

MORRISSEY'S

BRUNCH MENU

11AM - 2PM

SHELLS • SNACKS • SHARES

RAW BAR ^{MP}

- chef selected oysters
- jumbo shrimp cocktail
served with traditional mignonette & bloody mary cocktail sauce

BEIGNET 8

house-made, cinnamon sugar, maple anglaise

WARM BRUSSEL SPROUT SALAD 17

gjetost cheese, rye croutes, curried chayote squash

FRIED ARTICHOKE 14

capers, tarragon aioli, white anchovies, lemon

"BUFFALO" CAULIFLOWER 12

bleu cheese, celery, carrots, spicy sauce

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

sliced meats, everything bagel lavash, stone ground mustard, quince, cornichons

CRISPY CALAMARI 14

thai-ginger sauce

PICKLED STONE FRUIT SALAD 16

arugula, sea salted marcona almonds, kalamansi vinaigrette

"BACON & EGGS" 26

maple candied bacon on a clothesline, sriracha deviled eggs

MUSTARD GREEN SALAD 14

smoked cotija cheese, delicata squash, buttered pepitas, black walnuts, cranberries

BETWEEN THE BREAD

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

SIDES

HIPSTER FRIES 10

parmesan, shishito peppers, bacon, chili peppers

BACON 7

SAUSAGE 8

FIELD GREENS 6

MAINS

ADELPHI OMELETTE | EGG WHITES AVAILABLE 14

finest herbs, roasted mushroom, farmer's cheese

CHICKEN & WAFFLES 23

country fried, sriracha maple syrup, fried pickle

ADELPHI FRITTATA 15

goat cheese, frisée, bacon, spring onion, radish

BREAD PUDDING FRENCH TOAST 14

maple whipped cream, bananas

CLASSIC EGGS BENEDICT 16

add salmon +2 | add crab +4

FARM FRESH EGGS, ANY STYLE 12

field greens, country toast

SAVORY

ROASTED SALMON 29

adirondack "potato salad," heirloom carrot purée, romaine, beech mushroom

PASTURE RAISED CHICKEN 29

asparagus complexities, locally foraged mushroom, preserved tomato, radish

STEAK FRITES 28 | add fried egg +2

butchers cut, chimichurri, pistachio gremolata frites

AVOCADO TOAST 16

pastrami salmon, mustard-cucumber seed relish, chips

BRUNCH PIZZA 12

soft ricotta, egg, spicy salami, asparagus

PORK BELLY HASH 16

onion, pepper, egg, chipotle hollandaise

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Executive Chef Chris Bonnivier strongly believes in supporting local agriculture. We would like to thank the following farms within our community for providing us with sustainable food.

ROYALTON FARMS, FRESH TAKE FARMS, BATTENKILL DAIRY, THOMAS POULTRY FARM & LITTLE FIELD FARMS