

Autumn / Dinner

STARTERS

Mixed Organic Greens 🌿 6
champagne vinaigrette, spicy croutons

Murphy's Caesar 7
crispy onions, spicy croutons

Kale Salad 🌿 8
lemon vinaigrette, parmesan cheese,
sunflower seeds

Chicken Tortilla Soup 6
avocado, tortilla strips

Soup Of The Day 6
fresh, daily housemade soup

SHARE PLATES

Three Cheese Flatbread 13
pecorino, aged gouda, parmesan,
mission figs, prosciutto, arugula

Steamed Mussels 🌿 12
prince edward island mussels, fresh
tomatoes, basil pesto butter

Fried Oysters 11
pickled garlic remoulade

Flash Fried Calamari 13
apple cider mignonette, cocktail
sauce

Three Local Artisanal Cheeses 15
apple-rosemary jam, raisin-walnut
crostini

Crab Fritters 17
mango mustard, pickled mangos

Tuna Tartare 16
avocado, ginger emulsion, crostini

BIG SALADS

Mango Chicken Salad 🌿 14
mixed greens, toasted peanuts,
ginger balsamic dressing, crispy
noodles

Seared Tuna Salad 17
seared rare, mixed greens, ginger,
green onion, radish, avocado and
ginger shallot vinaigrette

Maine Lobster Cobb 20
pickled shallots, egg, bacon, blue
cheese, herb dressing, avocado,
tomatoes

MAIN COURSES

Acorn Squash Bowl 17
rainbow quinoa, sorghum, fall vegetables, crispy
shiitake mushrooms

Gulf Shrimp & Cheese Grits 🌿 24
field peas, soppressata salami, tomatoes, cheddar
grits

Enchanted Springs Georgia Trout 🌿 20
parsnip and apple puree, roasted brussels sprouts,
bacon, apple cider vinaigrette

Grilled Salmon Steak 🌿 22
butternut squash risotto, roasted mixed
mushrooms

Murphy's Burger 14
avocado mayo, swiss, smoked bacon, choice of
french fries or green salad

Roasted Springer Mountain Chicken 🌿 18
mashed potatoes, asparagus, tarragon jus

Guinness Braised Brisket 21
horseradish mashed potatoes, roasted carrots,
green beans

Spinach And Sausage Meatloaf 18
marinara sauce, potatoes, green beans

Filet Of Ribeye 29
grits, shiitake, hen-of-the-woods, and portabello
mushrooms, cherry balsamic

🌿 = May be prepared **Gluten Free**
upon request

Many menu items can easily be prepared
vegetarian or **vegan** upon request.

*Consuming raw or undercooked foods may increase your risk of food
borne illness. All items may contain nuts are prepared in a kitchen that
handles nuts.

MONDAY

Steak Frites

maitre d' butter, hand cut fries,
red wine jus

TUESDAY

Coq Au Vin

roasted mushroom, yukon mash

WEDNESDAY

Fried Chicken

three cheese mac, white bbq
sauce (family style)

THURSDAY

Cider Braised Pork Shank

roasted fall vegetables

FRIDAY

Whole Roasted Fish

seasonal vegetable tempura,
ponzu

SATURDAY

Seared Sea Scallops

smoked gouda polenta, ham
hocks, mandarin orange jus

SUNDAY

Sunday Pasta Supper

local artisan pasta

SIDES

Truffle Mac 'N' Cheese 7

Mashed Potatoes 🌿 6

Sautéed Garlic Spinach 🌿 6

Local Green Beans 🌿 6

Mixed Fall Vegetables 🌿 6

Wilted Tuscan Kale 🌿 6



m u r p h y ' s
RESTAURANT | BAKERY | WINE SHOP

DESSERTS

Three Local Artisanal Cheeses* 15
apple-rosemary jam, raisin-walnut crostini

Pumpkin Crème Brûlée 8
gingersnap cookies

Mocha Cake 8
flourless chocolate cake, espresso mousse, chocolate glaze

Salted Caramel Banana Pie 8
graham cracker crust, caramel mousse, maldon sea salt

Pecan Pie Cheesecake 8
graham cracker crust, brown sugar cheese-cake, whipped cream, candied pecans

Chocolate Pound Cake 8
cherry compote, vanilla ice cream

Carrot Cake* 8
walnut carrot cake, cream cheese icing, vanilla pineapple compote

Housemade Ice Creams and Sorbets
one scoop 2 | three scoops 6

Dessert trio* 8
bonzo cake, tollhouse pie, vanilla bean panna cotta

Tollhouse Pie* 8
dark & white chocolate, walnuts, chocolate crust, vanilla ice cream

The Bonzo 8
fudge brownie, cheesecake, dark chocolate mousse

**these desserts contain nuts*

COCKTAILS

Redbellied Woodpecker 11
brooklyn gin, lemon, thai chil/pink peppercorn infused syrup, bitters

Cedar Waxwing 12
svannah 88 bourbon, sweet vermouth, sorghum berry syrup, lemon, cardamom, egg white.

Towhee Mule 12
absolut elyx, pamplemousse liqueur, lime, ginger beer

The Murphy Audubon 12
angel's envy murphy's blend bourbon, lillet blanc, dolin sweet vermouth

Goldfinch 12
apple brandy, strega, amaro, angostura bitters

Fall Sangria 9
cabernet sauvignon, pineapple, cherry infused amador bourbon, bacardi tangerine, sage, lavender, rosemary

Scarlet Tanager 10
el jimador reposado, blood orange juice, cranberry, lemon, rosemary

BEERS

/ Draft

Second Self Red Hop Rye 7

Orpheus Life. Death. Truth. 7

Sweetwater IPA 6

Eventide Highlander 7

Guinness 7

/ Bottle

Peroni 4

Sweetwater Hashbrown 6

Rogue Brewery Hazelnut 6

Ommegang Brewery 3 Philosophers 8

Terrapin Liquid Bliss 6

Not Your Father's Root Beer 7

WINES BY THE GLASS

BE SURE TO STOP BY OUR RETAIL WINE SHOP TO TAKE HOME A BOTTLE OF YOUR FAVORITE WINE.

/ Sparkling

	glass/bottle/flight		
Naveran Cava Brut, Penedes, Spain	10	40	n/a
Champagne Perrier-Jouet Grand Brut NV, Epernay, Champagne, France	16	80	n/a
Francois Montand Brut Rosé NV, Jura, France	11	50	n/a

/ White

	glass/bottle/flight		
Stemmari Pinot Grigio, Sicily, Italy	9	36	5
Domaine des Cassagnoles Blanc, Gascogne, France	8	32	4
Chateau Moncontour Vouvray Demi-Sec (semi-sweet), Loire, France	10	40	5
Giesen Sauvignon Blanc, Marlborough, New Zealand	9	36	5
Kings Ridge Pinot Gris, Willamette Valley, Oregon	11	44	6
J.M. Brocard "Kimmeridgien" Bourgogne (Chardonnay), Burgundy, France	11	44	6
Kruger-Rumpf Riesling Trocken (Dry), Nahe, Germany	12	48	6
Consilience Grenache Blanc, Santa Barbara County, California	12	48	6
Stewart Chardonnay, Sonoma Mountain, California	15	60	8

/ Rosé

	glass/bottle/flight		
Mittelbach Zweigelt Rosé 2014 - Lower Austria	10	40	5

/ Red

	glass/bottle/flight		
S.C. Guillard Bourgogne Rouge - Gevrey-Chambertin, Burgundy, France	15	60	8
Etude's Lyric Pinot Noir, Santa Barabara County, California	12	48	6
Chateau de Boussargues Cotes Du Rhone "Le Donjon," Rhone, France	10	40	5
Serbal Malbec, Uco Valley, Mendoza, Argentina	9	36	5
Felsina Chianti Classico, Tuscany, Italy	13	52	7
Laya Garnacha/Monastrell, Almansa, Spain	8	32	4
Trig Point Merlot, Alexander Valley, California	11	44	6
Roblar Cabernet Sauvignon, California	8	32	4
Alexana Pinot Noir Terroir Selection, Willamette Valley, Oregon	15	60	8
Field Recordings Fiction Zinfandel Blend - Paso Robles, California	13	52	7
Ramey Claret (Cabernet Blend), Napa Valley, California	16	64	8
Mollydooker Blue Eyed Boy Shiraz, McLaren Vale, Australia	15	60	8

/ Coravin™ List Of Premium Wines By The Glass

	6oz glass
Claude Riffault Sancerre "Les Boucauds" 2014 - Loire, France	16
Cakebread Chardonnay 2013 - Napa Valley, CA	19
Genot-Boulangier Meursault Cros du Cromin (Chardonnay) 2009 - Burgundy, France	22
Kosta Browne One Sixteen Chardonnay 2013 - Russian River Valley, CA	25
Domaine Serene Evenstad Reserve Pinot Noir 2012 - Willamette Valley, Oregon	24
Casanova Di Neri "White Label" Brunello di Montalcino 2010, Tuscany, Italy	28
Paul Hobbs Cabernet Sauvignon 2012 - Napa Valley, CA	30