

MORRISSEY'S LOUNGE

VOLUME II



ISSUE I

EAST COAST OYSTER SELECTION MP
mignonette & bloody mary cocktail sauce

SHRIMP COCKTAIL MP
bloody mary cocktail sauce

CHARCUTERIE & CHEESES 18
chef's selection of daily cured sausages, meats & NY state cheeses

CRISPY CALAMARI 13
preserved lemon, chili, tomato vinaigrette

ROASTED BEET CARPACCIO 12
whipped goat cheese, arugula, black olive vinaigrette

FRIED ARTICHOKE 12
capers, horseradish aioli, white anchovies, lemon

HIPSTER FRIES 8
parmesan, shishito peppers, bacon, chili peppers

KOREAN BBQ WINGS 12
soy glazed, radish "coleslaw"

HARVEST SQUASH SOUP 10
cranberry, sage, pumpkin seeds

MAPLE GLAZED "CLOTHESLINE" BACON 18
Chef David Burke's signature dish

"BUFFALO" CAULIFLOWER 12
bleu cheese, spicy sauce



WILD MUSHROOM FLATBREAD 13
whipped ricotta cheese, frisée, speck, wild mushroom

MARGARITA FLATBREAD 9
mozzarella, basil, grana padano

SHAVED WINTER GREEN SALAD 10
garlic frites, shaved radish, heirloom carrots, fennel, baby turnip, white fig agrodolce

CLASSIC CAESAR SALAD 13
torn croutons, parmesan, white anchovies

WARM BRUSSEL SPROUT SALAD 14
gjetost cheese, rye croutes, chayote squash, bacon

DRY AGED BURKE BURGER 14
brioche bun, B1 mayo

SHORT RIB "SHEPARD'S PIE" 14
baby turnips, mushroom, braised short rib

PORK BELLY MAC N' CHEESE 14
horseradish, roasted peppers, onion, mushroom, cheddar cheese

CUBANO PANINI 12
ham, pork, mustard, emmental cheese, onion, pickles

ROASTED MUSHROOM PANINI 12
taleggio cheese, roasted pepper, charred onion

CHICKEN MILANESE 26
lemon, arugula, extra virgin olive oil

