
MORRISSEY'S
— LOUNGE & BISTRO —

DINNER

Available daily Sunday-Thursday 4-9pm, Friday & Saturday 4-10pm

APPETIZERS

OYSTERS ON THE HALF SHELL MP
cucumber & lime sorbet

YELLOWFIN TUNA TARTARE 24
avocado, soy lime emulsion, sesame lavash

POACHED PRAWN COCKTAIL MP
the usual suspects

KING CRAB COCKTAIL 26
citrus, avocado, hackleback caviar

FAVA BEAN HUMMUS 15
smoked paprika, grilled pita

ONION RINGS 13
spicy mayo, pecorino, scallions

HIPSTER FRIES 14
chili oil, parmesan, bacon, peppadew

ANGRY CAULIFLOWER 16
hummus, fermented black bean, chili oil, cashew, olives

PEI MUSSELS 18
fennel, pernod, english peas, saffron, grilled ciabatta · add fries +\$5

TUNA TACOS 22
seared yellowfin tuna, sesame seaweed salad,
pickled ginger, sriracha aioli

CALAMARI 22
black garlic aioli, lemon

LOBSTER CORN DOGS 22
pickled ramp remoulade

LIMONCELLO MARINATED CHICKEN WINGS 19
pepperoni sauce

CRISPY PORK BELLY 23
brown fried rice, scallion, gochujang glaze

CLOTHESLINE BACON 25
candied maple & black pepper

VEAL & RICOTTA MEATBALLS 26
smoked tomato ragout, creamy fontina polenta

ADDITIONS

YUKON GOLD POTATO PURÉE 12
olive oil & chives

CRISPY BRUSSELS SPROUTS 14
greek yogurt, coriander, barberries

HERB ROASTED ASPARAGUS 14
citrus dijon butter

LEAFY GREENS

ADELPHI HOUSE 14
gem lettuce, olives, marcona almond, grapes

MORRISSEY'S CAESAR 16
gem lettuce, tasso, black garlic caesar dressing, sourdough nuggets

ENDIVE 17
figs, gorgonzola, hazelnuts

ROASTED BABY BEETS 19
whipped ricotta, mizuna, mandarin, pistachio,
aged balsamic, puffed quinoa

ARUGULA SALAD 17
frisee, haricots vert, smoked bacon, fingerling chips,
truffle vinaigrette, crisp 5 minute egg

TOP YOUR SALAD
add chicken +9 · add shrimp +10 · add steak +13

HOUSE-MADE PASTA

POTATO GNOCCHI 26
spring vegetables, crisp prosciutto, parmesan

SHORT RIB RAVIOLI 30
artichoke, chanterelles, sage

BUCATINI 30
lamb sausage ragout, pecorino, fennel pollen

LARGE PLATES

SEARED SEA SCALLOPS 44
asparagus, fava bean, morel mushroom, ramps, crisp pancetta

CITRUS BASTED FAROE ISLAND SALMON 38
sweet pea risotto, ginger brown butter emulsion, crispy mint

DB BURGER 18
caramelized onion, white cheddar, B-1 mayo
add wild mushroom +\$5 · add bacon +\$5

ROASTED ORGANIC CHICKEN 35
fennel & onion soubise, english peas, heirloom carrot

STEAK FRITES 35
hanger, chimichurri, parmesan fries

SMOKED PORK CHOP 40
cauliflower, preserved cherry

GRASS-FED FILET MIGNON 52
brown butter potato purée, braised swiss chard, black garlic jus

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
automatic 20% gratuity will be added to parties of 6 or more.