

SOUPS & SNACKS

POTATO BACON

Topped with shredded cheddar 4/ 6

SOUP DU JOUR 4/ 6

MALT VINEGAR CHIPS & DIP

Housemade potato chips, malt vinegar drizzle, french onion dip 6

SALADS

Add Grilled or Blackened:

Chicken 5 Salmon 6 Shrimp 7
Fried Crab Cake 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

FRISCEE & POACHED PEAR

Friscee & spring mix, red-wine poached pears, fried goat cheese croquettes, raspberry vinaigrette 14

FLATBREADS

GRILLED VEGGIE

Basil pesto, squash, zucchini, asparagus, mushrooms, diced tomatoes, fresh basil, mozzarella, and shaved parmesan on lavash 12

BUFFALO CHICKEN

Buffalo sauce, blue cheese crumbles, mozzarella, and ranch on lavash 11

BACON TRUFFLE MUSHROOM

Applewood smoked bacon, mushrooms, spinach, mozzarella, shaved parmesan, and truffle oil on lavash 12

MEXICALI

Fennel sausage, spicy cholula pomodoro sauce, roasted fennel, mozzarella, and shaved parmesan on lavash 13

WINGS

Served with celery and blue cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

SPICY DRY RUB

STARTERS

* Select appetizers \$7 during happy hour: Mon-Fri 5-7pm

CHARCUTERIE BOARD

Smoked gouda, herbed-pepper goat cheese, sopressata, prosciutto, red & green grapes, gerkins, mustard, habanero honey, fried pita 19

TEQUILA SHRIMP

Sautéed jumbo shrimp, tequila pepper sauce, cilantro, lime, grilled crostini 13

BUFFALO CHICKEN EMPANADAS

Housemade empanadas with shredded buffalo chicken, american cheese, and grilled onion, chipotle sour cream 11

EGGPLANT ROLLATINI

Thin sliced eggplant stuffed with spinach, ricotta and parmesan, tomato basil cream sauce 12

ROASTED BRUSSELS SPROUTS

Smoked kielbasa sausage, shaved parmesan 13 (Make it vegetarian 10)

CHEESESTEAK EGG ROLLS

Housemade egg rolls, sriracha aioli 11

FRIED CHICKEN TENDERS *

Hand battered fresh chicken tenders, housemade honey mustard, BBQ sauce 11
Buffalo style with celery and blue cheese 11

LOADED NACHOS *

Seasoned corn chips, cheese fondue, monterey jack & cheddar, house pickled jalapenos, refried beans, guacamole, pico de gallo, sour cream 10

Add Grilled Chicken 3

Add Short Rib 4

BLACKENED FISH TACOS

Seared blackened grouper, spicy red cabbage slaw, salsa verde, queso fresco, siracha aioli 12

HUMMUS *

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

POTATO PIEROGIES

Sauteed onions and applewood smoked bacon, sour cream 10

SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

FRESH CUT FRIES

SHORT RIB GRAVY FRIES *

White cheddar fondue, braised short rib, savory brown gravy 12

MURPHY'S FRIES *

Old bay seasoned, side of white cheddar fondue dip 9

PARMESAN TRUFFLE FRIES

Roasted garlic aioli 9

Parties of 6 or more may be subject to 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

IRISH CLASSICS

FISH & CHIPS

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

GUINNESS BEEF STEW

Braised beef, potatoes, carrots, onions, Guinness gravy 17

SHEPHERD'S PIE

Braised lamb, peas, carrots, and onions in a savory gravy topped with truffle mashed potatoes 18

PLOUGHMAN'S PLATE

Truffle mashed potatoes, bangers, black & white pudding, onion gravy 19

ENTREES

MEDITERRANEAN SALMON

Seared salmon, sundried tomatoes, artichokes, black & green olives, capers, onions, fresh basil, and garlic over linguini 23

HOUSEMADE SPINACH GNOCCHI

Italian sausage, asparagus, red grape tomatoes, fresh basil, garlic white-wine cream sauce, shaved parmesan 20

BLACKENED SHRIMP RISOTTO

Blackened gulf shrimp with parmesan risotto, prosciutto, green peas 21

CHICKEN SCARPARELLO

Sautéed chicken breast, Italian sausage, bell peppers, burgundy sauce, truffle mashed potatoes, haricot verts 18

PORK CHOP MARSALA

Marinated grilled bone-in pork chop, wild mushroom marsala sauce, truffle mashed potatoes, haricot verts 24

GROUPEL PICCATA

Sauteed grouper filet lightly dusted with flour, lemon white wine garlic sauce, capers, sauteed spinach, spaghetti squash 21

MAX 'N' CHEESE

Gouda, fontina, and american cheese, topped with buttered panko bread crumbs and truffle oil 13

SHORT RIB MAX 'N' CHEESE

Chef Max's original mac 'n' cheese with braised short rib 18

N.Y. STRIP

Burgundy gravy, truffle mashed potatoes, haricot verts, parsley herb butter 26

BURGERS

Served with lettuce, tomato, and red onion on a brioche bun

CHOICE OF: fresh cut fries, malt vinegar chips, mixed greens salad or fruit cup

CHOICE OF: american, swiss, cheddar, blue cheese

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

Chorizo & angus beef blend, lettuce, tomato, red onion jam, pepper jack cheese, thin sliced fried onion rings, chipotle mayo 15

THE CUBANO

Angus beef, rashers, ham, swiss cheese, pickles, lettuce, cuban mayo 15

VEGGIE

Housemade patty loaded with veggies, herbs, and spices 12

TURKEY

Housemade patty with seasoned ground turkey breast 13

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 roll 13

BUTTERMILK FRIED CHICKEN

Hand-battered chicken breast, applewood smoked bacon, cheddar, pickles, lettuce and chipotle mayo on a brioche bun 13

CRAB CAKE SANDWICH

Fried jumbo lump crab cake, lettuce, tomato, spicy remoulade on a brioche bun 15

CAPRESE GRILLED CHEESE

Tomato, fresh basil, mozzarella and basil pesto on multigrain 13

DESSERTS

All desserts made in-house

PECAN PIE CHOCOLATE CHEESECAKE

Pecan graham cracker crust, dulce de leche, chocolate cheesecake, whipped cream 8

BRIOCHE BREAD PUDDING

Sweet whiskey sauce, caramel drizzle 7

DARK CHOCOLATE FLOURLESS CAKE

Raspberry sauce, whipped cream 7

GRAND MARNIER CREME BRULEE

Berries, whipped cream 8

GODIVA CHOCOLATE CREME BRULEE

Berries, whipped cream 8

APPLE BLACKBERRY CRISP

Vanilla bean ice cream 8

FEATURING PHIALDELPHIA'S

La COLOMBE
COFFEE ROASTERS