

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^o 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
taleggio 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

PASTRAMI SALMON 29
brussel sprouts, warm beet vinaigrette, sauce persillade, pickled mustard seeds

FRIED CHICKEN & WAFFLES 21
sweet potato waffle, sauce mole, maple guajillo glaze, cracked black pepper roasted seckel pear

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, taleggio 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 pork 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