

# Murphin Ridge Inn

## – Winter Menu –

“The color of spring time is in the flowers.

The color of winter is in the imagination.” ~ Terri Guillemets

*Sit back, relax and begin your dinner with Chef Brad's Soup of the Day and our always-changing Salad with House-made Dressing, and Seasonal Accompaniments, served with Fresh Shadeau Bakery Bread and Sweet Butter.*

### **Wheat Ridge Chicken**

29.

*A pan-roasted Boneless Chicken Breast, locally raised by our neighbor at Homestead Farm, served with a sweet and salty combination of a Grape and Cranberry Mostarda and Crisp Pancetta.*

**San Pietro Pinto Grigio or Sierra Nevada**

### **Murphin's Freshest Catch**

Market  
Price.

*From Luken's Seafood at Cincinnati's Findlay Market. Selection changes daily based on the sea's bounty. Your server will tell you of today's option.*

**Jezebel Blanc or Bass Pale Ale**

### **Red Dog's Favorite Steak**

35.

*Ten ounce Strip Steak from Cincinnati's Charles Bare Meat, topped with our house made Murphin Ridge Steak Sauce and Crispy Shallots.*

**Kinhead Ridge Cabernet Sauvignon Blanc or Edmund Fitzgerald**

### **Will's Harvest**

24.

*Murphin Ridge Mac and Cheese. Rigatoni tossed with sautéed Leeks and roasted Mushrooms rich with Manchego Cheese Sauce, topped with Toasted Breadcrumbs, Marcona Almonds, and a salad of Curly Endive.*

**Cinnabar Chardonnay or Rogue Dead Guy Ale**

### **Soup and Salad**

12.

*Enjoy a bowl of today's freshly prepared soup and seasonal salad topped with your choice of Homestead Farms Chicken or our fresh seafood selection.*

*-With Chicken or Seafood*

20.

### **Sweet Endings**

*Your server will describe tonight's sweet selections for a sweet good night.*

*All desserts at Murphin Ridge Inn are house-made by our chef daily.*

*The choices vary according to the bounty of the season – Enjoy!*

*\$6.00*

Thank you for telling your server of any food allergies or requirements before dining with us.

Because we utilize the freshest of ingredients, your server will keep you up to date with our Chef's choices of the day.

We have a seasonal kitchen, and we care about our food and environment. When possible we use local ingredients.

Enjoy our suggested wine and beer pairings featured in bold with each dish.