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## FEATURED COCKTAILS

### PAPER PLANE \$14

Knob creek bourbon, aperol, montenegro amaro, lemon juice

### NIGHT IN JALISCO \$14

Hornitos blanco, grapefruit syrup, cranberry juice, lime juice, cinnamon syrup



@conmurphysphilly

ConMurphy's

## RESTAURANT WEEK

January 18th - 31st 2026  
4 pm - 11 pm

3 COURSES FOR \$45

## APPETIZERS

### CAULIFLOWER CHEDDAR SOUP

topped with shredded cheddar, croutons, chives

### SHEPHERD'S PIE STUFFED POTATO SKINS

russet potato skins filled with braised lamb, peas, carrots & onions in a savory gravy, topped with mashed potatoes and cheddar

### FIRECRACKER SHRIMP

tempura battered jumbo shrimp, tossed in a chili garlic sriracha sauce

## ENTREES

### BRAISED SHORT RIB

slow braised short rib, truffle mashed potatoes, sauteed broccoli, burgundy sauce

### CHICKEN POT PIE

sauteed chicken, carrots, peas, onions, herb velouté sauce, puff pastry

### VEGETABLE TIMBALLO

crepe lasagne layered with fresh veggies & mozzarella cheese, blush sauce

### SEAFOOD ETTOUFFEE

jumbo shrimp, calamari, cod, salmon, peppers, onions and cajun spices with jasmine rice

## HOMEMADE DESSERTS

### CLASSIC CHEESECAKE

raspberry sauce, whipped cream

### GODIVA CHOCOLATE CREME BRULEE

whipped cream, berries

### DOLCE BANANA BREAD PUDDING

vanilla ice cream, sweet whiskey sauce, caramel drizzle

## HAPPY HOUR

WEEKDAYS  
3PM-6PM



THURS  
FRI &  
SAT

## PRIVATE EVENTS

Let us host your  
next gathering!  
Groups of 15-115!

events@conmurphyspub.com

conmurphyspub.com #conmurphys @conmurphysphilly

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS