**MURDOCKS**

**BITES**

**Boiled Peanuts – Cajun $6.99**

**Fried Green Tomato Caprese** – Intermingled cornmeal breaded fried green tomatoes and Grande fresh mozzarella finished with BBQ ranch jalapeno sauce and topped with pecan honey crisps. **$12.99**

**Pulled Pork Nachos –** Seasoned house-made tortilla chips topped with our smoked pulled pork, queso blanco, fresh jalapenos, pickled red onion, corn salsa, cilantro & finished BBQ ranch jalapeno sauce. **$15.99**

**Smoked Fish Dip –** Locally made combination ofSmoked Mahi and Wahoo blended sweet relish served seasoned house-made tortilla chips. **$10.95**

**Pulled Pork Sundae –** Baked beans, pulled pork, coleslaw layered & finished with BBQ sauce and pickles, served with cornbread. **$18.99**

**Brisket Poutine –** Seasoned fries, topped with our chopped smoked brisket, caramelized onion, and coleslaw. **$16.99**

**Berry BBQ Brie -** Strawberries, onions, jalapenos, chopped smoked brisket all topped over brie with our house-made raspberry BBQ sauce. Served with house-made tortilla chips. **$15.99**

**Nola BBQ Shrimp –** Large white shrimp basted in a Worcestershire lemon sauce. Served with toast points. **$21.99**

**German Pretzel -** Large imported salted German pretzel. Served with our house-made beer cheese & whole grain Dijon honey mustard sauce. **$8.99**

**Sliders 3 Ways -** Pulled pork slider, smoked brisket slider, and a fried chicken slider. **$14.99**

**Homemade Tortilla Chip Trio –** Homemade Chips served with house-made salsa & queso blanco. **$8.99**

**-Wings- 8 Fresh jumbo all-natural wings $15.49**

**Classic Buffalo –** Buffalo sauce made in-house and topped with blue cheese crumbles

(not your ordinary buffalo sauce).

**Root Beer Buffalo –** A blend of root beer reduction & buffalo sauce (sweet and spicy)**.**

**Wet Lemon Pepper –** Fresh lemon, garlic white balsamic reduction & coarse black pepper.

**Habanero BBQ –** Fresh habaneros blended with our classic BBQ sauce.

**Garlic, Romano –** A spin on garlic parmesan wings, fresh garlic, butter, and fresh parsley, topped with grated pecorino romano cheese.

**Asian Secret Weapon –** Sweet & spicy garlic saucefinished with sesame seeds and scallions.

**Balsamic Tuscan Buffalo –** A house blend of balsamic reduction & buffalo sauce (sweet, spicy & tangy).

**! The Grim Reaper!** – Limited Release!! Seasonal, depending on homegrown peppers. House-made with the hottest pepper in the world the Carolina Reaper blended with our classic buffalo – caution – not for the faint of heart!!!

**Big Greens**

**Steak & Apple & Portobello –** Grilled steak tips, sliced granny smith apples, grilled portobello mushroom, red onion, and goat cheese over a bed of mixed greens served with our house lemon vinaigrette. **$17.49**

**Blackened Chicken & Strawberry –** Blackened chicken, thinly sliced fresh strawberries, blue cheese crumbles, bacon, red onion, and candied pecans over a bed of mixed greens served with our house maple balsamic vinaigrette. **$14.99**

**Grilled Mahi –** Grilled or Blackened Mahi, house-made corn salsa, avocado, diced tomato over a bed of mixed greens served with house green goddess dressing. **$15.95**

**Smoked Pork –** House-made corn salsa, avocado, tomato, and pickled red onion over a bed of mixed greens served with our house jalapeno BBQ ranch dressing. **$14.49**

**Wilted Wedge Caesar -** Chargrilled romaine, bacon, pickled red onion, diced tomato, and Pecorino Romano served with house Caesar dressing. **$12.49**

**House Salad –** Mixed greens, red onion, and diced tomato served with your choice of dressing. **$9.99**

\*\***Dressings\*\* – Lemon Vinaigrette, Maple Balsamic Vinaigrette, Green Goddess, Jalapeno BBQ Ranch, Ranch, Blue Cheese, Caesar, and Ranch. All made in-house.**

**Handheld**

**-Sandwiches & Wraps – All served with house-made tortilla chips.**

**Steak Tip & Cheese** **Sandwich** – (A spin on the classic steak & cheese), grilled steak tips, caramelized onions served on a buttery toasted bun topped with queso blanco. **$18.59**

**Hot Honey Chicken Sandwich –** Buttermilk breaded chicken breast tossed in our house-made hot honey sauce, topped with pickles served on a brioche bun. **$15.49**

**Smoked Brisket Root Beer Waffle Sandwich –** Our smoked brisket hand-tossed in-house root beer glaze, caramelized onions, topped with white American cheese served in a sugar pearl Belgium waffle. **$15.29**

**Hogzilla Sandwich –** Our smoked pork, smoked sausage, and candied bacon topped with house-made raspberry BBQ sauce served on a butter toasted bun. **$16.99**

**Smoked Italian Sausage Sandwich –** (A spin on the classic) Sausage, peppers, and onions topped with Romano cheese and fresh parsley served on a butter toasted bun. **$14.49**

**Blackened or Grilled Mahi Sandwich -** Fresh blackened Mahi, lettuce, and tomato topped with our house remoulade sauce served on a brioche bun. **$16.99**

**BLT sandwich–** Thick-cut bacon, lettuce, and tomato with a black pepper balsamic aiolion a butter toasted brioche bread. **$13.99**

**Green Goddess Veggie Wrap –** Roasted peppers, onions, lettuce, grilled portobello mushrooms, tomato, avocado, and goat cheese spread topped with our house green goddess dressing. **$13.99**

**Smoke Brisket Wrap –** Smoked brisket, Mexican corn, lettuce, and tomato topped with chipotle aioli. **$16.99**

**Pulled Pork Full Monty Wrap -** Our smoked pulled pork, french fries, house-made mac and cheese, and fried green tomatoes are topped with our house BBQ sauce. **$15.49**

**-Grilled Cheeses- All our prepared on thick sliced brioche bread.**

**Served with house-made tortilla chips. $13.49**

**Southern –** Candied bacon, fried green tomatoes, blend of American & cheddarcheeses with house remoulade sauce. **$14.29**

**Brisket –** Smoked sliced brisket, raspberry BBQ sauce, and a blend of America & cheddar cheeses. **$15.95**

**Brie & Apple –** Thinly sliced granny smith apples, and a blend of cheddar & brie cheeses. **$13.99**

**Charred Lemon Caprese –** Thinly sliced charred lemon, fresh mozzarella & fresh basil. **$13.99**

**The Goat –** Bacon, avocado, caramelized onion, raspberry jam & goat cheese. **$15.99**

**BURGERS**

**\*\*All burgers are a ½ pound blend of brisket & short rib served on a toasted brioche bun & served with house-made tortilla chips\*\***

**Classic-** Lettuce, tomato, pickle, onion, and american & cheddar cheeses. **$14.99**

**Southern –** Pimento cheese, fried green tomatoes, caramelized onion and bacon, BBQ jalapeno ranch. **$16.59**

**Breakfast Burger –** Bacon, fried egg & maple aioli**. $16.29**

**Bacon Mac –** Topped with our house-made mac & cheese & bacon. **$16.29**

**Portobello Veg –** Marinated and grilled portobello mushroom cap, lettuce, tomato, caramelized onions avocado, and goat cheese spread. **$15.99**

**-Additions-**

**Grilled Portobella Mushroom $1.49 Grilled Onions $0.99**

**Crumbled Blue Cheese $0.99 Bacon $1.49**

**FARE**

**Chicken & Waffles –** Buttermilk fried chicken tossed in our house hot honey sauce on top of a sugar pearl waffle. **$15.59**

**Fish & Chips –** Battered flaky haddock served over french fries served with tartar sauce. **$16.59**

**BBQ – All BBQ smoked in-house for hours daily- served with cornbread & your choice of two sides.**

**Baby Back Ribs**

**Full Rack $22.99 Half Rack $15.99**

**Pulled Pork –** Smoked & and pulled. **$14.99**

**Brisket –** Smoked & sliced. **$17.99**

**-Mac & Cheese- Made in-house!!**

**Classic –** Blend of Cheeses. **$12.99**

**Pulled Pork –** Smoked pulled pork with BBQ sauce. **$13.99**

**Lobster –** Fresh lobster tail. **$14.99**

**Buffalo -** Fried chicken, buffalo sauce & blue cheese crumbles. **$12.99**

**Bacon –** Bacon and caramelized onions**. $12.99**

**SIDES**

**\*\*Upgrade sides to any meal for $2.00 per item or order a la carte.\*\***

**Street Corn Casserole -** Roasted corn, peppers, onions, fresh lime juice, bacon & cotija cheese – Served Chilled! **$6.59**

**Mac & Cheese $4.99**

**French Fries $3.99**

**Sweet Potato Fries $4.99**

**Baked Beans $3.99**

**French Green Beans $4.99**

**Coleslaw $3.99**

**Cornbread $3.49**

**Side Salad $3.49**

**House-made Tortilla Chips $3.99 Salsa $.99**

**AFTERS**

**Habanero Lava Cake –** Our chocolate lava cake filled with chocolate ganache and served on a bed of vanilla habanero sauce. **$8.99**

**Bourbon Strawberry Sugar Pearl Waffle –** Toasted sugar pearl waffle with vanilla bean gelato topped with our house-made bourbon strawberry sauce. **$8.99**

**Key Lime Pie** – Just the right amount of sweet and tangy. **$7.99**

**Local Coconut Cake –** Made in west palm beach. **$7.99**

**Bourbon PB&J Cornbread Pudding –** House-made cornbread pudding with a bourbon peanut butter sauce and raspberry jam topped with candied pecans. **$9.99**