

# the Morris

restaurant

## Curbside Menu

08 April 2020

Tuesday - Saturday

5:00PM-9:00PM

### Charcuterie

Duck liver mousse

Spicy headcheese

Duck rilette

Rabbit terrine

Jägerwurst

Pepperoni

Soppressata

Chorizo

One .....10

Five .....35

The full monty ....65

### Caviar Service

Estate caviar

1/2oz \$27

1oz \$55

Golden oscetra 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

Grilled duck heart skewers .....4

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

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

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

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

The Morris Burger . garlic aioli .....20  
add comte 2

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

Smoked beef brisket . cranberry beans .....35  
poblano crema

Smoked duck . root vegetables

Half duck .....70

Whole duck .....140

### Dessert

Buckwheat doughnuts .....11

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

### Cocktails To-Go

Chartreuse slushy

green chartreuse . lemon.....11

Naked and infamous (2 servings).....29

mezcal . chartreuse . sweet vermouth . lemon

Vieux carre (2 servings).....33

bertoux brandy . rye . vermouth . benedictine

Kimino Japanese Soda (sample pack / 6 flavors) ....19

(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. Thank you for your support!