

MORRISSEY'S

SARATOGA SPRINGS, NY
AT THE ADELPHI

SHELLS • SNACKS • SHARES

RAW BAR MP

- oysters
- crab claws
- shrimp
served with traditional mignonette & bloody mary cocktail sauce

WHITE CORN & BLUE CRAB 18
avocado, pepquino, watermelon, baby corn, mache

FRIED ARTICHOKE 14
capers, tarragon aioli, white anchovies, lemon

PORK BELLY SLIDERS 14
rootbeer glaze, saizon aioli, charred scallion, DB spice chips

CHEF'S DAILY CATCH OYSTER SLIDERS 16
remoulade sauce, quick chee, DB spiced chips

"BUFFALO" CAULIFLOWER 12
bleu cheese, celery, carrot and spicy sauce

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22
sliced meat, everything bagel lavash, stone ground mustard, quince, cornichons

FRIED PICKLE "POPS" 12
chipotle aioli

"CHEEZE DOODLES" 14
chipotle aioli, togarashi spice

BULGOGI WINGS 14
korean bbq style, gochujang, quick chee

CRISPY CALAMARI 14
thai-ginger sauce

AVOCADO TOAST 16
pastrami salmon, mustard-cucumber seed relish, chips

MAPLE GLAZED CANDIED BACON 18
apple-wood smoked, served on a clothesline

HIPSTER FRIES 10
parmesan, shisito peppers, bacon, chili peppers

FALAFEL POPS 14
zatar, taziki

FLATBREAD

HUMMUS 12
feta, kalamata olives, tomato, cucumber

MARGARITA 8
mozzarella, basil, grana padano

ROASTED BEET 13
goat cheese, balsamic, arugula

THREE MEAT 14
chroizo, fennel salami, prosciutto tomato sauce

LEAFY GREENS

add chicken +10 | salmon +14 | shrimp +16

PICKLED STONE FRUIT SALAD 16
arugula, sea salted marcona almonds, kalamansi vinaigrette

CLASSIC CAESAR SALAD 14
torn croutons, grana padano, white anchovies, 64° duck egg, speck crackling

BABY KALE SALAD 15
charred scallions, pepitas, avocado, blood orange

ASPARAGUS, WATERMELON & BURATTA 17
tomato, prosciutto, fava beans, basil citrus vinaigrette

OPEN FACED WEDGE SALAD 13
smoked tomato, bleu cheese, bacon, shallots

MAINS & SANDWICHES

HOUSE MADE PORCHETTA SANDWICH 18
whole grain bread, butter basted egg, tarragon aioli, arugula, radish

DRY AGED BURKE BURGER 17 | fried egg + 2
english muffin, B1 mayo, smoked tomato jam, pistachio gremolata frites

WOOD-FIRED SALMON 27
carrot puree, adirondack "potato salad," tatsoi, beech mushroom

PASTURE RAISED CHICKEN 26
asparagus, locally forged mushroom buerre blanc, preserved tomato

STEAK FRITES 28
butchers cut, chimichurri, pistachio gremolata frites

SARATOGA "CAESAR" CLUB 16
chicken, chips, salad, bacon on parmesan bread

**SOCIAL HOUR MONDAY THROUGH
FRIDAY 4PM - 6:30PM!**