

# MORRISSEY'S

SARATOGA SPRINGS, NY  
AT THE ADELPHI

## SHELLS • SNACKS • SHARES

### RAW BAR MP

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

### WHITE GAZPACHO 18

blue crab, avocado, watermelon, baby corn, mache

### FRIED ARTICHOKE 14

capers, tarragon aioli, white anchovies, lemon

### PORK BELLY SLIDERS 14

root beer glaze, sazón aioli, charred scallion, DB spiced chips

### CHEF'S DAILY CATCH OYSTER SLIDERS 16

remoulade, quick chee, DB spiced chips

### "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

### FRIED PICKLE "POPS" 12

chipotle aioli

### BULGOGI WINGS 14

korean BBQ style, gochujang, quick chee

### "CHEEZE DOODLES" 14

togarashi spice, chipotle aioli

### CRISPY CALAMARI 14

thai-ginger sauce

### AVOCADO TOAST 16

pastrami salmon, mustard-cucumber seed relish, chips

### MAPLE GLAZED CANDIED BACON 18

applewood smoked, served on a clothesline

### HIPSTER FRIES 10

parmesan, shishito peppers, bacon, chili peppers

### FALAFEL POPS 14

zatar, tzatziki

## FLATBREAD

### HUMMUS 12

feta, kalamata olives, tomato, cucumber

### MARGARITA 8

mozzarella, basil, grana padano

### ROASTED BEET 13

goat cheese, balsamic, arugula

### THREE MEAT 14

chorizo, fennel salami, prosciutto, tomato sauce

## LEAFY GREENS

### 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 & BURRATA 17

tomato, prosciutto, fava beans, basil citrus vinaigrette

### OPEN FACED WEDGE SALAD 13

smoked tomato, bleu cheese, bacon, shallots

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

## 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 mushrooms

### PASTURE RAISED CHICKEN 26

asparagus, locally foraged mushroom beurre blanc, preserved tomato

### STEAK FRITES 28

butchers cut, chimichurri, pistachio gremolata frites

### SARATOGA "CAESAR" CLUB 16

chicken, chips, salad, bacon, parmesan bread

### LOBSTER ROLL MP

traditional lobster salad, brioche bun

# 37

Executive Chef Chris Bonnavier 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