

m u r p h y ' s

\$60 menu

INDIVIDUAL APPETIZERS

calamari, flatbread, crab cakes

MANGO CHICKEN SALAD

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

HOUSE MIXED GREENS

champagne vinaigrette, roasted garlic croutons

LOCAL BEET SALAD

candied pecans, Persian feta, balsamic reduction

SLOW COOKED SALMON STEAK

crispy rice cake, orange miso, asian greens

NORTH GEORGIA TROUT

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

GRILLED FILLET OF RIBEYE

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

GUINNESS BRAISED BEEF BRISKET

horseradish mashed potatoes, roasted carrots,
and green beans

SHRIMP AND GEORGIA GRITS

andouille sausage stew, poached egg,
over stone ground grits

SLOW ROASTED CHICKEN

asparagus béarnaise, brown chicken jus

DESSERT TRIO

tollhouse pie, the bonzo, and panna cotta

FRUIT AND CHEESE PLATES