish cake, kale and carrot salad, ginger citrus vinaigrette, dijonnaise, brioche bun

BBQ PULLED PORK SANDWICH 15

Carolina-Q sauce, crispy onions, house pickles, pretzel bun

SHAVED HAM 15

Smoking Goose city ham, Gruyère, seasonal fruit, dijonnaise, brioche bun

SMOKED TURKEY PANINI 17

Shaved smoked turkey, bacon, Irish cheddar, spiced apple chutney, dijonnaise, Tribeca sourdough

ADULT GRILLED CHEESE 14

Irish cheddar, Gruyère, dijonnaise, caramelized onion, Tribeca sourdough

SLOPPY TOM 16

Turkey sloppy Joe, Irish cheddar cheese sauce, cowboy candy jalapeño, crispy house chips, house focaccia

SMOKED BRISKET SANDWICH 18

Horseradish cheese, cowboy candy jalapeño, brioche bun

DESSERTS

PUMPKIN CHEESECAKE 8
Cranberry compote

DEATH BY CHOCOLATE CAKE 9
Salted caramel sauce

CRANBERRY ALMOND BREAD PUDDING 8 🥜
Vanilla gelato, almond sauce

GELATO 8
Seasonal flavors

WINE

SPARKLING

J Vineyard Cuvée 20 Brut 14 / 50
Russian River, CA

LaMarca Prosecco 12 / 44
Veneto, IT

WHITE

Castello del Poggio Moscato d'Asti 9 / 35
Provincia di Pavia, IT

Trovati Pinot Grigio 11 / 38
Delle Venezie, IT

Whitehaven Sauvignon Blanc 13 / 50
Marlborough, NZ

ROSÉ

LaMarca Rosé 13 / 50
Veneto, IT

Hampton Water 13 / 50
Languedoc, FR

CHARDONNAY

Girlan 14 / 50
Alto Adige, IT

The Calling 15 / 60
Sonoma Coast, CA

Play Like a Champion Today 50
North Coast, CA

PINOT NOIR

Bargetto Pommard Clone 15 / 60
Santa Cruz Mountains, CA

MacMurray 15 / 55
California

CABERNET

Prati by Louis M. Martini 13 / 48
Sonoma County, CA

The Calling 16 / 68
Alexander Valley, CA

Orin Swift Bloodlines 50
California

Play Like a Champion Today 60
California

LEGENDS OF NOTRE DAME

BEER

DRAFT

3 Floyds Zombie Dust 8
Munster, IN, Pale Ale

Bell's Two Hearted 8
Comstock, MI, IPA

Guinness 9
Dublin, IRL., Irish Dry Stout

Harp 8
Dublin, IRL., European Pale Lager

Miller Lite 7
Milwaukee, WI, Pilsner

Coors Light 7
Colden, CO, Light Lager

Stella 8
Leuven, Belgium, Pale Lager

Yuengling 6
Pottsville, PA, Amber Lager

CANS

High Noon 6
12oz Seltzer

Lucky One 6
12oz Lemonade

Smithwicks 5
14.9oz Irish Ale

Michelob Ultra 5
16oz Light Lager

New Belgium Juicy Haze 6
12oz IPA

PBR 5
16oz Lager

Seasonal Non-Alcoholic 5
Please ask your server for details

Seasonal Beer
Please ask your server for details

SPIRIT-FREE

Flavored Lemonade 7
Fresh lemon juice, seasonal flavor

Mule 7
Fresh lime juice, simple syrup, ginger beer

Pain Free 7
Orange juice, pineapple juice, coconut
cream, grenadine

Iced Tea 4

Coke Products 4



Upgrade to a Legends souvenir cup for \$10.
Available with any spirit-free beverage



Official Partner of Notre Dame Athletics

COCKTAILS

Golden Dome 14
New Amsterdam Lemon Vodka,
elderflower liqueur, LaMarca Prosecco

Irish Old Fashioned 16
Keeper's Heart Irish + American Whiskey, Angostura
& orange bitters, house spiced honey syrup

Lavender Lemonade 14
House infused lavender New Amsterdam
Vodka, lemon juice & house lavender syrup
In a souvenir mug 24

Lemon Drop 12
New Amsterdam Lemon Vodka, limoncello,
orange liqueur, lemon juice
In a souvenir mug 22

Legendary Margarita 11
Camarena Tequila, lime juice, orange liqueur,
Tajin rim

Teeling Peach Tea 11
Teeling Whiskey, tea, lemon juice,
peach schnapps, ginger beer
In a souvenir mug 21

Teeling Irish Coffee 14



NOTRE DAME FAMILY WINES

Wines created by Notre Dame alumni,
parents, and friends

FALL 2026 COLLECTION

Celebrating Notre Dame's alma mater,
authored by Rev. Charles L. O'Donnell, CSC.

2025 Crossbarn Pinot Noir \$45
2024 Chappellet Cabernet Sauvignon \$100
2025 Lucas & Lewellen Chardonnay \$50
**2024 Tender, Strong, and True Napa
Cabernet Sauvignon \$70**

Want to grab a bottle of wine to enjoy later?
Just ask your server!
More options available at wines.nd.edu