

# LUNCH

## SMALL PLATES

DAILY SOUP 5

CHARLESTON SHE CRAB SOUP chile oil, chives 5

FLASH-FRIED CALAMARI cider vinegar & apple glaze 9

CRISPY FLATBREAD grilled vegetables, fontina, local goat cheese, pine nuts 9

## SANDWICHES

choice of fries or small green salad

CHICKEN, SPINACH & BACON BURGER pine nut pesto mayonnaise, swiss cheese 9

CRAB CAKE SANDWICH smoky chili mayonnaise, sesame seed bun 10

TOMATO MOZZARELLA SANDWICH avocado, tomato, mozzarella, balsamic reduction 10

BRISKET SANDWICH Guinness braised brisket, swiss cheese, balsamic onions, horseradish sauce 10

FRIED GROUPER SANDWICH green tomato chow-chow, mayonnaise, cheddar cheese 11

MURPHY'S BURGER avocado mayonnaise, swiss cheese, smoked bacon 10

WALDORF CHICKEN SALAD SANDWICH croissant, lettuce, tomato 9

GRILLED CHEESE swiss & cheddar cheese, fried egg, pepperjack cheese sauce 9 add ham 2

GRILLED CHICKEN SANDWICH avocado, pepperjack, fried onions, multigrain 9

1/2 SANDWICH, SOUP & SALAD

choice of grilled chicken, tomato mozzarella, chicken salad 11

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## SALADS

HOUSE MIXED GREEN SALAD  
parmesan, balsamic vinaigrette,  
garlic croutons 5.50

CAESAR SALAD  
shaved onion rings, spicy  
croutons 6  
entree 8, add chicken 2.50,  
add shrimp 4.50

BISTRO FILET SALAD  
watercress, fingerling potato,  
feta cheese, lemon cumin  
vinaigrette 13

MANGO CHICKEN SALAD  
mixed greens, roasted chicken,  
toasted peanuts, ginger balsamic  
vinaigrette, crispy noodles 10

LOBSTER COBB SALAD  
maine lobster, tomatoes, avocado,  
bacon, aged gouda, egg, roasted  
garlic herb dressing 15

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## MAIN COURSES

LINDA'S OMELETTE

spinach, onions, mushrooms, cheddar cheese . choice of fries or small green salad 9

SAUTEED CRAB CAKES vegetables escabeche, chili mayonnaise, matchstick potatoes 13

GRILLED CHICKEN QUESADILLA pepper jack, sour cream, pico de gallo 9

NORTH GEORGIA TROUT almond brown butter, green beans, smoked salt potatoes 12

FISH 'N' CHIPS maine cod, numbers ale batter, green peppercorn tarter sauce 12

SPINACH & SAUSAGE MEATLOAF marinara sauce, mashed potatoes, green beans 11

WILD GEORGIA SHRIMP AND GRITS andouille sausage stew, stone ground grits 12

"MURPHY'S 25  
YEARS OF RECIPES  
AND MEMORIES"

SIGNED COPIES AVAILABLE  
FOR PURCHASE  
\$24.95



Executive Chef  
Gregg McCarthy

## BAKE SHOP

Retail Bakery Items

### CAKES

CHOCOLATE TRUFFLE CAKE  
\$36.00

PINEAPPLE UPSIDE DOWN CAKE  
\$20.00

THE BONZO  
fudge brownie, cheesecake,  
dark chocolate mousse  
\$34.00

### PIES

TOLLHOUSE PIE \$26.00

KEY LIME PIE \$15.00

APPLE STREUSEL TART \$22.00

Specialty Cakes & Pies  
Available 48 Hours In Advance

## DESSERTS

APPLE STEUSEL TART ginger ice cream, caramel sauce 6

SANDEMAN TAWNY PORT 6

VANILLA BEAN CREME BRULEE pistachio sable 6

MOSCATO D' ASTI CHIARLO 'NIVOLE' 7

DESSERT TRIO\* bonzo cake, vanilla bean panna cotta, tollhouse pie 8

DESSERT FLIGHT: MOSCATO D'ASTI, ICE WINE, 10 YEAR TAWNY 13

TOLLHOUSE PIE\*

cookie batter with white & dark chocolate chips, oreo crust, vanilla ice cream 7

CROFT 'DISTINCTION' 6

THE BONZO fudge brownie, cheesecake, dark chocolate mousse, whipped cream 7

QUINTA PORTAL LBV PORT 8

CHEESE PLATE chef's selection of artisanal cheeses, housemade flatbread, accompaniments 7

RARE WINE CO. NEW YORK MALMSEY MADERIA 10

HOUSEMADE ICE CREAM AND/OR SORBET 4.5

\*these desserts contain nuts, whole desserts available

## MURPHY'S WINES BY THE GLASS

Our wines are listed progressively from lightest to fullest intensity within each varietal.  
Please visit our retail wine shop at the front of the restaurant to view our entire inventory

### WHITES

HALF / GLASS / BOTTLE

#### SPARKLING

Zonin Prosecco, Italy	5	9	34
Piper Heidsieck, Reims, France	7	14	56
Gruet, Blanc de Noirs, New Mexico	5	9	34
Veuve Cliquot, Brut, Reims, France	8	16	68

#### UNIQUE VARIETALS/BLENDS

Anton Bauer, Gruner Veltliner, Austria	4	7	26
Gagliardo Fallegro, Piedmont, Italy	4	8	32
Brandal Albarino, Rias Baixas, Spain	4	7	26
Bridlewood Viogner, Central Coast	5	9	36
Conundrum, California	6	12	46

#### RIESLING

Dr. Pauly Bergweiler 'Noble House', Germany	4	7	26
Chateau Ste. Michelle 'Eroica,' Columbia Valley	5	10	38
Kung Fu Girl, Columbia Valley	4	8	32
Two Princes, Nahe, Germany	4	7	26

#### PINOT GRIGIO/GRIS/BLANC

Caposaldo, IGT, Veneto, Italy	3	6	22
Siolo Blu, Alto Adige, Italy	4	8	32
Maysara, Pinot Blanc, Willamette	6	11	44
King Estate, Oregon	5	9	34
MacMurray, Sonoma Coast	4	8	32

#### SAUVIGNON BLANC/SEMILLON

Tohu, Marlborough, New Zealand	4	7	28
Greenhough, Marlborough, New Zealand	4	8	32
Torbreck, Semillon, Barossa Valley	4	8	30
Joel Gott, California	4	7	28

#### CHARDONNAY

Four Vines 'Naked,' Santa Barbara	4	7	26
Domaine Roux Pere & Fils, Bourgogne, France	5	9	36
Ravenswood, Sonoma County	4	8	30
Sonoma Cutrer 'Russian River Ranches,' Sonoma	6	11	42
Bell, Napa Valley	6	11	42
Bouchaine, Carneros	5	10	40

### REDS

HALF / GLASS / BOTTLE

#### PINOT NOIR/PINOT MEUNIER

Aresti, Chile	4	7	26
Coldstream Hills, Yarra Valley, Australia	6	12	48
Kenneth Volk, Santa Barbara	6	12	48
Benton-Lane, Willamette Valley	6	12	48
Bergstrom 'Cumberland Reserve', Willamette	8	15	60
Bear Boat, Russian River Valley	5	11	44

#### MERLOT

Flora Springs, Napa Valley	5	10	38
Leese-Fitch, California	4	7	28
Northstar, Columbia Valley	7	14	56
Chateau Rocher-Calon, Montagne-St.-Emillion	5	9	36

#### UNIQUE VARIETALS/BLENDS

Mori, Chianti	5	9	36
Kermit Lynch, Cotes du Rhone, France	4	8	32
Terra Rossa 'Oltre,' Toscana, Italy	5	10	38
Navarro Correas Malbec, Mendoza, Argentina	4	7	28
CG D'aire, Zinfandel, amador county	5	9	34

#### SYRAH FAMILY

Paringa'David Hickenbotham', Australia	4	7	26
Heartland 'Stickleback', Australia Cabernet-Shiraz-Granache	4	7	28
Wym's, Coonawarra, Australia	5	10	40
Highlands, Napa Valley	6	11	44

#### CABERNET SAUVIGNON

The Show, California	4	7	26
Silver Palm, North Coast	4	8	30
Ramey, Claret, Napa Valley	7	14	56
Santa Rita, 'Medalla Real', Maipo Valley, Chile	5	10	40
Bell, Napa Valley	8	15	58
Bridesmaid, Napa	8	15	60