



Morrison-Clark
Historic Inn & Restaurant

THE LUNCH MENU SPRING, 2019

Small Plates

CHICKEN MEATBALL MINISTRONE	11	Spring Vegetables, Country Ham, Orzo, Manchego
GRILLED BABY WHEEL OF BRIE*	14	Apricot & Vanilla Preserves, Grilled Baguette
MALAYSIAN PRAWN & YUKON POTATO PIEROGIES	16	Maple & Soy Glazed Bacon, Carrots, Edamame, Marjoram
SESAME CRUSTED LOIN OF RARE AHI TUNA	16	Seaweed, Wasabi Aioli, Caramel-Soy Glaze, Crisp Wontons
"CHIPS & DIP"*	11	Edamame Hummus, Tomato & Olive Tapenade, Pita
JUMBO LUMP CRAB FONDUE	16	Gruyere Cheese, Spring Onion, Grilled Pita, Petit Salad

Salads

CLASSIC CAESAR	9	Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano
BUTTER LETTUCE & HEARTS OF PALM*^	12	Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic
ARUGULA "CANNOLI"*^	12	Roasted Beets, Goat Cheese, Crisp Indian Flatbread, Avocado, Truffle Vinaigrette
CAPRESE*^	12	Field Greens, Baby Heirloom Tomatoes, Burrata, Basil Oil, Balsamic Reduction, Sea Salt
ADD A PROTEIN TO YOUR SALAD		Chicken Breast 6 Pan Seared Salmon 10 Grilled Shrimp 8 Grilled Hanger Steak 12

Sandwiches & Entrees

All Sandwiches are served with French Fries

GRILLED CHICKEN & AVOCADO CLUB	15	Bacon, Greens, Tomato, Gruyere, Garlic Aioli, Sourdough
LOBSTER GRILLED CHEESE	22	Truffled Pecorino, Lobster-Tomato Broth, Brioche
ESPRESSO MARINATED LONDON BROIL SLIDERS	15	Gruyere, Lavender-Maple Aioli, Butter Pickles, Pretzel Bun
JUMBO LUMP CRAB CAKE SANDWICH	20	House-Made Slaw, Tartar Sauce, Brioche Bun
SHRIMP & GRITS^	22	Creamy Southern Style Grits, Truffle-Honey Butter
SLOW SMOKED & CRISPY SEARED PORK BELLY	15	Belgian Waffle, Braised Mustard Greens, Candied Pineapple, Star Anise BBQ
TRUFFLE SALT ROASTED ATLANTIC SALMON^	25	Jumbo Lump Crab, Potato Gnocchi, French Beans, Citrus-Marjoram Butter, Red Wine Drizzle, Microgreens
PAN ROASTED BREAST OF FREE RANGE CHICKEN^	23	Truffled Purple Potatoes, Peas & Carrots, Celeriac Mousse, Gingered Foie Gras Gastrique
BABY GREEN BEAN & CARROT SOBA NOODLES*	20	Heirloom Peppers, Edamame, Sautéed Shiitakes, Toasted Sesame, Ginger-Tamari Sauce, Microgreen & Radish Salad
MORRISON-CLARK BURGER	16	Bacon, Gingered Mushrooms, Gruyere, Pickled Red Onions, Brown Sugar Mustard, Brioche Bun

Desserts

"COFFEE & DOUGHNUTS"*	9	Bombolini, Lavender Honey, Vanilla Salt, Espresso Gelato
RED VELVET BROWNIE SUNDAE*	14	Cream Cheese Semifreddo, Dulce Anglaise, Craquantes
OLD FASHIONED HOUSE-MADE WHOOPIE PIE*	12	Peanut Butter Cream Filling, Chocolate Glaze, Blackberry
HONEY CRISP APPLE & HUCKLEBERRY COBBLER*^	11	Hazelnut & Oat Crumble, Sea Salt Caramel Gelato
TANGERINE-CRÈME FRAICHE CAKE*	12	Blueberry Compote, White Chocolate Mousse, Cashew
TRIO OF SORBET*^	9	Please ask your Server about our House-Made Selection of Sorbet & Gelato

Executive Chef: *Russell Braitsch*

*Vegetarian Items ^Gluten Free Items

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness