



Winter Dinner Menu

Tapas

Phyllo Purses
Blythedale Farm Brie,
Turkish apricots and port syrup
\$7

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

**Basil Rubbed and Proscuitto
Wrapped Tiger Shrimp**
fresh melon syrup
\$7

The Olives
marinated in fresh citrus and herbs,
topped with shaved Grana Padano
\$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

Shitake Egg Rolls
apricot dipping sauce
\$9

Pan Seared Jonah Crab Cakes
crispy potatoes and a charred
scallion vinaigrette
\$13

Sauteed Prince Edward Island Mussels
sun dried tomatoes, aromatics, scallions
and a sweet vermouth cream
\$10

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



Savory Soups

Murphy's Award Winning Chili
perfectly seasoned for all palates
\$6

Classic French Onion Soup
for the ages!
\$6

New England Clam Chowda
nuf said !!!
\$6

The Salads

Heart of Romaine Caesar Salad

whole roasted garlic, crostini, shaved Grana Padano,
anchovy rings and fresh cracked black peppercorn
\$10

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
\$12

The Local Dead Beet Salad

honey roasted beets on a skewer, beet infused
local goat cheese, toasted hazelnuts, dates and
mustard seed vinaigrette dressed greens
\$11

Just The Greens

with grape tomatoes, julienne carrots,
julienne cucumbers and sprouts
\$6

**Add grilled marinated chicken breast for \$5
or poached tiger shrimp for \$6
to any of our salads.**

Chef's Polished Entrees

Line Caught Day Boat Fish-n-Chips

fried till crisp, served with coleslaw,
remoulade and french fries
\$16

Smoked Gouda and Spice Rubbed Chicken Enchiladas

frijoles two ways, salsa verde
and cilantro crema
\$15

Hoisin Glazed Statler Chicken Breast

stir fried nishiki rice, edamames, sweet soy
sauce and crispy wontons
\$18

Herb Rubbed Petite Medallions of Beef

herb roasted Yukon Gold potatoes, wilted
baby spinach, wild mushroom duxelle,
Cabernet and white truffle oil
\$21

Robie Farms 'Secret' Sausage Lasagna

shaved fennel, California tomatoes,
garlic infused Robie Farms fresh cream
with Maple Brook Farms ricotta
and fresh mozzarella cheeses
\$17

Lobster Pot Pie

local root vegetables in a roasted leek cream
topped with duck confit infused biscuits
\$21

The Steak Tips

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

Crispy Black Bean Cakes

queso fresca, Haas avocado, jicama and
fresh citrus salad in a chipotle vinaigrette
with a drizzle of cilantro crema
\$17

Colorado Lamb Shepherd's Pie

roasted root vegetables and smashed
Yukon Gold Potatoes
\$18

On a Roll

The Murph' Burger

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

The Burger

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

Maine Lobster Roll

fresh Maine lobster claw and knuckle meat,
tossed with a touch of mayo and fresh
chopped celery on a roll. Served
with coleslaw and fries
\$18

Free Range Buffalo Burger

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

Heath's Mediterranean Veg Head Burger

garbanzo bean, cous cous, sun-dried
tomatoes and feta, grilled to order.
Served on warm pita with turmeric aioli
\$9

Murphy's (established May 5th 1992) is owned and operated by Nigel & Elizabeth Leeming (Liz was a Murphy).

Our Creative Culinary Team is led by Executive Chef Brent Battis and Sous Chef Stephen Dow.

Our menu is designed to incorporate the highest quality local produce and goods. Our seafood is delivered fresh daily right from the docks.

Murphy's is a 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.

Murphy's 11 South Main Street, Hanover, NH. 603-643-4075

www.murphysonthegreen.com



100% recycled paper. Murphy's is Green!