



# Summer Brunch Menu

## Brunch Specialties

### **The Classic Eggs Benedict**

two poached Robie Farm eggs and Canadian bacon on a toasted English muffin topped with hollandaise, served with herb roasted Yukon Gold potatoes

\$11

### **Chef's Seasonal Omelet**

chef's daily creation with local cheese, served with herb roasted Yukon Gold potatoes

\$ Priced daily

### **Two Eggs Your Way**

herb crusted Yukon Gold potatoes, crispy bacon and choice of toast

\$8

### **KAF Brioche French Toast**

seasonal fruit infused local maple syrup, served with honey butter and herb roasted Yukon Gold potatoes

\$10

### **The Murph Breakfast Sandwich**

two fried eggs, crispy bacon, American cheese and remoulade on griddled KAF brioche, served with herb roasted Yukon Gold potatoes

\$9

### **Steak-n-Eggs**

two fried eggs and white truffel infused local green bean salad

\$15

### **Moroccan BBQ Glazed Canadian Salmon**

Israeli cous cous, local heirloom tomatoes, cucumbers and lemon confit

\$15

### **Blue Ox Farm Heirloom Tomato Flan**

roasted cashew and almond butter, wilted local spinach and crispy Italian Romano

\$14

## On a Roll

### **The Lobster Roll**

claw and knuckle meat, tossed with a touch of mayo and fresh chopped celery on a roll, served with house slaw and fries

\$17

### **The Burger**

half-pound Certified Angus, char grilled to perfection

\$10

### **Grilled Chicken Gryo**

tzatziki sauce, local tomatoes and iceberg lettuce, served with a small Greek salad

\$12

### **The Murph' Burger**

half-pound Certified Angus, crispy shallots, remoulade, bacon and American cheese

\$12

### **The "Super" BLT**

maple caramelized bacon, iceberg lettuce, hot house tomatoes, Bermuda onion, avocado and Dijon aioli on KAF sourdough bread

\$10

### **Heath's Mediterranean Veg Head Burger**

garbanzo beans, cous cous, sun-dried tomatoes and feta, served on warm pita with turmeric aioli

\$9

### **Free Range Buffalo Burger**

a half-pound of lean buffalo from our friends at Healthy Buffalo, char grilled to perfection

\$13





## Tapas

### The Caprese Chicken Kabob

local mozzarella and grape  
tomatoes with a basil rub  
\$7

### Pork and Bok Choy Dumplings

carrot ginger dipping sauce  
\$7

### Blue Ox Farm Fried Green Tomatoes

buttermilk and fresh chives  
\$7

### Tempura Tiger Shrimp and Avocado

East Coast peach compote  
and fresh vanilla bean  
\$7

## Sharing Opportunities

### The Ultimate Nachos

house fried corn tortilla chips covered  
with mozzarella and cheddar cheese,  
refried beans and veggies  
\$8 or add chili for \$2

### Trio Tasting Plate

roasted red pepper and feta dip,  
Heidi's roasted garlic hummus,  
warm spinach and artichoke dip  
served with warm pita bread  
\$9

### Local Bacon Wrapped Day Boat Sea Scallops

local honey and fresh tomatoes  
with basil essence  
\$13

### Murphy's Legendary Buffalo Wings

fried 'til crisp and tossed  
in our secret wing sauce  
\$9 for 12 or \$16 for 24

### Sauteed Hollander Mussels

tomato confit, local blue cheese  
and crispy shallots  
\$10

## Savory Soups

### Gazpacho du Jour

\$6

### Murphy's Award Winning Chili

perfectly seasoned for all palates  
\$6

### Soup du Jour

\$6

## The Salads

### Heart of Romaine Caesar

whole roasted garlic, crostini, shaved Romano,  
anchovy rings and fresh cracked black peppercorn  
\$9

### The Mediterranean

young greens, topped with slow roasted tomatoes, imported  
Kalamata olives, fire roasted red peppers, Bermuda onion,  
feta cheese, balsamic marinated artichokes  
and their juices, with crispy falafels  
\$13

### Just The Local Greens

grape tomatoes, julienne of carrots  
and cucumbers with sprouts  
\$7

### Donna's Albacore Tuna Confit Salad

Blue Ox Farm grape tomatoes, julienne of carrots,  
onion and cucumber, local greens, and croutons  
with a house made Summer herb vinaigrette  
and fresh basil aioli  
\$16

**Add grilled marinated chicken breast for \$4  
or poached Tiger shrimp for \$6  
to any of our salads.**



Murphy's - Established May 5th 1992. Owned by Nigel and Elizabeth Leeming : Executive Chef Brent Battis : Sous Chef Stephen Dow  
Proud member of the Vermont Fresh Food Network. We buy local.

NH State Law requires us to inform you that "eating undercooked eggs,  
meat, fish and poultry may increase the risk of food borne illness."

NH Rooms and Meals Tax 9%

Reservations accepted. We do takeout. Murphy's offers full service catering. Murphys, Hanover, NH 603-643-4075



100% recycled paper. Murphy's is Green!

