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MORRISSEY'S

— LOUNGE & BISTRO —

AT THE ADELPHI HOTEL

DINNER MENU

SUNDAY - THURSDAY FROM 4-9PM | FRIDAY & SATURDAY 4-10PM

APPETIZERS

- SHRIMP & CRAB COCKTAIL** MP
avocado mousse, ceviche vinaigrette
- CORNBREAD** 7
chipotle butter
- HIPSTER ONION RINGS** 10
spicy mayo, pecorino, scallions
- HIPSTER FRIES** 11
chili oil, parmesan, bacon, peppadew
- MUSHROOM GRATIN** 14
bacon, arugula, goat cheese
- ANGRY CAULIFLOWER** 15
hummus, fermented black bean, chili oil, cashew
- SEASONAL SOUP** MP
- STEAK TARTARE TACOS** 20
arugula, chipotle mayo
- LOBSTER DUMPLINGS** 20
miso, sesame, nori
- CRAB STUFFED ARTICHOKE** 21
citrus aioli, chili oil, tomato jam
- CHARRED OCTOPUS** 21
endive, greek yogurt, snow pea, olives
- MAPLE GLAZED CLOTHESLINE BACON** 22

OYSTERS & MUSSELS

- GARLICKY MUSSELS** 18
white wine, garlic, butter
- RAW OYSTERS** MP
raspberry mignonette
- OYSTER "COCKTAIL"** MP
crab, cocktail vinaigrette

LEAFY GREENS

- ADELPHI HOUSE SALAD** 12
olives, grapes, sherry vinaigrette, marcona almond
- CHOPPED** 14
chickpeas, olives, salami, tomato, peppadew, pecorino, scallions, cucumber
- STEAK COBB** 20
bacon, grape tomato, avocado, quail egg, scallions, feta
- KALE CAESAR** 15
romaine, pecorino, crouton, anchovy
- BURRATA** 18
butternut squash, pomegranate, pepita

WOOD FIRED PIZZAS

- MARGHERITA** 16
tomato, mozzarella, basil
- SAUSAGE** 17
tomato, sweet peppers, mozz
- WHITE** 17
mushrooms, arugula, cacciocavallo
- BURRATA** 17
fig, arugula, prosciutto

PASTA

- DAILY PASTA FEATURE** MP
- ORECCHIETTE** 22
butternut squash, kale pesto, ricotta salata
- BEEF CHEEK RAVIOLI** 28
kale, parm, truffle
- LAMB SHANK GNOCCHI** 36
lamb shank ragu, arugula, pecorino

MAIN COURSE

- DB BURGER** 18
caramelized onion, white cheddar, B-1 mayo
add thick cut bacon +\$7
- STEAK FRITES** 27
hanger, chimichurri, parm fries
- CHICKEN POT PIE** 30
fall vegetables, onion crust
- SHRIMP & SCALLOPS** 32
crispy potato, brussel sprouts, corn chowder
- SOURDOUGH CRUSTED HALIBUT** 36
artichoke, cipollini onion, lemon
- BISON SHORT RIB** 38
tator tots, sunchoke, curry oil
- VEAL MEDALLIONS "PICATTA"** 38
spinach, capers, kumqot, cippolini
- FILET MIGNON** 44
leeks, goat cheese, mushroom tart

SIDES & ADDITIONS

- CRISPY BRUSSEL SPROUTS** 10
chili oil, kumqot
- CRUSHED & CRISPY POTATOES** 12