

# food / brunch

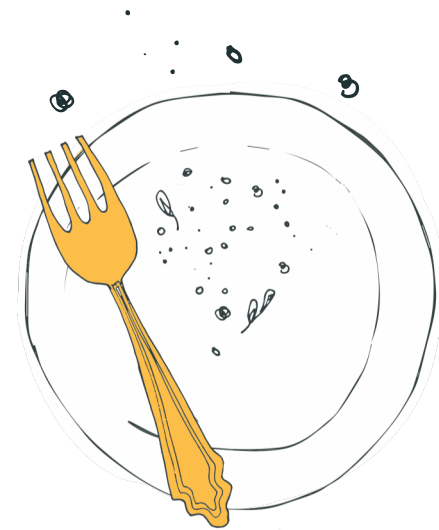
## Brunch

Homemade granola, coconut greek yogurt, berry compote & toasted almonds	5.50
<b>Big Scoff</b> 2 Hicks sausages, smoked back rashers, pudding, egg, roast vine tomatoes, herbed potatoes, house smoked beans, Firehouse toast	11.00
<b>Little Scoff</b> Hicks sausage, smoked back rasher, egg, house smoked beans & Firehouse toast	9.00
<b>Veggie Scoff</b> Grilled Toonsbridge haloumi, fried eggs, avocado, roasted cherry tomatoes & mixed leaves	11.00
<b>Eggs Royale</b> 2 poached eggs with hollandaise sauce, smoked salmon & avocado on an English muffin	10.50
<b>Eggs Florentine</b> 2 poached eggs with spinach, portobello mushroom, hollandaise sauce and grilled asparagus	10.50
<b>Mexican eggs</b> Herbed sauteed potatoes with Gubbeen chorizo, topped with homemade salsa, avocado, 2 fried eggs, chilli & sour cream	11.00
<b>Smashed avocado</b> Avocado on Firehouse sourdough with poached eggs, feta cheese, salsa, burnt lime & watercress	10.00
<b>Vegetable Stack</b> Grilled Toonsbridge haloumi with portobello mushroom, sautéed spinach, roasted peppers, green hummous and sautéed potatoes	11.00

<b>Pancakes</b> Buttermilk pancakes with caramel sauce & vanilla marscapone	
Short stack (3 pancakes)	8.00
Tall stack (6 pancakes)	9.50
Buttermilk pancakes, smoked salmon, avocado & lemon mayo (3 pancakes)	9.50
<b>Lemon Chicken</b> Lemon roast chicken on Firehouse bap with roasted peppers, red onion, baby gem lettuce & chipotle mayo and skinny fries	11.00
Griddled Toonsbridge haloumi burger with roasted peppers, baby gem, garlic & lemon mayo on Firehouse brioche bun, skinny fries	12.00
<b>Scoff Chilli Bowl</b> Slow cooked beef chilli with kidney beans topped with sour cream, onions and saltine crackers	9.00
<b>SIDES</b>	
Skinny fries with rosemary sea salt	4.00
Sweet potato fries with parmesan salt	4.00
Herbed sauteed potatoes with blue cheese dip	4.00
House salad	4.50
Bacon / Sausage	3.00
Smoked salmon & fried capers	3.50
Crushed avocado & salsa	3.50
<b>Desserts</b>	
Raspberry Cheesecake	4.00
Carrot Cake	4.00
Lemon Meringue Tart	4.00
Chocolate & hazelnut tart	4.00
<i>Check out the counter for more dessert option</i>	

### Supplier List

*Bread – Firehouse Bakery  
Fish – Kish Fish  
Meat – Hicks Butchers  
Cheeses – Traditional Cheese Company  
Fresh Produce – Vernon Catering  
Juices – Green Beards  
Milk – The Village Dairy  
Eggs – Free range from Tolka Eggs*



# scoff

“Good food is the foundation of genuine happiness”

# drink

## Hot Drinks

<b>Coffee:</b>	
Espresso, Americano	2.80
Flat White	3.00
Cappuccino, Latte	3.00
Macchiato / Cortado	3.00
Add Soya / Almond / Oat	.30
Mocha	3.40
Hot Chocolate Valhrona	3.40
Filter coffee 220ml	3.60
<b>Teas:</b>	
Barrys Tea	2.50
<b>Wall &amp; Keogh loose leaf:</b>	
Breakfast Tea	2.90
Peppermint	2.90
Roiboos Unicorn Tears	2.90
Life of Brian (Green Tea)	2.90
Earl Grey	2.90
South of France Fruit Tea	2.90

## Cold Drinks

Fresh Orange Juice	3.00
San Pellegrino; Limonata, Orange, Blood Orange	3.00
San Pellegrino Water 250ml	2.25
San Pellegrino Water 1ltr	4.50
<b>Juices from Greenbeards:</b>	
Beets by Ray	
Carrot, beetroot, ginger, lemon, pineapple, orange, apple	4.75
Green Love	
Cucumber, apple, spinach, lemon, chard, kale	4.75
Tumeric Sunrise	
Carrot, apple, ginger, orange, tumeric, lemon	4.75
GLO	
Grapefruit, lemon, orange	4.75



We serve coffee roasted in Dublin  
8 by Imbibe Coffee Roasters.

We are delighted to be donating  
1% of our coffee sales to Womens  
Aid.



No. 55

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Opening hours  
8am – 5pm  
7 days a week

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