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MORRISSEY'S
— LOUNGE & BISTRO —
AT THE ADELPHI HOTEL

LUNCH MENU

AVAILABLE DAILY FROM 11AM-4PM

APPETIZERS

STEAK TARTARE 18
lemon, dijon, arugula, quail egg

CLOTHESLINE BACON 20
thick cut, maple glazed

WILD MUSHROOM MINISTRONE 12
barley, goat cheese tortellini

HIPSTER FRIES 9
chili oil, parm, bacon, peppadew

BURRATA 15
butternut squash, pomegranate, pumpkin seeds

LOBSTER DUMPLINGS 18
miso, sesame, nori

CARNEGIE DELI POTATO KNISH 10

KALE CAESAR 13
romaine, pecorino vinaigrette,
crouton, anchovy

BEET SALAD 12
endive, hazelnuts, sherry vinaigrette

BLT STEAK SALAD 18
romaine wedge, glazed bacon,
blue cheese vinaigrette

BETWEEN THE BREAD

DB BURGER 16
caramelized onion, white cheddar, B-1 mayo

CUBAN PANINI 14
roasted pork, pickles, onions, mustard, gruyère

**CARNEGIE DELI
HOT PASTRAMI SANDWICH** 16
seeded rye bread, spicy brown mustard, side of
Carnegie Deli sour pickles

**CARNEGIE DELI
HOT CORNED BEEF SANDWICH** 16
seeded rye bread, spicy brown mustard, side of
Carnegie Deli sour pickles

OYSTERS & MUSSELS

RAW OYSTERS MP
green apple mignonette

OYSTER "COCKTAIL" MP
crab, cocktail vinaigrette

GARLICKY MUSSELS 14 | 24
white wine, garlic, butter, crostini

RED MUSSELS 14 | 24
sausage, fennel, tomato, crostini

MUSSELS DU JOUR MP
chefs daily selection

WOOD FIRED PIZZAS

PIZZA DU JOUR MP
chefs daily selection

MARGHERITA 10
tomato, mozzarella, basil

WHITE 11
mozzarella, sprouts, kale, speck,
parmesan

SALUMI 12
tomato, mozzarella, soppressata

MAIN COURSE

STEAK FRITES 25
hanger, chimichurri, parm fries

SOURDOUGH CRUSTED HALIBUT 34
artichoke barigoule, cippolini
onion, lemon butter

CHICKEN POT PIE 22
winter vegetables, onion crust