

# D I N N E R

## 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

# Con Murphy's

## RESTAURANT WEEK

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

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 ETOUFFEE

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



LIVE  
MUSIC

THURS  
FRI &  
SAT



PRIVATE  
EVENTS

Let us host your  
next gathering!

Groups of 15-115!

events@conmurphyspub.com

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