

Ha' Penny Pub

The Story of the Ha' Penny Bridge

The Ha' Penny (pronounced - happenny) Bridge built in 1816 is a metal pedestrian bridge commemorating the victories of the Duke of Wellington (the Iron Duke) and particularly the Battle of Waterloo in 1815 with victory over Napoleon Bonaparte. It was the cast in Coalbrookdale, Shropshire, England. This was the only foot bridge across the river Liffey until a second one was completed in the year 2000. A toll of one halfpenny was charged to cross the bridge from which it acquired its unofficial moniker. Now accepted as the symbol of Dublin, very few people would be aware of the original title of the bridge (a good trivia question). For over a century the toll for crossing the bridge was collected by generations of the Alalone family.

The Alalones were traders who operated under license from Dublin City Corporation. Indeed one of the families is famous in song and folklore with a statue erected in honor of Molly Alalone at the bottom of Grafton Street. The income derived from the toll was an invaluable source of income to these families particularly during the dark years of the Great Famine during which over one million perished and a further two million emigrated never to return.

The Ha'penny Bridge has known some wonderful and colorful characters over the years. One was a well known beggar named Johnny forty coats, so called because of all the different colored clothing he wore. Another was Bang Bang whose mind was lost to war and spent his time with a large key in hand pretending to shoot everyone - to the great amusement of the children. Then there was the Diceman who invented and popularized the art of slow walking on the streets of Dublin. And we must not forget Zozimus the celebrated Dublin street rhymier and reciter. If the Ha'penny Bridge could talk what stories we would have...

Starters

Cheesy French Onion Soup \$6.00 Topped with a Gruyere Crouton	Crunchy Garden Salad \$6.00 Mixed Greens, Cucumber and Carrots
Golden Calamari \$9.00 Lemon Pepper Crusted Calamari, Chipotle Remoulade	Golden Mozzarella Sticks \$8.00 Roasted Tomato Diablo Sauce
Shrimp Cocktail \$10.00 5 Jumbo Shrimp, Horseradish Cocktail Sauce	Buffalo Style Chicken Wings (carb conscious) \$9.00 Carrots, Celery, Blue Cheese Dressing
Soup Du Jour \$5.00 Delicious Homemade Soup of the Day	Guinness Battered Onion Rings \$7.00 Hand Cut and Dipped in Our Own Guinness Beer Batter, Chipotle Remoulade Sauce

Salads & Sandwiches

Chicken Caesar Salad \$12.00 Classic Caesar Salad Topped with Grilled Chicken Breast	Pub Cheese Steak Sandwich \$12.00 Seasoned Shaved Rib-eye, Smothered with Melted Cheese and Caramelized Onions Served with Crispy Seasoned Fries
Salmon Salad \$13.00 Mixed Greens, Grilled Salmon, Tomatoes, Roasted Peppers, Kalamata Olives, Cucumber, Pepper Rings and Honey Mustard Dressing	*Black Angus Burger \$12.00 8 oz Certified Black Angus, Shredded Iceberg, Red Onion, Vinaigrette and Tomato on a Kaiser Roll and Crispy Seasoned Fries
Orchard Salad \$10.00 Baby Spinach Candied Pecans, Grape Tomatoes, Apple, Blackberries, Blueberries, Dried Cranberries & Wild Berry Dressing	Buffalo Chicken Wrap \$12.00 Crispy Chicken Strips Tossed in Spicy Sauce with Swiss, Lettuce and Tomato Wrapped in Lawash
Chopped Cobb Salad (carb conscious) ... \$12.00 Chicken, Bacon, Iceberg Lettuce, Blue Cheese, Scallions, Avocado, Choice of Dressing	Triple Decker Club \$12.00 Grilled Chicken, Swiss Cheese and Applewood-Smoked Bacon and Mayo on Country White with Crispy Seasoned Fries

Irish Fare

Ha Penny Chowder \$6.00 Creamy Cabbage, Potatoes, Celery, Bacon and Corned Beef	Reuben \$12.00 Open Faced Corned Beef with Thousand Island Dressing Sauerkraut and Swiss Cheese and Crispy Seasoned Fries
Fish and Chips \$14.00 Beer Battered Fresh Fish Fillet and Crispy Seasoned Fries with Malt Vinegar	Traditional Shepherd's Pie \$16.00 Warm, Hearty Ground Lamb Stew Topped with Mashed Potatoes

Seafood & Pasta Selections

Add Side Salad with Entrée Only \$2.95

Grilled Salmon \$19.00 Asparagus and Mashed Potatoes with Maple Mustard Glaze	*Ahi Tuna Steak \$19.00 Spice Rubbed and Seared Served with Cucumber Noodle Salad, Garden Rice Pilaf and Wasabi Aioli
Shrimp Pasta \$21.00 Shrimp, Baby Spinach, Banana Peppers, Sundried Tomatoes Tossed with a Dijon Herb Butter	*Grilled Peppercorn Crusted Sirloin Over Pasta \$19.00 Fiery Grilled Sirloin Served with a Wild Mushroom and Alfredo Cream Sauce over Pasta

From the Grille

Roasted Half Chicken \$16.00 Pan Seared and Roasted, Served with Mashed Redskins and Green Beans	*8oz. Top Sirloin Steak \$19.00 Garnished with House Zip Sauce, Sautéed Mushrooms & Onions. Served with Mashed Redskins & Green Beans
Shannon's Pork Chops \$18.00 Maple Marinated, Grilled with Cider Demiglaze, Apple Chutney Roasted Red Skin Potatoes and Green Beans	*8oz Filet Mignon \$29.00 Topped with our Own Guinness Mustard Butter. Served with Roasted Redskin Potatoes and Asparagus
Half Rack Guinness BBQ St. Louis Ribs \$19.00 Macaroni and Cheese Casserole and Red Cabbage Slaw	*22oz Kansas City New York Strip \$34.00 Topped with one of our Guinness Battered Onion Rings and Served with Mashed Redskins and Asparagus