

Starters and Salads

Crab Chowder Crab, Potatoes, Spicy Tomato Broth	5/7
Soup Du Jour House-Made Daily	5/7
Finger Lickin' Hot Wings House-Made Bleu Cheese Dressing	9
Crab Frites with Cheese Fondue Two Secret Recipes, One Delicious Experience	8
Benjamin's Baby Back Riblets Smokin' Brown Sugar Glaze	10
Cajun Tuna Bites House Made Ranch Dressing	12
Two Crab Cakes Chesapeake Bay Style, Sweet Corn Hash	11
Grilled Jumbo Artichoke Lemon Pepper Aioli and Lemon	9
Angels on Horseback Fresh Oysters wrapped with Smoked Bacon and Baked, Caraway Toasts	10
Fried Shrimp Cocktail Crispy Tiger Prawns, House-Made Horseradish, Cocktail Sauce and Lemon	12
Chicken Tenders Beer Battered, Honey Mustard	8
Mini Cheese Burgers Manchego Cheese, Grilled Sweet Onions, Marie Rose Sauce	8
Murphy's Salad Greens, Cucumber, Tomato, Pink Grapefruit , Lemon Thyme Dressing, Shaved Fennel and Parmesan Cheese	8
Caesar Salad Crisp Romaine, Asiago Cheese, Sour Dough Garlic Croutons, House-made Parmesan Dressing	9
Spinach Salad Crumbled Bacon, Tomatoes, Cucumber, Goat Cheese, Toasted Almonds, Ranch Dressing	10
Tuna Nicoise Seared Ahi Tuna, Fingerling Potatoes, Haricot Vert, Spring Mix Lemon Thyme Vinaigrette, Nicoise Olives, Tomato, Boiled Eggs	13
Vine-Ripened Tomato Salad Fresh Burrata Mozzarella , Garlic-Parmesan Croutons and Basil	11
The Titanic Iceberg Lettuce, Humboldt Fog Bleu Cheese Dressing, Bacon, Tomato, Red Onion, Pumpernickel Croutons	9

*** Add Chicken 4 • Add Shrimp 5 • Add Salmon 6 • Add Tuna 6**

Sandwiches

Murphy's Burger	10
8 oz Sirloin Burger, Snowflake Roll, Lettuce, Tomato, Red Onion, Fries	
\$1 Additions: Swiss, Blue, Cheddar or Manchego Cheese	
Grilled Onions, Avocado, Bacon, Shiitake Mushrooms, Fried Egg	
Grilled Cheese Sandwich and Tomato Bisque	10
Onion Jam, Taleggio Cheese and Chickory Greens	
Con's Rubeen	10
Corned Beef, Sauerkraut, Thousand Island Dressing	
Swiss Cheese, Toasted Rye	
Philly Cheese Steak	11
Horseradish Mayo, Gruyere Cheese,	
Caramelized Onions and Peppers, Hoagie Roll	
The Skinny Cheese Steak	11
Caramelized Shiitake Mushrooms, Spinach, Grilled Onions	
Roasted Peppers and Swiss Cheese on Ficelle Baguette	
The Last Leg Grilled Panini	11
Oven Roasted Lamb, Brie Cheese, Arugula, Olive Tapenade and Tomato	
Grilled Chicken BLT	10
Swiss Cheese, Bacon, Butter Lettuce, Tomato	
The Caprese Sandwich	11
Vine Ripened Tomatoes, Burrata Mozzarella, Avocado	
Fresh Basil, Sea Salt, Tuscan Olive Oil, on Grilled Focaccia	
Steak Sandwich	12
Grilled Hanger, Truffle Chive Aioli, Aged White Cheddar Cheese	
Wild Mushrooms, Lettuce and Tomato, on Ciabattini	
Ahi Tuna Sandwich	13
Grilled or Blackened, with Baby Mixed Greens, Sun Dried Tomatoes	
Sweet Lemon Remoulade, on Ciabattini	
Brick Pressed Pork Belly Cubano	11
Braised Pork Belly, Manchego Cheese, Sweet Pickles	
Shaved Onion, Spicy Mustard	

Entrees

Pan Roasted Salmon	17
Black Beluga Lentils, Baby Tomatoes, Kalamata Olives Orange Segments, Fresh Basil	
Steak Verde	18
Grilled Hanger Steak, House-cut Fries, Salsa Verde	
Shepherd's Pie Emelie	15
Market Fresh Vegetables, Caramelized Wild Mushrooms Topped with Garlic Mashed Potatoes	
Traditional Shepherd's Pie	15
Braised Lamb, Market Vegetables, Roasted Garlic Mashed Potatoes	
Cockles, Mussels and Frites	14
Savory White Wine Sauce, House-cut Fries	
Golden Confit Chicken Breast and Leg	16
Sorrel and Arugula Salad with Granny Smith Apples Dried Blueberries, Toasted Pistachios, Chicken Jus	
Lamb Frites	21
Petite Rack, Rubbed with Sea Salt and Pan Roasted Parsley Sauce and Fries	
Fish and Chips	14
Beer Battered Cod, French Fries, Cole Slaw and Tartar Sauce	
Pan Crisped Rainbow Trout	15
Lemon-Caper Remoulade Choice of Spicy Sweet Potato Fries or Arugula and Shaved Fennel Salad	
Cavatelli Pasta Arrabbiata	14
Baby Spinach, Blistered Tomatoes, Garlic, Chilies, Rosemary and Ricotta Cheese	
Stout Braised Beef Short Ribs	17
Wilted Sorrel Greens, Baby Carrots, Buttery Mashed Potatoes	
Blue Brie Omelette	13
Abbey Blue Brie Cheese, Baby Tomatoes and Wild Spinach Served with Grilled Bread and Sliced Apples	
Lemon Pepper Butter Fish "Coddle"	17
Asparagus, Salt Potatoes and Prosciutto Ham	

Sides

Brussels Sprouts in Brown Butter • Grilled Asparagus • Sautéed Spinach •
Mashed Potatoes • French Fries • Corn Hash

Desserts

Baked Apple Pot Pie

Vanilla Bean Gelato and Cinnamon Caramel

Chocolate Pot de Creme

House-made Ginger Snaps and Fresh Berries

Blackberry and Bailey's Fool

Caramelized Red Plums

Lavender Honey, Sabayon Gelato and "lacey blouse" Tuiles

Warm Cornmeal Cake

Lemon Curd and Chantilly Cream

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The Mini Bar of Little Desserts

Caramel Tart, Red Velvet Cupcake, Chocolate Chip Cookies
Lemon Meringue Pie
Cute Banana Split, Blueberry Water Ice