

Con Murphy's

AN IRISH PUB 1700 BEN FRANKLIN PKWY.

SALADS

Grilled or blackened additions:
Chicken 5 Salmon 6 Shrimp 7

HOUSE

Spring mix, julienne veggies, red onion, cherry tomatoes, croutons, balsamic vinaigrette 5/8

CAESAR

Romaine, shaved parmesan, croutons, caesar dressing 6/10

ROASTED BEET

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

BABY SPINACH

Applewood smoked bacon, red onion, toasted pecans, dried tart cherries, blue cheese, raspberry vinaigrette 12

FLATBREADS

TUSCAN

Roasted tomato, spinach, pomodoro sauce, fresh basil, mozzarella, and shaved parmesan on lavash 10

BUFFALO CHICKEN

Buffalo sauce, blue cheese crumbles, mozzarella, and ranch dressing on lavash 10

BACON TRUFFLE MUSHROOM

Applewood smoked bacon, mushrooms, spinach, mozzarella, shaved parmesan, and truffle oil on lavash 12

SAUSAGE & PEPPERONI

Italian sausage, pepperoni, pomodoro sauce, mozzarella, and shaved parmesan on lavash 10

STARTERS

*Select appetizers \$5 during happy hour: Monday-Friday 4-6pm

SEAFOOD CHOWDER

Salmon, crab, grouper, and shrimp in a lobster fennel broth 4/6

SOUP DU JOUR 4/6

CHEESE BOARD

Brie, blue cheese, and herbed pepper goat cheese with fresh berries, candied walnuts, dried tart cherries, habanero honey, fried pita crisps 16

JUMBO LUMP CRAB CAKE

Sauteed spinach, honey dijon sauce, fried leeks 15

PEPPER-BACON WRAPPED SCALLOPS

Pan seared, drizzled with smokey BBQ sauce and topped with fried leeks 12

REUBEN EGG ROLLS

Thousand Island dipping sauce 9

MURPHY'S FRIES *

Old bay seasoned fresh cut fries, white cheddar fondue dip 8

LOADED NACHOS *

Seasoned corn chips topped with monterey jack, cheddar, and cheese fondue, pickled jalapenos, refried beans, guacamole, pico de gallo and sour cream 10
Add grilled chicken 2 Add beef chili 2

CHICKEN TENDERS *

Hand battered with honey mustard and BBQ sauce 10
Buffalo style with celery and blue cheese 10

HUMMUS *

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

WINGS

Classic Buffalo, with celery and blue cheese 10
Honey Chili Glaze, with celery and ranch 10
Garlic & Parmesan, with celery 10

POTATO PIEROGIES

Sauteed onions and applewood smoked bacon, sour cream 8

SPINACH & ARTICHOKE DIP

Parmesan, cream cheese, toasted almonds, grilled pita 10

CILANTRO-LIME CHICKEN QUESADILLA

Cilantro-lime marinated chicken breast, cheddar and monterey jack cheese, side of pico de gallo, guacamole, and sour cream 9

SNACKS

SWEET SALSA & CHIPS

Seasoned tortilla chips 5

MALT VINEGAR CHIPS & DIP

Housemade potato chips drizzled with malt vinegar, ranch dressing 4

ENTREES

FISH & CHIPS

Harp lager battered cod, fresh cut fries, coleslaw, and tartar sauce 15

GUINNESS BEEF STEW

Braised beef, potatoes, carrots, onions, Guinness gravy 15

SHEPHERD'S PIE

Braised lamb, peas, carrots, and onions in a savory gravy topped with truffle mashed potatoes 16

PORK PAILLARD

Breaded pork tenderloin cutlets, baby arugula, orange, and grapefruit segments, avocado, citrus vinaigrette drizzle 18

CHICKEN FRANCAISE

Lightly sautéed chicken breast in white wine, garlic and lemon juice, jasmine rice, sautéed spinach 17

SALMON

Sautéed salmon, lemon caper butter sauce, roasted baby russet potatoes, and haricot verts 18

MISO-GLAZED GROUPER

Veggie potstickers, lobster fennel broth, julienne vegetables 18

MAX 'N' CHEESE

Gouda, fontina, and american cheese, truffle oil, topped with buttered panko bread crumbs 12

SHORT RIB MAX 'N' CHEESE

Chef Max's original mac 'n' cheese with braised short rib 15

PASTA PRIMAVERA

Sautéed squash, carrots, onions, mushrooms, and asparagus, with basil pesto and white wine over linguine, shaved parmesan and diced tomato 17
Add Chicken 5 Add Shrimp 7

N.Y. STRIP

Truffle mashed potatoes, haricot verts, burgundy gravy, and parsley herb butter 26

BURGERS

Served with lettuce, tomato, and red onion on a brioche bun

Choice of: american, swiss, cheddar or blue cheese

Choice of: fresh cut fries, housemade malt vinegar chips, house salad or fruit cup

Add: caramelized onions, applewood smoked bacon, rasher (Irish bacon) 1.5

CON MURPHY'S BURGER

8oz seasoned black angus beef 13

BBQ BACON BLUE

BBQ sauce, applewood smoked bacon and blue cheese crumbles 14

SALMON

Fresh salmon burger with sesame soy mayo 14

VEGGIE

Housemade patty with veggies, herbs, and spices 12

TURKEY

Housemade with ground turkey breast 13

SIDES

FRESH CUT FRIES 5

Add Gravy 2

TRUFFLE MASHED POTATOES 4

SAUTEED SPINACH 4

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, and sautéed onion on an Amoroso's hoagie roll 12

BUTTERMILK FRIED CHICKEN

Hand-battered chicken breast, applewood smoked bacon, cheddar and bacon aioli on a brioche bun 13

FRENCH DIP

House roasted sliced beef, melted provolone and au jus on an Amoroso's hoagie roll 13

BBQ PULLED PORK

Slow roasted pulled pork tossed in housemade BBQ sauce on a brioche roll, side of coleslaw 12

PESTO CHICKEN

Grilled chicken marinated in fresh basil and garlic, fresh mozzarella, pesto, lettuce, and tomato on a brioche bun 13

DESSERTS

All desserts made in-house

RASPBERRY CHEESECAKE

Whipped cream 7

BRIOCHE BREAD PUDDING

Whiskey sauce 7

KEY LIME PIE

Whipped cream 7

FLOURLESS CHOCOLATE CAKE

Raspberry sauce, whipped cream 7

GRAND MARNIER CREME BRULEE

Berries, whipped cream 7

GODIVA CHOCOLATE CREME BRULEE

Berries, whipped cream 7