

MORRISSEY'S

BRUNCH MENU

11AM - 2PM

SNACKS & SHARES

RAW BAR ^{MP}

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

WARM BRUSSEL SPROUT SALAD 14

gjetost cheese, rye croutes, curried chayote squash, bacon

"BUFFALO" CAULIFLOWER 12

bleu cheese, spicy sauce

CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

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

FRESH TAKE FARMS "MIREPOIX" SALAD 12

garlic frites, shaved radish, heirloom carrots, baby turnips, white fig agrodolce, fennel

"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

WARM ADELPHI BROWN BREAD 13

carrot cake, puffed raisins, maple marscarpone

R&G FARMS LOCAL GREEK YOGURT PARFAIT 12

house made granola, blood orange syrup, pistachio

APPLE CIDER DONUT HOLES 8

saratoga apple cider, whiskey & nutmeg spiced anglaise

BETWEEN THE BREAD

HOUSE MADE PORCHETTA SANDWICH 18

whole grain bread, butter basted egg, horseradish aioli, arugula, radish

DRY AGED BURKE BURGER 17

B1 mayo, fried duck egg, db candied bacon, gjetost cheese, smoked tomato jam

SIDES

HIPSTER FRIES 10

BACON 7

SAUSAGE 8

FIELD GREENS 6

EGGS & BENEDICT'S

ADELPHI OMELETTE | EGG WHITES AVAILABLE 14
fines herbs, roasted mushroom, farmer's cheese

ADELPHI FRITTATA 15

goat cheese, frisée, bacon, spring onion, radish

CLASSIC EGGS BENEDICT 16

add salmon +2 | add crab +4

FARM FRESH EGGS, ANY STYLE 12

field greens, country toast

THOMAS POULTRY FARM, FRESH EGG & AVOCADO 16

sea salt smashed avocado, cranberry, walnuts, griddled country toast, open faced, olive oil, frisée

LOBSTER SCRAMBLE 24

maitake mushroom, scallion, goat cheese, griddled farm bread

SPECIALTIES

BREAD PUDDING FRENCH TOAST 14

maple whipped cream, bananas

FRIED CHICKEN & WAFFLES 21

sweet potato waffle, sauce mole, maple guajillo glaze, cracked black pepper roasted seckel pear

STRIP STEAK 36

hazelnut bone marrow crumb, chimichurri, pommes purée, artichoke

BRUNCH PIZZA 12

butternut squash, whipped ricotta, nduja, roasted cauliflower, duck egg

PORK BELLY HASH 16

onion, pepper, egg, chipotle hollandaise

PASTRAMI SALMON 29

brussel sprouts, warm beet vinaigrette, sauce persillade, pickled mustard seeds



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