

MORRISSEY'S

SARATOGA SPRINGS, NY
AT THE ADELPHI

SHELLS • SNACKS • SHARES

RAW BAR MP

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

KABOCHA SQUASH BISQUE 12

cranberry gelée, crispy sage, maple roasted pepitas

FRIED ARTICHOKE 14

capers, horseradish aioli, white anchovies, lemon

MAPLE SOY GLAZED PORK BELLY BAO BUNS 14

kohlrabi kimchi, hoisin, cashew butter

"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

BULGOGI WINGS 14

korean BBQ style, gochujang, quick chee

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

FLATBREAD

HARVEST SQUASH 12

sea salted whipped ricotta, fried sage, pumpkin seeds, coal roasted sweet onion

MARGARITA 8

mozzarella, basil, grana padano

WILD MUSHROOM 14

telaggio cheese, frisee, cider caramelized salsify, speck, wild mushroom

THREE MEAT 14

chorizo, fennel salami, prosciutto, tomato sauce

LEAFY GREENS

FRESH TAKE FARMS "MIREPOIX" SALAD 12

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

WARM BRUSSEL SPROUT SALAD 14

gjetost cheese, rye croutes, curried chayote squash

MUSTARD GREEN SALAD 14

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

CLASSIC CAESAR SALAD 14

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

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

MAINS & SANDWICHES

HOUSE MADE PORCHETTA SANDWICH 18

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

DRY AGED BURKE BURGER 17

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

WOOD-FIRED SALMON 27

carrot puree, adirondack "potato salad," tatsoi, beech mushrooms

PASTURE RAISED CHICKEN 26

asparagus, locally foraged mushroom beurre blanc, preserved tomato

STRIP STEAK 36

hazelnut bone marrow crumb, chimichurri, pommes purée, artichoke

SARATOGA "CAESAR" CLUB 16

chicken, chips, salad, bacon, parmesan bread



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