

# DINNER

## SMALL PLATES

DAILY SOUP 5

CHARLESTON SHE CRAB SOUP chili oil, chives 5

ORGANIC MIXED GREENS SALAD parmesan, balsamic vinaigrette, garlic croutons 5.5

MURPHY'S CAESAR SALAD

shaved onion rings, spicy croutons 6 as entrée 8, add chicken 2.5, add shrimp 4.5

FALL PEAR SALAD

grilled pears, goat cheese, arugula, apple wood smoked bacon, citrus herb vinaigrette 7

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

HANDMADE POTATO GNOCCHI local peas, rapini, parmesan broth 10

MUSSELS AND FRIES white wine, roasted tomato, herbs, fries, roasted garlic mayonnaise 9

PAN-SEARED CRAB CAKES vegetable escabeche, smoky chili mayonnaise 9

FLASH-FRIED CALAMARI apple cider mignonette & cocktail sauce 9

## SIDES

MASHED POTATOES 4

WILTED SPINACH 4

GREEN BEANS 4

BIG FRIES, GARLIC AIOLI 5

BROCCOLINI 4

## MAIN COURSES

SPINACH & SAUSAGE MEATLOAF marinara sauce, mashed potatoes, green beans 14

GEORGIA WHITE SHRIMP AND GRITS andouille sausage stew, stone ground grits 16

SEARED SEA SCALLOPS potatoes, roasted tomato, fennel, capers, chive oil 21

MURPHY'S BURGER

avocado mayonnaise, swiss cheese, smoked bacon, choice of french fries or green salad 11

GUINNESS BRAISED BEEF BRISKET horseradish potatoes, roasted carrots, broccolini 16

SEARED GROUPEL garlic shrimp sauce, broccolini, mashed potatoes 17

NORTH GEORGIA TROUT almond brown butter, green beans, smoked salt grilled potatoes 17

SPRINGER MOUNTAIN CHICKEN all natural chicken, tuscan bread salad, chicken jus 17

FILET MIGNON "loaded potatoes", wilted spinach, peppercorn sauce 24

CRACKLIN' PORK SHANK balsamic braised red cabbage, garlic jus, orange lacquer 19

VEGETABLE PLATE chef's selection of locally grown & organic vegetables 16

## ENTREE SALADS

MANGO CHICKEN SALAD

mixed greens, roasted chicken, toasted peanuts, ginger balsamic vinaigrette, crispy noodles 13

LOBSTER COBB SALAD

Maine lobster, tomato, avocado, bacon, aged gouda, egg, roasted garlic herb dressing 16

BISTRO FILET SALAD

watercress, fingerling potato, feta cheese, lemon cumin vinaigrette 14

"MURPHY'S 25  
YEARS OF RECIPES  
AND MEMORIES"

SIGNED COPIES AVAILABLE  
FOR PURCHASE  
\$24.95



Executive Chef  
Gregg McCarthy

## SOMMELIER'S SELECTIONS

### WHITES

Smith Madrone, Riesling, '06	52
Alois Lageder, Pinot Grigio, '07	42
Delaporte, Sancerre, '07	48
Halleck, Gewurtztraminer, '05	66
McVelle, Chardonnay, '07	65

### REDS

Girardin, Bourgogne Rouge, '05	52
Maysara, Pinot Noir, '06	52
Fallia, Pinot Noir, '06	68
Uccelliera, Rosso di Montalcino, '06	54
Petalos, Bierzo, '06	50
Penfolds, Bin 407, Cabernet '05	52
Mapena, Malbec, '05	44
Girard, Petit Sirah, '05	58

\* Reserve list available

## DESSERTS

APPLE STEUSEL TART ginger ice cream, caramel sauce 6

DELAFORCE 10 YEAR 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

Gagliardo Fallegro, Piedmont, Italy	4	8	32
Bandal Albarino, Rias Baixas, Spain	4	7	26
Finca la Linda, Torrentes, Argentina	3	6	24
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 'Erica', 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
Sielo Blu, Alto Adige, Italy	4	8	32
Maysara, Pinot Blanc, Willamette Valley	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
Spy Valley 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,'	6	11	42
Bell, Napa Valley	6	11	42
Vasse Felix, Margaret River, Australia	5	9	36

### 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 Valley	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, France	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 Correias Malbec, Mendoza, Argentina	4	7	28
Turley, Juveniles, Zinfandel	7	14	56

#### SYRAH FAMILY

Paringa 'David Hickenbotham', Australia	4	7	26
Heartland 'Stickleback', Australia Cabernet-Shiraz-Granache	4	7	28
Wyn's, Coonawarra, Australia	5	10	40
Novy, Sonoma County	6	11	44

#### CABERNET SAUVIGNON

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