
MORRISSEY'S

— LOUNGE & BISTRO —

AT THE ADELPHI HOTEL

Mother's Day Dinner

MAY 11TH & 12TH FROM 4-9PM • RESERVATIONS REQUIRED

Appetizers

SOUP DU JOUR • 15

FAVA BEAN HUMMUS • 15
smoked paprika, crispy shallots, grilled pita

ONION RINGS • 13
spicy mayo, pecorino, scallions

HIPSTER FRIES • 14
chili oil, parmesan, bacon, peppadew

ANGRY CAULIFLOWER • 16
hummus, fermented black bean, chili oil, cashew

TUNA TACOS • 22
seared yellowfin tuna, sesame seaweed salad, pickled ginger, sriracha aioli

PEI MUSSELS • 18
fennel, pernod, english peas, saffron, grilled ciabatta

MARYLAND STYLE CRAB BISQUE • 20
sherry, puff pastry, blue crab, espelette

LOBSTER CORN DOGS • 22
pickled ramp remoulade

CLOTHESLINE BACON • 25
candied maple & black pepper

PIG EAR PAD THAI • 18
bean sprouts, cilantro, lime, spicy peanuts

Leafy Greens

ADELPHI HOUSE SALAD • 14
gem lettuce, olives, strawberry, marcona almond

GREEK SALAD • 16
grape tomato, olive, feta, yogurt vinaigrette

MORRISSEY'S CAESAR • 16
romaine, black garlic caesar dressing, tasso, sourdough nuggets

ROASTED BABY BEETS • 19
whipped ricotta, mizuna, pistachio, aged balsamic, puffed quinoa

ARUGULA & FRISEE • 17
haricots vert, applewood bacon, fingerling chips, truffle vinaigrette, crisp 5 minute egg

TOP YOUR SALAD
add chicken +9 | add shrimp +10 | add steak +13

Raw Bar

YELLOWFIN TUNA TARTARE • 24
avocado, soy lime emulsion, sesame lavash

OYSTERS ON THE 1/2 SHELL • MP
cucumber & lime sorbet

POACHED PRAWNS • MP
cocktail, lemon aioli

KING CRAB COCKTAIL • 26
citrus, avocado, hackelback caviar

Housemade Pasta

SHORT RIB RAVIOLI • 30
artichoke, chanterelle, sage

POTATO GNOCCHI • 26
spring vegetables, crisp prosciutto, parmesan

BUCCATINI • 30
smoked tomato + sausage ragout, pecorino, fennel pollen

Large Plates

PAN-ROASTED ORA KING SALMON • 38
sweet pea & risotto, ginger + brown butter emulsion, crispy mint

SEARED SEA SCALLOPS • 44
asparagus, fava bean, morel mushroom, ramps, crisp pancetta

ROASTED ORGANIC CHICKEN • 35
fennel + onion soubise, english peas, heirloom carrot

DB BURGER • 18
*caramelized onion, white cheddar, B-1 mayo
add wild mushroom +\$5 | add bacon +\$5*

GRASS-FED FILET MIGNON • 52
brown butter potato puree, braised swiss chard, black garlic jus

Additions

HERB ROASTED ASPARAGUS • 14
citrus + dijon butter

YUKON GOLD POTATO PUREE • 12
olive oil, chives

CRISPY BRUSSELS SPROUTS • 14
yogurt, coriander, barberries