



## FOOD

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### PUB SNACKS

**morrison fries** 5- old bay, malt aioli  
**almonds** 4- fried, salted & smoked  
**marinated olives** 4- hot peppers, citrus  
**house pickles** 4- cucumbers, dill, vinegar  
**deviled eggs** 5- white anchovy, paprika  
**pork belly bites** 8- maple hot sauce  
**scotch egg** 8- house sausage, soft egg, mustard

### STARTERS

**beet salad** 9- chevre, orange, walnuts, maple vinaigrette  
**market lettuces** 7- bacon croutons, raisin vinaigrette  
**cheese board** 14- daily selection, jam, nuts, toast  
**cheesy fries** 8- cheddar, brown gravy, fried egg  
**charcuterie** 14- daily selection, pickles, mustard  
**fried brussels sprouts** 9- bacon, balsamic, hazelnuts  
**broccolini** 9- garlic, chili, lemon, butter

### PLATES

**shepherd's pie** 16- black stout braised beef short rib, blue cheese, mashed potatoes & crispy onions  
**fish n chips** 16- craft beer battered w/ malt aioli, mushy peas & pickled red onion  
**mac n cheese** 14- aged cheddar, apple, leeks & bread crumbs **add braised short rib or bacon +3**  
**ale steamed black mussels** 14- tarragon, garlic, orange butter, toast  
**classic burger** 12- aged cheddar, red relish, crispy onion, lettuce  
**pub steak** 19- fingerling potatoes, watercress, horseradish crème fraîche  
**organic half chicken** 18- potato puree, brussels, bacon jam, broth  
**morrison filet burger** 16- english muffin, port salut, remoulade, petite filet & marrow butter

### DECEMBER BURGERS OF THE MONTH

**Reindeer Burger** 13- 6 oz. durham ranch venison, ancho-cranberry chutney & brie  
**Atwater Veggie Burger** 13- portabella mushroom, butternut squash, smoked gouda, watercress

### DESSERTS

**butterscotch bread pudding** 10- custard soaked brioche with whiskey sauce and vanilla bean ice cream  
**smoked chocolate ganache** 8- zona rosa coffee crust, cappuccino cream  
**ice cream sandwich** 8- chocolate fudge cookies filled w/ ice cream & chocolate sauce  
**apple tart** 8- cinnamon, sea salt, caramel, vanilla ice cream  
**cheese board** 14- daily selection w/ fig jam & toasted nuts

### MORRISON COCKTAILS

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11-

**THE KENTUCKME** kentucky bourbon, calvados, chai tea, house recipe maple lemonade  
**UNICORN** russian standard vodka, cedilla, fresh lemon, simple syrup & ginger beer  
**KILT LIFTER** glen garioch single malt scotch, fresh apple & lemon juice, agave, orange liqueur  
**JARON'S SAZERAC** bulleit bourbon, angostura bitters, peychaud bitters, bakers sugar, absinthe  
**MORRISON MANHATTAN** jim beam rye, veev, sweet vermouth and aromatic bitters, luxardo cherry  
**APPLEWOOD** wild turkey bourbon, house smoked apple juice, sweetened yerba mate tea, peychaud  
**T.E. LAWRENCE** brokers gin, aperol, rosemary, grapefruit and lemon  
**MORRISON GIMLET** hendricks gin, fresh lime, sweetened cucumber  
**BABES ENDING MARTINI** american harvest organic vodka, bacon/blue cheese stuffed olive (this drink only)

### HAPPY HOUR 4 - 7 DAILY

**\$5 craft beer - \$5 wine by the glass - \$9 classic burger – \$9 fish n chips**  
**\$2 fries - \$2 smoked almonds - \$2 olives - \$2 pickles - \$7 bread pudding**