

# BRUNCH

## BRUNCH FAVORITES

WHOLE GRAIN GRANOLA 4.00 yogurt & bananas 4.50

STEEL-CUT OATMEAL 4.00 sundried fruits & nuts 4.50

MALTED WAFFLE warm maple syrup, honey cinnamon butter 7.00 add fruit compote .75

BUTTERMILK PANCAKES three stack, warm maple syrup, honey cinnamon butter 7.00  
add fruit compote .75

FRENCH TOAST challah bread, cinnamon, powdered sugar 8.00 add fruit compote .75

EGGS SLUM MULLIGAN poached eggs, potato hash, bacon, cheddar cheese 10.00

GEORGIA WHITE SHRIMP & GRITS andouille stew, stoneground grits, poached egg 13.00

CORNED BEEF HASH poached eggs, mustard horseradish sauce 15.00

CITRUS CURED SALMON & BAGEL cream cheese, red onion, tomatoes, capers 11.00

CHILAQUILES chicken & tortillas, fried egg, tomatillo sauce, avocado, sour cream 12.00

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## BAKERY

DANISH PASTRY 2.00

IRISH SCONE 2.00

CINNAMON TOAST 2.00

ENGLISH MUFFIN 2.50

BAGEL 2.00  
choice of sesame, plain, cinnamon raisin  
with cream cheese 2.50

TOAST BASKET 3.00

EGG & CHEESE BISCUIT 3.00  
with bacon or ham 4.00

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## EGG SPECIALTIES

we proudly serve cage free eggs

served with choice of grits or hashbrown potatoes

THREE EGGS ANY STYLE 7.00 with sausage or bacon 2.50

EGGS SANTA FE scrambled eggs, cheddar cheese, peppers, cilantro in a flour tortilla,  
ranchero sauce, sour cream 10.00

EGGS VIRGINIA HIGHLAND spinach, mushrooms, poached eggs on focaccia, sundried  
tomato hollandaise 10.00

EGGS T. MURPHY poached eggs, honey cured ham on english muffin, hollandaise 10.00

EGGS SAN FRANCISCO spinach, tomatoes, poached eggs on english muffin, hollandaise 10.00

NORTH GEORGIA RAINBOW TROUT eggs any style 12.00

CHOP & EGGS grilled patak smoked double pork chop, eggs any style 13.00

CRAB CAKE BENEDICT poached eggs, jalapeno hollandaise 14.50

LINDA'S OMELETTE sauteed spinach, onions, mushrooms, cheddar cheese 10.00  
egg whites an additional .50

FROM  
THE BAR

MURPHY'S HOUSE-MADE  
BLOODY MARY  
BEER SIDE CAR 1.00  
MIMOSA



Executive Chef  
Gregg McCarthy

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where virginia highland meets

## B R U N C H continued

### FRITTATAS

**we proudly serve cage free eggs**

SUNRISE FRITTATA honey cured ham, potatoes, onions and swiss cheese **10.00**

PORTOBELLO FRITTATA goat cheese, sun-dried tomatoes, basil pesto **10.00**

SOUTHWEST FRITTATA pork chorizo, potatoes, onions, peppers, pepper jack cheese, crisp tortilla strips, sour cream **10.50**

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### ESPRESSO & COFFEE

available in decaffeinated & iced

CAFÉ AU LAIT **2.25**

CAFFÉ MOCHA **3.75**

CAFFÉ LATTE **3.50**

ESPRESSO **2.25** DOUBLE **2.75**

CAPPUCCINO **3.50**

IRISH CREAM COFFEE **3.50**

WHITE CHOCOLATE LATTE **3.50**

MURPHY'S BLEND COFFEE **2.00**  
fresh from UnCommon Grounds™ - Berkeley,  
California's award winning coffee roaster

### SANDWICHES & SALADS

sandwiches served with choice of hashbrown potatoes or small green salad

HOUSE MIXED GREENS SALAD parmesan, balsamic vinaigrette, garlic croutons **5.50**

MURPHY'S CAESAR SALAD shaved onion rings, spicy croutons **6.00** as entree **8.00**  
add chicken **2.50** add shrimp **4.50**

WALDORF CHICKEN SALAD SANDWICH croissant, lettuce, tomato **9.00**

TOMATO MOZZARELLA SANDWICH avocado, tomato, mozzarella, balsamic vinaigrette **10.00**

CRAB CAKE SANDWICH smoky chili mayonnaise **10.00**

MURPHY'S CLASSIC BURGER avocado mayonnaise, swiss cheese, smoked bacon **10.00**

### SIDES

ONE EGG any style **2.50**

SAUSAGE (2) **3.00**

STONE-GROUND GRITS **2.00**

CHEDDAR GRITS **2.50**

HASHBROWN POTATOES **3.00**  
with cheddar cheese **3.50**

YOGURT **1.50**

GRILLED HONEY-CURED HAM **3.00**

SMOKED BACON (3) **3.00**

FRUIT SALAD freshly prepared **5.00**

### BEVERAGES

FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE small **2.00** large **4.00**

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OUR ESPRESSO  
COFFEES ARE  
LOCALLY ROASTED BY  
BATDORF & BRONSON



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