

LUNCH

Available Monday-Friday from 11am-3pm

SMALL PLATES

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

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

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

TUNA TACOS · 21
pickled ginger, sriracha aioli, chives, cilantro, wasabi mousse

LOBSTER DUMPLINGS · 25
miso ginger, scallion, furikake, chili oil

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

KOREAN CAULIFLOWER · 18
scallions, peppadew, sesame

FRIED CHICKEN WINGS · 20
buffalo maple, house-made bleu cheese, celery, carrot

SUSIE'S DEVILED EGGS · 13
whipped yolks, bacon jam, jalapeno, crispy saratoga chip, green goddess aioli

FRIED PICKLES · 10
thin sliced, house-made ranch

SOUPS & SALADS

AWARD WINNING IRISH COASTAL CHOWDER · 15
our chowderfest 2026 winner! shrimp, clams, crab, cream, irish whiskey, cayenne honey glazed oyster crackers

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

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

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

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

APPLE SALAD · 17
baby kale, watercress, candied pecan, goat cheese, smoked maple vinaigrette

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

SIGNATURE PIZZA & FLATBREAD

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

CALABRESE · 25
spicy pepperoni style salami, tangy tomato sauce

THE ONO · 29
macadamia pesto, smoked pork, charred pineapple, red onion, sweet soy, mozzarella cheese

MARGHERITA · 22
fresh mozzarella curd, heirloom tomato, basil, locally sourced olive oil, balsamic glaze drizzle

MUSHROOM · 23
roasted local mushrooms, truffle oil, mozzarella

THE UPPERCUT · 31
roasted garlic, prime filet tips, bleu cheese, horseradish cream, caramelized onion

MAIN COURSE

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

NAPOLEON BURGER · 35
8oz dry-aged patty, raclette cheese, crispy prosciutto, pickled shallot, bitter greens, truffle dijon aioli

QUICHE LORRAINE · 24
bacon, onion, spinach, fresh greens

THE KENTUCKY HOT BROWN · 23
oven roasted turkey, truffle mornay, bacon, tomato, crispy fries

LOBSTER OMELET · 29
mascarpone, lobster bisque, chive

STEAK FRITES · 39
bistro cut steak, house cut fries, au poivre sauce

GRILLED CHICKEN SANDWICH · 22
swiss cheese, bacon, mushrooms, hot honey mustard

PRIME RIB SANDWICH · 24
caramelized onion, horseradish cream, swiss, au jus

THE IRISH PRIZEFIGHTER · 23
house brined corned beef, guinness mustard aioli, aged dubliner cheese, toasted brown bread

MUSSELS FRITES · 29
coconut curry broth, sherry, crispy onion, cilantro

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