



C a f e B r e a k f a s t

• • T H E E G G S • •

all omelets and frittatas are served with breakfast potatoes and a biscuit

sausage & cheese omelet	
sweet breakfast sausage, cheddar, caramelized onions and bell peppers	\$9.75
mushroom bacon omelet	
applewood smoked bacon with mushrooms, provolone onions, and fresh basil	\$9.50
● greek frittata	
olives, artichokes, sundried tomatoes and feta	\$8.50
three eggs any style	
with bacon, pork sausage or chicken-apple sausage	\$7.25
classic benedict	
canadian bacon, two poached eggs & hollandaise sauce	\$9.00
cmh benedict	
avacado, tomato, spinach, two poached eggs & pesto hollandaise	\$8.75
● smoked salmon benedict	
house smoked salmon, two poached eggs & dill hollandaise	\$10.75
veggie omelet	
spinach, tomatoes, mushrooms, onions and goat cheese	\$8.50

• • E V E R Y T H I N G E L S E • •

granola and fruit			
almond-honey granola, vanilla yogurt with a wild berry compote			\$5.25
oatmeal			
served with cream, brown sugar, peaches or bananas			\$5.75
sausage hash			
sweet sausage, potatoes, onions, red bell peppers, two eggs, cajun hollandaise sauce			\$8.50
chicken fried steak			
made fresh served with home made sausage gravy & potatoes			\$9.75
● rustic stuffed french toast			
brioche stuffed with ricotta and cream cheese, dried fruits and nuts			\$8.75
buttermilk pancakes			
served with maple syrup and caramelized bananas			\$7.25
● blue corn pancakes			
three sweet pancakes made with blue corn meal, toasted hazelnuts, maple syrup			\$7.25
sides			
2 eggs	\$2.00	toast – wheat, white & english muffins	\$2.00
bacon	\$3.00	bagel & cream cheese	\$2.25
sausage	\$3.00	breakfast potatoes	\$2.50

● *café murrayhill signature item*



Lunch Menu

● ● S O U P ● ● S A L A D ● ●

home made tomato citrus soup		
with fresh basil and garlic croutons	cup: \$3.25	bowl: \$4.50
soup of the day	cup: \$3.25	bowl: \$4.50
café murrayhill salad		
mixed greens, candied hazelnuts, red grapes, blue cheese, grilled bartlett pear tossed with balsamic vinaigrette		\$8.75
caesar salad		
hearts of romaine, garlic croutons and parmesan cheese		\$8.25
add grilled chicken \$2.00	add smoked salmon \$3.00	
cobb salad		
grilled chicken breast, avocado, blue cheese, apple wood smoked bacon, tomatoes, eggs and choice of dressing		\$10.25
italian chopped salad		
hearts of romaine, genoa, finnochiona , soppresotta, tomatoes, chopped olives in a house made vinaigrette		\$10.75

● ● S A N D W I C H E S ● P A S T A ● ●

baked macaroni & cheese		
swiss, smoked provolone and cheddar cheese topped with caramelized onions and bread crumbs		\$8.00
linguini & clams		
fresh manila clams, white wine, garlic, olive oil, herbs		\$11.25
tri colored rotini with meat sauce		
slow cooked tomatoes in a red wine garlic three meat sauce		\$9.50
● butternut squash and gorgonzola ravioli		
fresh sage with candied hazelnuts and browned butter garlic sauce		\$9.25
mixed greens and balsamic reduction		
cmh cheese burger		
certified angus beef, tillamook cheddar, lettuce, tomato, onion and pickle		\$9.25
● grilled chicken sandwich		
grilled chicken breast, rustic roll, silver goat chevre, grilled pears,		\$8.75
meatloaf sandwich		
fresh meatloaf on whole wheat, melted cheddar cheese, lettuce, tomato and homemade gravy		\$8.25
● club panini		
smoked turkey breast, apple wood smoked bacon, avocado, herb mayo, lettuce, tomatoes handmade Focaccia		\$7.75
caprese panini		
fresh mozzarella, tomatoes, basil, extra virgin olive oil		\$7.50
● smoked salmon blt		
house smoked salmon, bacon, dill-horseradish mayo, cucumber, tomato, red onion and mixed greens on Focaccia		\$9.75
salami panini		
genoa, finnochiona , soppresotta , smoked provolone, lettuce tomato on house made focaccia		\$9.00
reuben		
pastrami, sauerkraut, swiss, 1000 dressing, swirl rye		\$8.25

● *café murrayhill signature item*



• • S T A R T E R S • •

- antipasto platter
salami, fresh mozzarella, focaccia bread, olives and sundried tomatoes with a garlic oil 12.00
- house smoked salmon
toast points, capers, sweet onion relish, sliced tomatoes 11.95
- beer battered mushrooms
golden deep fried with dijon-caper aioli, balsamic reduction and shaved parmesan 6.75
- manila clams and chorizo sausage
white wine - tomato broth, garlic, fresh marjoram and pimenton \$8.95

S O U P • • S A N D W I C H E S • • S A L A D

- home made tomato citrus soup
with fresh basil oil and garlic croutons cup: 3.25 bowl: 4.50
- petite fresh greens or caesar salad 2.50
- murrayhill cafe salad
greens, candied hazelnuts, grapes, blue cheese, grilled pear with balsamic vinaigrette 9.25
- caesar salad
hearts of romaine, garlic croutons and Parmesan 8.00
add grilled chicken 2.00 add smoked salmon 3.00
- cobb salad
chicken breast, avocado, blue cheese, bacon, tomato, egg and choice of dressing 10.25
- italian chopped salad
hearts of romaine, genoa, sopprasata, finnochiona, tomatoes, chopped olives 10.75
- grilled chicken sandwich
chicken breast, chevre, grilled pears, mixed greens and balsamic reduction 8.75
- cmh cheese burger
certified angus beef, tillamook cheddar, lettuce, tomato, onion and pickle 9.25
- club panini
smoked turkey breast, apple wood smoked bacon, avocado, lettuce and tomato 8.75
- smoked salmon blt
dill-horseradish mayo, cucumber, bacon, red onion and mixed greens on ciabatta 10.75

• • E N T R E E S • •

- baked macaroni & cheese
smoked provolone, bleu and cheddar cheese with bacon and caramelized onions 10.50
- tri colored rotini with meat sauce
slow cooked tomatoes in a red wine garlic three meat sauce 13.95
- butternut squash and gorgonzola ravioli
fresh sage with candied hazelnuts and browned butter garlic sauce 11.25
- linguini & clams
fresh manila clams, white wine, garlic, olive oil, herbs 12.25
- flat Iron steak
dry aged with sautéed mushrooms, blue cheese, mashed potatoes and vegetables 18.95
- meatloaf
on mashed potatoes with homemade gravy and market fresh vegetables 12.95
- petrale sole piccata
pan seared with braised greens, fried polenta and lemon-caper sauce 15.95
- cedar plank salmon
hazelnut encrusted on greens with caramelized pears and brown butter vinaigrette 19.00
- roasted chicken breast
filled with goat cheese on mashed potatoes, spinach, red peppers and white wine pesto 14.50
- osso bucco
braised pork shank, creamy stewed carnaroli beans, market vegetables 16.50

• *café Murrayhill signature item*