



## Winter Late Night 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 Prosciutto  
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

**Shitake Egg Rolls**  
apricot dipping sauce  
\$9

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

### The Salads

**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

**Just The Greens**  
with grape tomatoes, julienne carrots,  
julienne cucumbers and sprouts  
\$6

**Heart of Romaine Caesar Salad**  
whole roasted garlic, crostini, shaved  
Grana Padano, anchovy rings and fresh  
cracked black peppercorn  
\$10

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

### 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](http://www.murphysonthegreen.com)



100% recycled paper. Murphy's is Green!