

# the Morris

restaurant

## Curbside Menu

26 March 2020

Tuesday - Saturday

5:00PM-9:00PM

### Charcuterie

Duck liver mousse

Spicy headcheese

Duck rillettes

Rabbit terrine

Pâté de campagne

Jägerwurst

Pepperoni

Soppressata

One .....10

Five .....35

The full monty ....65

### Caviar Service

Estate caviar

1/2oz \$27

1oz \$55

Golden osetra caviar

1/2oz \$55

1oz \$105

### Cheese

Cavatina

Loray Comté

Variation No.1

.....20

### Bread

Tartine bread .....5

Beillevaire butter

add .....2

duck offal confit

(v) Little gems . bacon .....13  
hazelnut

(v) Charred broccoli . grilled squid .....17  
chili lime

(v) Mushroom porridge . black trumpet .....32  
parmesan

Duck noodle soup . burnt orange broth .....21  
broccoli

Fried chicken . biscuit . sausage gravy .....30

Pork confit . apple .....35  
delicata squash

Ribeye . green garlic .....58  
mushroom bordelaise

Smoked duck . root vegetables

Half duck .....70

Whole duck .....140

### Dessert

Buckwheat doughnuts .....11

Chocolate puddin' . salty cookie .....11

(v)Vegetarian or can be made  
vegetarian.

A surcharge of 5% will be added  
to your bill to help with  
employee benefits.

Email [info@themorris-sf.com](mailto:info@themorris-sf.com) to place an order at least  
two hours prior to pickup. Please be sure to include a  
phone number in your email.