



Summer Dinner Menu

The Entrees

Grilled Boyden Farm's Flat Iron Steak

chimichurri Yukon Gold potatoes,
white truffle infused green bean salad,
local blue and crispy shallots
\$21

The Steak Tips

smashed Yukon Gold potatoes,
fresh vegetables and BBQ sauce
\$17

Blue Ox Farm Heirloom Tomato Flan

roasted cashew almond butter, wilted local spinach
and crispy Italian Romano
\$18

Pan Seared "VT Fresh" Four Cheese Ravioli

local Blue Ox Farm Summer vegetable
ratatouille and shaved Romano
\$17

Aged Balsamic Crusted Statler Chicken Breast

watermelon, blackberries, feta and
fresh mint with grilled fennel
\$18

BBQ Braised Pork Shoulder

new potatoes and hard Robie Farm eggs,
local crème fraiche and our house slaw
\$18

Line Caught Day Boat Cod Fish-n-Chips

fried 'til crisp, served with house slaw,
remoulade and french fries
\$17

Moroccan BBQ Glazed Canadian Salmon

Israeli cous cous, local heirloom tomatoes,
squash, cucumbers and lemon confit
\$20

Smoked Gouda and Spice Rubbed Chicken Enchiladas

frijoles two ways, salsa verde
and cilantro crema
\$16

On a Roll

The Murph' Burger

half-pound Certified Angus,
crispy shallots, remoulade, bacon
and American cheese
\$12

The Burger

half-pound Certified Angus
char grilled to perfection
\$10

Free Range Buffalo Burger

a half-pound of lean buffalo from
our friends at Healthy Buffalo,
char grilled to perfection
\$13

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
\$18

Heath's Mediterranean Veg Head Burger

garbanzo beans, cous cous, feta and
sun-dried tomatoes, served on
warm pita with turmeric aioli
\$9

Grilled Chicken Gyro

tzatziki sauce, local tomatoes and iceberg lettuce,
served with a small Greek salad
\$12





Tapas

Pork and Bok Choy Dumplings
carrot ginger dipping sauce
\$7

Blue Ox Farm Fried Green Tomatoes
buttermilk and fresh chives
\$7

The Caprese Chicken Kabob
local mozzarella and grape tomatoes
with a basil rub
\$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

Murphy's Legendary Buffalo Wings
fried 'til crisp and tossed
in our secret wing sauce
\$9 for 12 or \$16 for 24

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

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

Just The Local Greens
grape tomatoes, julienne of carrots
and cucumbers with sprouts
\$7

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

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!

