## SOUPS

#### **SEAFOOD CHOWDER**

Salmon, crab, grouper, and shrimp, lobster fennel broth 4/6

**SOUP DU JOUR 4/6** 

# SALADS

Grilled or Blackened additions: Chicken 5 Salmon 6 Shrimp 7

#### HOUSE

Spring mix, julienne veggies, red onion, cherry tomatoes, croutons, balsamic vinaigrette 6/9

#### CAESAR

Romaine, shaved parmesan, croutons, caesar dressing 6/10

#### **ROASTED BEET**

Spring mix, goat cheese, orange segments, candied walnuts, tarragon shallot vinaigrette 13

# **STARTERS**

#### **FRIED CHICKEN TENDERS**

Hand battered fresh chicken tenders with honey mustard and BBQ sauce 11

Buffalo style with celery, blue cheese 11

### **HUMMUS**

Feta cheese, kalamata olives, roasted red peppers, carrots, cucumbers and grilled pita 10

## **SPINACH & ARTICHOKE DIP**

Parmesan, cream cheese, toasted almonds, grilled pita 10

#### **POTATO PIEROGIES**

Sauteed onions and applewood smoked bacon, sour cream 9

# WINGS

Served with celery and bleu cheese 10

**CLASSIC BUFFALO** 

**HONEY CHILI GLAZE** 

**SPICY DRY RUB** 

## SPECIALS

#### **SHRIMP & GRITS**

Sautéed gulf shrimp, smoked polish sausage, peppers, onions, shrimp gravy, cheese grits 18

#### **SCOTCH EGGS**

Hard boiled egg wrapped in spicy ground beef and sausage, tomato basil sauce, micro cilantro greens 11

# EGGS 'N' STUFF

#### **IRISH BREAKFAST**

Two eggs any style, rashers (Irish bacon), bangers (Irish sausage), black & white pudding, breakfast potatoes, grilled tomato, Irish baked beans 14

### **AMERICAN BREAKFAST**

Two eggs any style, applewood smoked bacon or chicken sausage links, breakfast potatoes, toast 11

### **ROOT VEGETABLE HASH**

Rutabaga, parsnip, turnip and sweet potato hash with American cheese over sauteed spinach, topped with a fried egg 13

### **BREAKFAST BURRITO**

Scrambled eggs, peppers, onions, sweet italian sausage and queso fresco in a whole wheat tortilla, side of guacamole, pico de gallo, breakfast potatoes 11

#### THREE EGG OMELETTE

Served with breakfast potatoes 12

Choice of 3: spinach, tomato, asparagus, bacon, ham, feta, cheddar, swiss

Substitute egg whites 2

#### **BREAKFAST SANDWICH**

Applewood smoked bacon, egg and cheddar on an Amoroso's hoagie roll, breakfast potatoes 10

### **AVOCADO TOAST**

Pickled onions and carrots, fresh roasted yellow corn, queso fresco on toasted sourdough 10

## SWEET SIDE

#### **BRIOCHE FRENCH TOAST**

Choice of applewood smoked bacon or chicken sausage links, strawberry compote 12

### **FRIED CHICKEN & WAFFLES**

Habanero honey maple syrup 14

# **SWEET BELGIAN WAFFLE**

Strawberry compote, sweet whiskey sauce, fresh berries, whipped cream, maple syrup 12

## **BUTTERMILK PANCAKES & EGGS**

Two eggs any style, choice of applewood smoked bacon or chicken sausage links 13

### **BLUEBERRY PANCAKES**

Choice of applewood smoked bacon or chicken sausage links 12

# **EGGS BENEDICT**

## TRADITIONAL BENEDICT

Two poached eggs and grilled ham on an English muffin with hollandaise, breakfast potatoes 13

### **SALMON BENEDICT**

Two poached eggs, seared salmon, tomato and sauteed spinach on an English muffin with bernaise sauce, breakfast potatoes 14

## **ENTREES**

### **GUINNESS BEEF STEW**

Braised beef, potatoes, carrots, onions, Guinness gravy 16

### **FISH & CHIPS**

Harp lager battered cod, fresh cut fries, coleslaw, and tartar sauce 17

## SHEPHERD'S PIE

Braised lamb, peas, carrots, and onions in a savory gravy topped with truffle mashed potatoes 17

## SANDWICHES

Served with choice of fresh cut fries, housemade malt vinegar chips, mixed greens salad or fruit cup

### **CON'S REUBEN**

Tender house corned beef, braised sauerkraut, swiss cheese and thousand island dressing on marble rye 13

## **PHILLY CHEESESTEAK**

Sliced beef sirloin, American cheese, sauteed onion, Amoroso's hoagie roll 13

#### **HONEY CHILI CHICKEN**

Grilled chicken breast tossed in a honey chili glaze, hot house cucumber, red onion, avocado, cilantro, soy ginger mayo 14

## **BURGERS**

Served with lettuce, tomato, and red onion on a brioche bun Choice of: american, swiss, cheddar or bleu cheese Choice of: fresh cut fries, housemade malt vinegar chips, mixed greens salad or fruit cup Add: caramelized onions, sauteed mushrooms 1.5 Add: applewood smoked bacon, Avocado 2

### CON MURPHY'S BURGER

8oz seasoned black angus beef 14

## **CHORIZO BURGER**

Blend of fresh chorizo and angus beef with lettuce, tomato, red onion jam, thin sliced fried onion rings, pepper jack cheese, chipotle mayo 15

## **BBQ BACON BLUE**

BBQ sauce, applewood smoked bacon, blue cheese crumbles 15

#### VEGGIE

Housemade patty loaded with veggies, herbs, and spices 12

#### **TURKEY**

Housemade patty with ground turkey breast 13

# KID'S MENU

## KID'S BREAKFAST

Scrambled eggs, breakfast sausage links or bacon, pesto breakfast potatoes 7

### **CHOCOLATE CHIP PANCAKES** 6

**BLUEBERRY PANCAKES** 6

#### **TENDERS & FRIES**

Hand battered fresh chicken tenders with honey mustard and ketchup 7 Substitute fruit cup for \$1 more

## **BRIOCHE FRENCH TOAST**

Maple syrup 6

### MAC 'N' CHEESE

Gouda, fontina, and American cheese 7

## SIDES

FRESH CUT FRIES 5
APPLEWOOD SMOKED BACON 3
CHICKEN SAUSAGE LINKS 3
CANADIAN BACON 3
TWO EGGS (ANY STYLE) 3
FRUIT CUP 3
BREAKFAST POTATOES 3
PANCAKE (1) 3

White, multigrain, marble rye 1.5

## **DESSERTS**

All desserts made in-house

### **BLUEBERRY CHEESECAKE**

Blueberry compote, whipped cream 8

## **BRIOCHE BREAD PUDDING**

Drizzled with sweet whiskey sauce 7

## **KEY LIME PIE**

Whipped cream 7

# FLOURLESS DARK CHOCOLATE CAKE

Raspberry sauce, whipped cream 7

## **GRAND MARNIER CREME BRULEE**

Berries, whipped cream 8

### **GODIVA CHOCOLATE CREME BRULEE**

Berries, whipped cream 8

# **BEVERAGES**



House Blend, Decaf 3

### LA COLOMBE CANS

Pure Black Iced Coffee 5 Draft Iced Latte 5 Draft Iced Vanilla Latte 5

#### **BARRY'S IRISH BREAKFAST TEA 2.5**

**ICED TEA** 3.5

#### JUICE

Orange, Apple, White Grapefruit, Pineapple, Tomato (5.5oz) 2.5 Cranberry (16oz) 3

### MILK 3

**CHOCOLATE MILK** 3.5

#### **FOUNTAIN SODA**

Sprite, Coke, Diet Coke, Ginger Ale, Tonic, Lemonade 3

HANK'S ROOT BEER 3.5