

# m u r p h y ' s

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## \$45 menu

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### CALAMARI AND FLATBREAD PLATTERS

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#### ORGANIC MIXED GREEN SALAD

champagne vinaigrette, garlic croutons,  
red onions, cucumbers

#### CAESAR SALAD

shaved onion rings, spicy croutons

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#### SPINACH AND SAUSAGE MEATLOAF

marinara sauce, mashed potatoes, green beans,  
topped with parmesan cheese and basil

#### SLOW ROASTED CHICKEN

asparagus béarnaise, brown chicken jus

#### GRILLED FILLET OF RIBEYE

thyme roasted fingerling potatoes, king trumpets,  
port wine balsamic reduction

#### NORTH GEORGIA TROUT

corona beans, tomatoes, onions, garlic,  
capers, kale

#### SHRIMP AND GEORGIA GRITS

andouille sausage stew, poached egg,  
over stone ground grits

#### GUINNESS BRAISED BEEF BRISKET

horseradish whipped potatoes,  
roasted carrots, green beans

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#### BONZO

fudge brownie, cheesecake, chocolate mousse

#### GEORGIA PEACH AND ALMOND CREAM TART

peaches, shortbread crust, caramel sauce and  
vanilla ice cream