

# 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

#### BABY KALE SALAD 15

charred scallions, pepitas, avocado, blood orange

#### 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

#### CLASSIC CAESAR SALAD 14

torn croutons, grana padano, white anchovies, 64° duck egg, speck crackling

### 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