

L U N C H

FEATURED COCKTAILS

PROPER WHISKEY SOUR \$14

A. Overholt Rye, lemon juice,
simple syrup, eggwhites

SKINNY MARGARITA \$12

Tres Generaciones Plata,
Cointreau fresh limes, agave
+\$2 Make it spicy! Add muddled
jalapeno & citrus jalapeno salt rim

 @conmurphys Philly

Con Murphy's

RESTAURANT WEEK

SEPTEMBER 8th - 21st
11am - 4pm

2 COURSES FOR \$20pp

1ST COURSE

Sandwiches served with choice of:

Hand Cut Fries • Mixed Green Salad • Fresh Fruit Cup

FRENCH DIP SANDWICH

thinly sliced slow roasted prime rib,
provolone cheese, Amoroso's roll, au jus,
side of horseradish cream sauce

TURKEY & BRIE SANDWICH

oven roasted turkey, brie, apple butter,
baby arugula on toasted multigrain

RATATOUILLE FLATBREAD

zucchini, roasted red & yellow peppers,
eggplant, mozzarella, ricotta salata,
balsamic drizzle, parsley

BUTTERMILK CRISPY CHICKEN SALAD

crispy chicken bites, romaine, red cabbage,
roasted red pepper, red onion, tomato, crispy
chickpeas, crumbled goat cheese,
buttermilk dressing

2ND COURSE

CLASSIC CHEESECAKE

whipped cream, strawberry sauce

DOLCE BANANA BREAD PUDDING

vanilla ice cream, sweet whiskey sauce, caramel drizzle

**HAPPY
HOUR**

WEEKDAYS
3PM-6PM

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**LIVE
MUSIC**

THURS
FRI &
SAT



**PRIVATE
EVENTS**

Let us host your
next gathering!

Groups of 15-115!

events@conmurphyspub.com

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS



LUNCH

STARTERS

Soup of the moment
cup 5 bowl 7

Cheesesteak Egg Rolls
sriracha aioli 14

Blackened Fish Tacos
seared blackened grouper, avocado, pineapple-mango salsa, lettuce, queso fresco, sriracha aioli, side salsa verde 17

Loaded Nachos
seasoned corn chips, three cheese fondue, monterey jack & cheddar, house pickled jalapenos, refried beans, guacamole, pico de gallo, sour cream 13

ADD: grilled chicken +4 braised short rib +6

Chicken Tenders
fresh, hand battered chicken tenders served with BBQ & honey mustard 14

Spicy Dry Rub · Hot Buffalo ·
Honey Chili Glaze · Mango Habanero
Served with celery & blue cheese

Wings
served with celery & blue cheese 14

Spicy Dry Rub · Hot Buffalo ·
Honey Chili Glaze · Mango Habanero
ADD: Extra Side Sauce \$5.00

Hummus
feta cheese, kalamata olives, roasted red peppers, cucumbers, carrots, grilled pita 14

FLATBREADS

Elote "Street Corn" Flatbread
grilled corn, roasted red peppers, chipotle ranch, mozzarella cheese, queso fresco, chives on lavash 17

Chicken Bacon Ranch
grilled chicken, applewood smoked bacon, thin sliced red onion, ranch dressing, mozzarella, shaved parmesan, parsley on lavash 18

Italian Sausage
sweet italian sausage, marinara, mozzarella, shaved parmesan, red pepper flakes, fresh basil on lavash 18

FRESH CUT FRIES

Murphy's Fries
old bay seasoning, three cheese fondue dip 10

Parmesan Truffle Fries
truffle oil, parmesan cheese, garlic aioli 11

Short Rib Gravy Fries
braised short rib, three cheese fondue, gravy, shredded cheddar 17

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WIFI Password: fishandchips

SALADS & BOWLS

Add Grilled or Blackened: Organic Chicken +8 · Shrimp +10 · Salmon +12

Caesar romaine, parmesan, croutons, caesar dressing 12

House spring mix, red onion, cherry tomatoes, balsamic vinaigrette 12

Farmhouse romaine, toasted almonds, apple smoked bacon, chopped egg, blue cheese crumbles, tomatoes, red onions, ranch dressing 14

Roasted Beet spinach & baby arugula mix, goat cheese, orange segments, candied walnuts, tarragon shallot vinaigrette 15

Buttermilk Kale baby kale, fried chickpeas, roasted red peppers, goat cheese, cherry tomatoes, red onions, buttermilk dressing 13

Southwest Bowl cilantro rice, avocado, roasted corn, pico de gallo, black beans, shredded cheddar, cilantro vinaigrette, tortilla strips 15

SANDWICHES

CHOICE OF SIDE: Fresh Cut Fries · Mixed Greens Salad · Fruit Cup

Philly Cheesesteak
chopped beef sirloin, American cheese, sauteed onions, Amoroso's hoagie roll 17

ADD: Sauteed Mushrooms +1.50

Blackened Grouper
seared grouper filet, lettuce, tomato, red onion, chipotle mayo, brioche bun 21

Con's Reuben
tender house corned beef, braised sauerkraut, swiss & thousand island dressing, marble rye 17

Salmon BLT
seared Atlantic salmon, applewood smoked bacon, lettuce, tomato, chipotle mayo, pita bread 19

Buttermilk Fried Chicken
hand battered chicken breast, applewood smoked bacon, cheddar cheese, dill pickles, lettuce, chipotle mayo, brioche bun 18

Turkey & Brie
oven roasted turkey, brie, apple butter, baby arugula on toasted multigrain 16

French Dip
thinly sliced slow roasted prime rib, provolone cheese, Amoroso's roll, au jus, side of horseradish cream sauce 19

Blackened Chicken Caesar Wrap
romaine, caesar dressing, parmesan cheese, whole wheat wrap 16

+4 Substitute Blackened Shrimp

Chicken Gyro
blackened chicken, lettuce, tomato, red onion, cucumber, feta and tzatziki sauce, grilled pita 18

Ham & Cheese Toastie
thin sliced ham, cheddar, tomato, white onion, sourdough bread 15

Pesto Caprese Panini
fresh mozzarella cheese, tomato, basil, pesto, balsamic drizzle, multigrain 15

BURGERS

CHOICE OF: Fresh Cut Fries · Mixed Greens Salad · Fruit Cup

CHOICE OF: American · Swiss · Cheddar

Con Murphy's Burger 1/2 pound black angus beef, lettuce, tomato, red onion, brioche bun 18

Turkey Burger homemade ground turkey burger, lettuce, tomato, red onion, brioche bun 16

ADD: Caramelized Onions · Sauteed Mushrooms +1.50 Applewood Smoked Bacon · Avocado +3

ENTREES

Fish & Chips north Atlantic battered cod, fresh cut fries, coleslaw, tartar sauce 21

Shepherd's Pie braised lamb, peas, carrots, onions, savory gravy, truffle mashed potatoes 21

Guinness Beef Stew braised beef, potatoes, carrots, onions, Guinness gravy 21

HOMEMADE DESSERTS

Max's Cheesecake seasonal 9

Godiva Chocolate Creme Brulee whipped cream, berries 9

Grand Marnier Creme Brulee whipped cream, berries 9

Dolce Banana Bread Pudding vanilla ice cream, sweet whiskey sauce, caramel drizzle 9

Brownie A La Mode vanilla ice cream, chocolate sauce 8