

# MORRISSEY'S

SARATOGA SPRINGS, NY  
AT THE ADELPHI

## PIERS & PASTURES

### RAW BAR MP

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

### CHARCUTERIE & LOCAL UPSTATE NY CHEESES 22

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

### MAPLE GLAZED CANDIED BACON 18

applewood smoked, served on a clothesline

### CRISPY CALAMARI 14

thai-ginger sauce

### MAPLE SOY GLAZED PORK BELLY BAO BUNS 14

kohlrabi kimchi, hoisin, cashew butter

### AVOCADO TOAST 16

pastrami salmon, mustard-cucumber seed relish

### BULGOGI WINGS 14

korean BBQ style, gochujang, quick chee

## FARM & FORAGE

### KABOCHA SQUASH BISQUE 12

cranberry gelée, crispy sage, maple roasted pepitas

### FRIED ARTICHOKE 14

capers, horseradish aioli, white anchovies, lemon

### "BUFFALO" CAULIFLOWER 12

bleu cheese, spicy sauce

### HIPSTER FRIES 10

parmesan, shishito peppers, bacon, chili peppers

### HOUSE-MADE SARATOGA CHIPS 5

DB's saratoga spice blend

### 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, bacon

### 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 TO YOUR SALAD

chicken +10 | salmon +14 | shrimp +16

## 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

talleggio cheese, frisée, cider caramelized salsify, speck, wild mushroom

### THREE MEAT 14

chorizo, fennel salami, prosciutto, tomato sauce

## MAINS & SANDWICHES

### HOUSE MADE PORCHETTA SANDWICH 18

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

### DRY AGED BURKE BURGER 17

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

### WOOD-FIRED SALMON 27

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

### PASTURE RAISED CHICKEN 26

asparagus, locally foraged mushroom beurre blanc, preserved tomato

### CHEF'S CUT STEAK 28

hazelnut bone marrow crumb, pommes purée, chimichurri, cauliflower, artichoke

### SARATOGA "CAESAR" CLUB 16

chicken, chips, salad, bacon, parmesan bread

### BRAISED SHORT RIB SANDWICH 16

15 hour braised short rib, talleggio cheese, horseradish aioli, charred tomato jam, pickled red onion, brioche bun

### ADELPHI NOODLE BOWL 17

soft cooked duck egg, napa cabbage, miso ramen noodle, traditional ramen broth, mung bean thread, scallion, heirloom carrot  
*\*choice of crispy park belly, scallop, chicken or salmon*



Executive Chef Chris Bonnavier strongly believes in supporting local agriculture. We would like to thank the following farms for providing us with sustainable food.

ROYALTON FARMS, FRESHTAKE FARMS, BATTENKILL DAIRY,  
THOMAS POULTRY FARM & LITTLE FIELD FARMS