

Molly Shannon's



871 Broadway Ave
(across from Firestone)
Bowling Green, KY
220.781.1473
greenergroundz.com

Greener Groundz was established in February 2009. We are proud to serve local & organic products when available and honor our Irish heritage. We also offer a variety of vegetarian & vegan options and can cater to many food allergies. In addition to our fine cuisine, we roast our own fair-trade, organic coffee & blend our own teas. Our coffee is always 100% organic, fair trade. Our dining room serves as a local art gallery. Exhibits run for one month, so each month the walls are uniquely adorned with fresh art. We also have live Irish music on selected evenings!

Wee fare to share

- Pepperoni or Spinach & Feta Rolls.....\$4
Homemade dough stuff with your choice of pepperoni & mozzarella or spinach & feta and baked golden brown served with marinara (2).
- Risotto Balls\$6
Risotto rice with cream cheese, asiago, & herbs coated with panko and deep fried served with sweet chili sauce (4).
- Hummus\$6
Three scoops of our famous homemade hummus served with pizza crisps.
- Black bean dip.....\$6
Homemade black bean dip with tomatoes, onions, cheese & jalapeños

Ceapaires/Sandwiches

All sandwiches served on a hoagie bun or split-top bun with Irish potatoes 'n Irish baked beans.

- Breakfast Sandwich.....\$8.5
A local free-range chicken egg with provolone and choice of rashers, bacon, sliced Italian sausage, or vegan sausage (made in-house).
- Ravilla Pesto.....\$8.5
Turkey, bacon, pepperoni, provolone, ranch & pesto.
- Veggie Wrap\$6.5
Hummus, green peppers, cucumber, onions, tomatoes, provolone, organic spring mix & spicy mustard served in a wrap.

Bricfeasta/Brunch

- Full Irish Breakfast.....\$12.5
Authentic Irish sausage, bacon rashers, 2 local free-range eggs, 2 small boxtys (potato pancakes), Irish baked beans, and toast.
- Crab Cake Benedict.....\$11.5
Two crab cakes topped with fresh spinach and soft poached eggs then drizzled with hollandaise sauce. Served with Irish potatoes, Irish baked beans, and toast.
- Paddy Cakes.....\$9.5
Four large boxtys (potato pancakes) served with Irish baked beans 'n sour cream sauce.
- Molly Shannon's Scramblez.....\$7.5
Choice of local cage-free eggs or tofu. Scrambles served with choice of Iris potatoes, fries or sweet potato fries (add .50) and choice of toast. We are more than happy to make substitutions or additions although an up-charge may apply. Choose from the following:
 - #1 House Special
A generous helping of veggies, roasted garlic, & garden herb seasoning.
 - #2 Finnegan's Florentine
Fresh spinach, mushrooms, tomatoes, red onion, rosemary, & asiago cheese.
 - #3 Dublin Detour
Black beans, roasted corn, roasted red peppers, jalapenos, & mozzarella.
- Bass Ale Stew (vegan).....\$7.5
Potatoes, carrots, celery, onion, Bass Ale, vegetable broth served in a bread bowl.

Sailéad/Salads

- Irish House\$4
Organic house greens, tomatoes, onion, cucumbers & cheese. Your choice of dressing!
- Nutty Hippy\$6.5
Organic house greens, marinated tofu, pecans, sunflower seeds. Tomatoes & feta cheese with raspberry vinaigrette.
- Happy Greek.....\$6.5
Organic house greens, Greek olive mix, artichoke hearts, roasted red peppers, banana peppers & feta cheese with gorgonzola vinaigrette.
- Dressings:
Ranch, Roasted red pepper & garlic, Raspberry vinaigrette, Tomato basil, Gorgonzola vinaigrette, House (ask us), Oil & balsamic vinaigrette

Deochanna/Drinks

- Mason Mimosas.....\$6/glass
- Coke products.....\$1.75
- Coffee, Tea, Hot Tea\$1.99
- Premium bottled beer.....\$3.75
- Non-premium bottled beer.....\$2.75
- Draft beer.....premium \$3.5; non-premium \$2.5
- House wine.....reg. \$4.5/glass; organic; \$6/glass
- Mead.....\$5/glass

