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FEATURED COCKTAILS

PAPER PLANE \$14

Knob creek bourbon, aperol, montenegro amaro, lemon juice

NIGHT IN JALISCO \$14

Hornitos blanco, grapefruit syrup, cranberry juice, lime juice, cinnamon syrup



@conmurphysphilly

ConMurphy's

RESTAURANT WEEK

January 18th - 31st 2026
4 pm - 11 pm

3 COURSES FOR \$45

APPETIZERS

SHEPHERD'S PIE STUFFED POTATO SKINS

russet potato skins filled with braised lamb, peas, carrots & onions in a savory gravy, topped with mashed potatoes and cheddar

ROASTED BRUSSELS SPROUTS

sautéed smoked Keilbasa sausage, garlic, parmesan, balsamic drizzle

FIRECRACKER SHRIMP

tempura battered jumbo shrimp, tossed in a chili garlic sriracha sauce

ENTREES

BRAISED SHORT RIB

slow braised short rib, truffle mashed potatoes, sautéed broccoli, burgundy sauce

VEGETABLE TIMBALLO

crepe lasagne layered with fresh veggies & mozzarella cheese, blush sauce

SEAFOOD ETIOUFFEE

jumbo shrimp, calamari, cod, salmon, peppers, onions and cajun spices with jasmine rice

CHICKEN ALFREDO

herbed cream sauce, parmesan cheese, choice of blackened or grilled chicken

HOMEMADE DESSERTS

CLASSIC CHEESECAKE

raspberry sauce, whipped cream

GODIVA CHOCOLATE CREME BRULEE

whipped cream, berries

DOLCE BANANA BREAD PUDDING

vanilla ice cream, sweet whiskey sauce, caramel drizzle

HAPPY HOUR

WEEKDAYS
3PM-6PM



LIVE MUSIC

THURS
FRI &
SAT

PRIVATE EVENTS

Let us host your
next gathering!
Groups of 15-115!

events@conmurphyspub.com

conmurphyspub.com #conmurphys @conmurphysphilly

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