

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, parmesan, brioche croutons, caesar dressing 6/10

ROASTED BEET

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

BABY SPINACH

Toasted pecans, julienne red onions, dried tart cherries & apricots, blue cheese crumbles, champagne vinaigrette 14

FARMHOUSE

Romaine, toasted almonds, apple smoked bacon, chopped egg, blue cheese crumbles, tomatoes, julienne red onions, ranch dressing 13

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, mushroom, spinach, mozzarella, shaved parmesan, and truffle oil on lavash 12

MEDITERRANEAN

Artichoke hearts, sundried tomatoes, prosciutto, Italian sausage, sopressata, kalamata olives, pesto pomodoro sauce, and shaved parmesan on lavash 13

SOUPS & SNACKS

POTATO BACON

Topped with shredded cheddar 4/6

SOUP DU JOUR 4/6

CHIPS & DIP

Housemade potato chips, french onion dip 6

WINGS

Served with celery and blue cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

SPICY DRY RUB

STARTERS

FRIED CHICKEN TENDERS

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

BUFFALO CHICKEN EMPANADAS

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

ROASTED BRUSSELS SPROUTS

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

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

HUMMUS

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

SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

CHEESESTEAK EGG ROLLS

Housemade egg rolls, sriracha aioli 11

SPICY FRIED CAULIFLOWER

Jalapeno ranch dip 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

ENTREES

FISH & CHIPS

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

GUINNESS BEEF STEW

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

SHEPHERD'S PIE

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

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

BUTTERMILK FRIED CHICKEN

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

HOT ROAST BEEF

Oven roasted hot roast beef smothered in brown sauce with melted horseradish havarti on a brioche bun 13

CHICKEN FLORENTINE

Grilled chicken breast, prosciutto, sundried tomato pesto, shaved red onion, fresh baby spinach, mozzarella, toasted on a ciabatta roll 15

CAPRESE GRILLED CHEESE

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

SALMON BLT

Seared salmon, applewood smoked bacon, lettuce, tomato and chipotle mayo on grilled pita 14

PORK DIABLO

Pulled pork tossed in diablo sauce, cilantro, grilled pineapple, lettuce, avocado, cheddar & monterey jack on pita bread 14

CRAB CAKE SANDWICH

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

TURKEY BRIE

Oven roasted turkey, brie, apple butter, baby arugula, roasted caramelized granny smith apples on multigrain 13

BURGERS

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

CHOICE OF: american, swiss, cheddar, blue cheese crumbles

ADD: caramelized onions, sauteed mushrooms 1.5
Applewood smoked bacon, avocado 2

CON MURPHY'S BURGER

8oz black angus beef, lettuce, tomato, red onion on a brioche bun 14

CHORIZO BURGER

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

ASIAN BURGER

Black angus beef mixed with fresh ginger, soy sauce, sesame oil & basil topped with sweet chili glaze, pepper jack cheese, asian slaw, brioche bun 15

VEGGIE

Housemade patty loaded with veggies, herbs, and spices, lettuce, tomato, red onion on a brioche bun 12

TURKEY

Housemade patty with ground turkey breast, lettuce, tomato, red onion on a brioche bun 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

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 2.5

MILK 3

CHOCOLATE MILK 3.5

JUICE

Orange, Apple, White Grapefruit,

Pineapple, Tomato (5.5oz) 2.5

Cranberry (16oz) 3

FOUNTAIN SODA

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

HANK'S ROOT BEER 3.5

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.