

DINNER

Available Daily from 4-10pm

SMALL PLATES

WARM ROSEMARY FOCACCIA · 14
tomato olive butter

HOTEL ADEL-FRIES · 18
*fondue, candied bacon, chili oil,
scallions, peppadew*

CRISPY BRUSSELS · 18
*apples, candied pecans, crispy onions,
smoked maple vinaigrette*

LOBSTER DUMPLINGS · 25
miso ginger, scallion

CLOTHESLINE BACON · 22
thick-cut, maple glazed, cracked black pepper

KOREAN CAULIFLOWER · 18
scallions, peppadew, sesame

SALT & PEPPER CALAMARI · 23
sweet soy, spicy mayo

HUMMUS BOARD · 18
artichoke hummus, labneh, house pickled vegetables

DUCK TAMALES · 25
blue corn masa, ancho mole, cherry salsa

FRIED CHICKEN WINGS · 20
maple buffalo, yogurt bleu cheese, celery, carrot

LOBSTER TOSTADA · 32
pickled onion, avocado, pico, chipotle lime creme

SOUPS & SALADS

POTATO SOUP · 13
bacon, cheddar, chives

NEW ENGLAND CLAM CHOWDER · 13
quahog clams, oyster crackers

BUTTERNUT BISQUE · 13
curry, ginger, coconut crème, spiced pepita

MORRISSEY'S CAESAR · 17
baby romaine, herb focaccia croutons, shaved parm

HOUSE SALAD · 16
*mixed greens, cherry tomato, cucumber, pickled red
onion, goat cheese, balsamic vinaigrette*

WEDGE SALAD · 18
*lardon, cherry tomato, chives, bleu cheese, pickled red
onion, vincotto*

FIG APPLE SALAD · 17
*baby kale, watercress, candied pecan, goat cheese,
smoked maple vin*

BABY GEM SALAD · 16
radishes, pomegranate, yuzu honey vinaigrette, chives

TOP YOUR SALAD
chicken +9 | shrimp +12 | steak +18 | salmon +16

SIGNATURE PIZZA & FLATBREAD

CALABRESE · 22
spicy pepperoni style salami, tangy tomato sauce

MUSHROOM · 22
roasted local mushrooms, truffle oil, mozzarella

FIRE IT UP · 22
*chicken sausage, jalapeno, thai green curry,
red onion, cilantro*

MARGHERITA · 21
*fresh mozzarella curd, heirloom tomato, basil,
local peppered olive oil*

CROSTACEO PIZZA · 32
lobster, scallop, shrimp, garlic cream, grano padano

PROSCIUTTO PIE · 29
fig jam, goat cheese, roasted shallot, arugula

HOUSE-MADE PASTA

SWEET POTATO GNOCCHI · 30
*brown butter, sage, apple sausage
vegetarian friendly*

BOLOGNESE · 32
*garganelli pasta, house-ground three meat ragu,
whipped ricotta parmesan*

SEAFOOD RISOTTO · 49
*lobster, scallop, shrimp, spring peas,
roasted red peppers, parmesan*

MUSHROOM PAPARDELLE · 32
*hand cut pappardelle, roasted local mushroom,
filet tips, crème fraîche*

MAIN COURSE

MUSSELS FRITES · 20
*white wine, chorizo, butter, fennel,
fresh herb crostini, crispy fries*

DRY-AGED SMASH BURGER · 25
*brioche bun, lettuce, tomato, american cheese,
caramelized onion, bacon aioli*

MAPLE BRINED ROASTED CHICKEN · 39
*root vegetable apple hash, hot-honey ginger
carrots, chicken jus*

SEARED SEA SCALLOPS · 54
*pork belly, edamame, carrot, cippolini onion,
pea tendrils*

FRUTTI DI MARE · 41
*mussels, shrimp, scallops, crostini, irish whiskey,
spicy tomato broth*

PAN-SEARED SALMON · 45
miso glaze, beech mushroom, broccolini, broth

STEAK FRITES · 39
bistro steak, house cut fries, chimichurri

FILET MIGNON · 65
crispy fingerling, fall vegetables, red wine sauce

SHEPHERDS PIE · 35
lamb shank, mirepoix, rosemary gravy, parmesan mashed

20% surcharge on food & beverage + \$15 delivery will automatically be applied to your final bill.