

MURPHY'S

KITCHEN & TAP

STARTERS

DEVEILED SCOTCH EGGS

Irish sausage, old bay, chives | 2 pc | **\$6.95**

IRISH SAUSAGE ROLLS

Irish sausage, puff pastry, tomato jam **\$6.95**

WISCONSIN CHEESE CURDS

Tomato coulis **\$6.95**

PICKLED SHRIMP COCKTAIL

Chilled marinated shrimp (5 pc), house cocktail sauce **\$9.95**

REUBEN EGG ROLLS

Corned beef, house made sauerkraut, 1000 island **\$6.95**



HOUSE MADE PRETZEL BITES

Everything spice, guinness stout mustard **\$6.95**

Add Beer Cheese \$1

POTATO CROQUETTES

Green onion, cheddar cheese, horseradish dill aioli **\$6.95**

BRAISED CHICKEN WINGS

Dry rub, cajun garlic or buffalo

\$7.95(6) | \$14.95(12)

FRIED PICKLE STRINGS

House made buttermilk ranch

\$6.95

SHAREABLES

MEAT & CHEESE PLATE

Chefs Selection with crostinis, pickles, chow chow, stout mustard

\$14.95

IRISH NACHOS

Chips, beer cheese, malt vinegar cr me, bacon, green onion

\$7.95

Add Chicken \$5 Add Shredded Lamb \$6

SHEPHERDS PIE FRIES

Lamb, beef, irish cheddar, malt vinegar cr me, green onion

\$11.95

SOUPS & SALADS

Add Chicken \$5 Shrimp \$6 or Salmon \$7 to any salad

FARMHOUSE SALAD

Cucumbers, tomatoes, pickled onions, radish, egg & buttermilk dressing

Sm \$2.95 | Lg \$7.95

KALE SALAD

Cranberries, blue cheese, bacon, toasted pecans & balsamic vinaigrette

Sm \$3.95 | Lg \$9.95

MURPHY'S WEDGE SALAD

Petite iceberg, roasted tomato, cucumber, bacon, bleu cheese, green goddess dressing

Lg \$9.95

CHEDDAR & ALE SOUP

Cup \$3.95 | Bowl \$6.95

SOUP DU JOUR

Market Price

SIDES

House Fries **\$2.95**

Sweet Potato Fries Add **\$1**

Petite Farm Salad **\$2.95**

Roasted Farm Vegetables **\$2.95**

CROCKS

IRISH STEW

Roasted beef, chef potatoes & farm vegetables

\$12.95

VEGETABLE CURRY

Farm vegetables & yellow coconut curry

\$9.95

Add Chicken \$3

SHEPHERDS PIE

Lamb & beef, carrots, garden peas & mashed potatoes

\$12.95

MEAT & POTATOES

FISH & CHIPS

Beer battered cod, fried potatoes, cabbage slaw & house tartar

\$14.95

SHRIMP RISOTTO

Butter seared shrimp, roasted mushrooms, spring peas & mint pesto

\$15.95

PORK RIB EYE

Farm roasted vegetables & apple cider au jus **\$16.95**

HERB ROASTED CHICKEN

Rosemary potatoes & smoked bacon brussel sprouts

\$16.95

HOT SMOKED SALMON

Warm potato salad & caper vinaigrette

\$17.95

SEARED SIRLOIN*

Whipped potatoes, common beans, demi-glace & cheddar popover

\$19.95

Extras: Blackened (\$1), Blue Cheese Crumble (\$1), Mushroom & Onions (\$1)

SAMMIES

MURPHY'S BURGER*

American cheese, caramelized onion, lettuce, tomato **\$10.95**

MUSHROOM & SWISS BURGER*

Swiss cheese, mushrooms, lettuce, tomato

\$11.95

BLACK & BLEU BURGER*

Cajun seasoning, bleu cheese crumble, lettuce, tomato **\$11.95**

REUBEN

Corned beef and pastrami, house made sauerkraut, 1000 island

\$12.95

HAM & CHEDDAR TOASTIE

Irish cheddar, gruyere, sourdough

\$11.95

FRIED CHICKEN

Lettuce, tomato, black pepper mayo

\$11.95

GRILLED CHICKEN

Broccolini, roasted tomatoes, provolone, balsamic aioli

\$11.95

SHREDDED LAMB

Feta, pickled onions, tomato jam

\$12.95

IRISH DIP

Hot roast beef, swiss cheese, mushrooms, onions, herb au jus

\$11.95

DELI ROAST BEEF

Horseradish aioli, provolone, pickled onions, arcadia mix

\$11.95

*Consumer Safety

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef : Josh Galit