

BRUNCH MENU

SOUPS

CAROLINA SHE CRAB SOUP

Rich lobster cream broth 5/ 7

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 10

Buffalo style with celery, blue cheese 10

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

GARLIC PARMESAN

SWEET SIDE

BRIOCHE FRENCH TOAST

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

FRIED CHICKEN & WAFFLES

Habanero honey maple syrup 14

BUTTERMILK PANCAKES & EGGS

Two eggs any style, choice of applewood smoked bacon or turkey sausage links 12

BANANA PECAN PANCAKES

Choice of applewood smoked bacon or turkey sausage links 12

EGGS 'N' STUFF

IRISH BREAKFAST

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

AMERICAN BREAKFAST

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

STEAK & EGGS

Angus steak, two eggs any style, pesto breakfast potatoes 19

SHRIMP & GRITS

Gulf shrimp, smoked polish sausage, sauteed peppers, onions, shrimp gravy, cheese grits 18

ROOT VEGETABLE HASH

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

TRADITIONAL BENEDICT

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

SALMON BENEDICT

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

THREE EGG OMELETTE

Served with pesto breakfast potatoes 12

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

BREAKFAST SANDWICH

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

SIDES

FRESH CUT FRIES 5

APPLEWOOD SMOKED BACON 3

TURKEY SAUSAGE LINKS 3

CANADIAN HAM 3

TWO EGGS (ANY STYLE) 3

FRUIT CUP 3

PESTO BREAKFAST POTATOES 3 TOAST

White, wheat, marble rye 1.5
PANCAKE 3

SANDWICHES

Served with choice of fresh cut fries, housemade malt vinegar chips, house 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 12

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,
house salad or fruit cup

Add: caramelized onions, applewood smoked bacon, sauteed mushrooms 1.5

CON MURPHY'S BURGER

8oz seasoned black angus beef 13

THE CADILLAC

Two stacked black angus patties, a trio of spicy pickled peppers, applewood smoked bacon, american and cheddar cheese, murphy sauce, shredded lettuce, red onion 15

BBQ BACON BLUE

BBQ sauce, applewood smoked bacon, blue cheese crumbles 14

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, turkey sausage links or bacon, pesto breakfast potatoes 7

CHOCOLATE CHIP PANCAKES

Maple Syrup 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

BEVERAGES

COFFEE 2.5

BARRY'S IRISH BREAKFAST
TEA 2.5

ICED TEA 2.5

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 2.5

HANK'S ROOT BEER 3.5

MIMOSAS

CLASSIC MIMOSA

Champagne & OJ 7

APPLE CIDER MIMOSA

Champagne, Fresh Apple Cider, 8

POMEGRANATE MIMOSA

Champagne, Pomegranate Liquor, OJ 8

PEACH MIMOSA

Champagne, Peach Schnapps, OJ 8

WHITE GRAPEFRUIT MIMOSA

Champagne, White Grapefruit Juice 8

HOT COCKTAILS

IRISH COFFEE

Tullamore Dew Irish Whiskey, coffee,
topped with fresh cream 8

BAILEYS COFFEE

Baileys Irish Cream, coffee, topped with
fresh cream 8

SPICED RUM CIDER

Warm Apple Cider, Captain Morgan
Spiced Rum, topped with fresh cream 8

HOT TODDY

Tullamore Dew Irish Whiskey, raw sugar,
honey, lemon wedge with cloves 7

DESSERTS

All desserts made in-house

PECAN PIE CHOCOLATE CHEESECAKE

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

BRIOCHE BREAD PUDDING

Drizzled with sweet whiskey sauce 7

WARM APPLE CRISP

Topped with vanilla ice cream 7

FLOURLESS DARK CHOCOLATE CAKE

Drizzled with chocolate ganache sauce,
whipped cream 7

GRAND MARNIER CREME BRULEE

Berries, whipped cream 8

GODIVA CHOCOLATE CREME BRULEE

Berries, whipped cream 8

**\$5 CLASSIC MIMOSAS
AND
BLOODY MARYS
DURING BRUNCH**