

BREAKFAST

SWEET SIDE

GRANOLA

Low-fat granola served with unsweetened almond milk or plain greek yogurt 6 Add fresh blueberries 2

OATMEAL

Topped with cinnamon, side of brown sugar, butter 6

PANCAKES & EGGS

Buttermilk pancakes, two eggs any style, choice of applewood smoked bacon or chicken sausage links 14

BRIOCHE FRENCH TOAST

Choice of applewood smoked bacon or chicken sausage links, strawberry compote 13

SWEET BELGIAN WAFFLES

Strawberry compote, sweet whiskey sauce, fresh berries, whipped cream 12

EGGS 'N' STUFF

IRISH BREAKFAST

Two eggs (any style), rashers (Irish bacon), bangers (Irish sausage), black & white pudding, breakfast potatoes, grilled tomato, Irish baked beans 15

AMERICAN BREAKFAST

Two eggs any style, applewood smoked bacon or chicken sausage links, breakfast potatoes, toast 12

AVOCADO TOAST

Pickled onions and carrots, fresh roasted yellow corn, queso fresco on toasted sourdough 11 (Add a fried egg 2)

ROOT VEGETABLE HASH

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

THREE EGG OMELETTE

Served with breakfast potatoes 13
Choice of 3: spinach, tomato, asparagus, bacon, ham, feta, cheddar, swiss (Substitute egg whites 2)

BREAKFAST SANDWICH

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

EGGS BENEDICT

TRADITIONAL BENEDICT

Two poached eggs and grilled ham on an english muffin with hollandaise, breakfast potatoes 13

SALMON BENEDICT

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

KID'S MENU

KID'S BREAKFAST

Scrambled eggs, applewood smoked bacon or chicken sausage links, breakfast potatoes 7

CHOCOLATE CHIP PANCAKES 6

BRIOCHE FRENCH TOAST 6

BELGIAN WAFFLE 6

SIDES

APPLEWOOD SMOKED BACON 3

CHICKEN SAUSAGE LINKS 3

RASHERS 3

TOAST

White, Multigrain, Marble Rye 1.5

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 3.25

MILK 3

CHOCOLATE MILK 3.5

JUICE

Orange, Apple, White Grapefruit, Pineapple, Tomato (5.5oz) 2.5

Cranberry (16oz) 3

SPECIAL \$14.95 BREAKFAST

INCLUDES

JUICE & COFFEE/TEA

CHOICE OF:

AMERICAN BREAKFAST

BRIOCHE FRENCH TOAST

EGGS BENEDICT

DINE IN ONLY TAX + GRATUITY NOT INCLUDED

SOUPS

POTATO BACON

Topped with shredded cheddar 4/ 6

SOUP DU JOUR 4/ 6

STARTERS

FRIED CHICKEN TENDERS

Hand-battered fresh chicken tenders with housemade honey mustard and BBQ sauce 11

Buffalo style with celery, blue cheese 11

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 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

BUFFALO CHICKEN EMPANADAS

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

CHEESESTEAK EGG ROLLS

Housemade egg rolls, sriracha aioli 11

WINGS

Served with celery and bleu cheese 10

CLASSIC BUFFALO

HONEY CHILI GLAZE

SPICY DRY RUB

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

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

EGGS 'N' STUFF

IRISH BREAKFAST

Two eggs any style, rashers (Irish bacon), bangers (Irish sausage), black & white pudding, breakfast potatoes, grilled tomato, Irish baked beans 15

AMERICAN BREAKFAST

Two eggs any style, applewood smoked bacon or chicken sausage links, breakfast potatoes, toast 12

ROOT VEGETABLE HASH

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

THREE EGG OMELETTE

Served with breakfast potatoes 13

Choice of 3: spinach, tomato, asparagus, bacon, ham, feta, cheddar, swiss
Substitute egg whites 2

BREAKFAST SANDWICH

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

AVOCADO TOAST

Pickled onions and carrots, fresh roasted yellow corn, queso fresco on toasted multigrain, breakfast potatoes 11 (Top with a fried egg 2)

SWEET SIDE

BRIOCHE FRENCH TOAST

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

THE MONTE CARLOW

Fried egg, ham, swiss and housemade honey mustard on brioche french toast, breakfast potatoes 12

FRIED CHICKEN & WAFFLE

Habanero honey maple syrup 14

SWEET BELGIAN WAFFLE

Strawberry compote, sweet whiskey sauce, fresh berries, whipped cream, maple syrup 12

BUTTERMILK PANCAKES & EGGS

Two eggs any style, choice of applewood smoked bacon or chicken sausage links 13

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

EGGS BENEDICT

TRADITIONAL BENEDICT

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

SALMON BENEDICT

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

ENTREES

GUINNESS BEEF STEW

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

FISH & CHIPS

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

CRAB CAKE SANDWICH

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

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

Blend of fresh chorizo and angus beef, lettuce, tomato, red onion jam, thin sliced fried onion rings, pepper jack cheese, 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

SIDES

APPLEWOOD SMOKED BACON 3

CHICKEN SAUSAGE LINKS 3

RASHERS 3

TWO EGGS (ANY STYLE) 3

TOAST

White, multigrain, marble rye 1.5

KID'S MENU

KID'S BREAKFAST

Scrambled eggs, breakfast sausage links or bacon, pesto breakfast potatoes 7

CHOCOLATE CHIP PANCAKES 6

TENDERS & FRIES

Hand battered fresh chicken tenders with honey mustard and ketchup 7
Substitute fruit cup for \$1 more

BRIOCHE FRENCH TOAST 6

MAC 'N' CHEESE

Gouda, fontina, and American cheese 7

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 3.5

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 3

HANK'S ROOT BEER 3.5

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.

SOUPS & SNACKS

POTATO BACON

Topped with shredded cheddar 4/ 6

SOUP DU JOUR 4/ 6

CHIPS & DIP

Housemade potato chips,
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

FRISÉE & 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

MEDITERRANEAN

Artichoke hearts, sundried tomatoes,
prosciutto, Italian sausage, sopressata,
kalamata olives, pesto pomodoro sauce,
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

ROASTED BRUSSELS SPROUTS

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

CHEESESTEAK EGG ROLLS

Housemade egg rolls, sriracha aioli 11

SPICY FRIED CAULIFLOWER

Jalapeno ranch dip 10

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

BACON-WRAPPED MEATLOAF

Truffle mashed potatoes, sautéed spinach and gravy 20

GROUPE PICCATA

Sautéed grouper filet lightly dusted with flour, lemon white wine garlic sauce, capers, sautéed 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

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

CHOICE OF: american, swiss, cheddar, blue cheese

Add: caramelized onions, sautéed mushrooms 1.5

Add: 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

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, sautéed 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

HOT ROAST BEEF

Oven roasted hot roast beef smothered in brown sauce with melted horseradish havarti 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

FEATURING PHIALDELPHIA'S

 **La COLOMBE**
COFFEE ROASTERS