



Barbeque Sample Menu

We have blended together styles of American BBQ and added our own New England twists. We smoke our premium meats using a dry rub method. We make EVERYTHING from scratch and locally source our ingredients. Please enjoy the dedication of our talented culinary team.

THE DRY RUBBED MEATS

Smoked & Pulled Chicken
Smoked & Pulled Pork Shoulder
and

12 Hour Smoked Beef Brisket (1 week notice)

Dry Rubbed & Smoked Baby Back Ribs (1 week notice)

All meats served with Murphy's Original BBQ sauce on the side

THE FROM SCRATCH SIDES

Murphy's Slaw
From Scratch Mac-N-Cheese
Yukon Gold Potato Salad
Seasonal Pasta Salad
Seasonal Vegetable
Fresh Greens with Seasonal Vegetables
Watermelon, Feta and Red Onion Salad

THE SWEETS

Chocolate Chip Cookies
Strawberries and Chantilly Cream
House Made Apple Crisp and Chantilly Cream
Chocolate Fudge Brownies

**72 Hours Notice for all Events Please*

CONTACT US TODAY

(603) 643-7777

catering@murphysonthegreen.com