

# the Morris

restaurant

## Curbside Menu

05 May 2020

Tuesday - Saturday

5:00PM-9:00PM

### Charcuterie

Duck liver mousse

Spicy headcheese

Duck rillettes

Rabbit terrine

Pâté de campagne

Jägerwurst

Pepperoni

Soppressata

Chorizo

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

Cultured butter

(v)Vegetarian or can be made  
vegetarian.

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

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

(v) Yuba salad. avocado . grapefruit .....15

(v) Grilled artichoke . anchovy aioli .....12

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

Smoked duck pozole . guajillo broth . cabbage .....22

(v) Fettuccine . mushroom . rapini .....28

Fish & chips . petrale sole .....18  
caper aioli

Pork sausage . peas . favas .....28

Ribeye . cranberry beans . poblano crema .....55

Smoked duck . root vegetables

Half duck .....70

Whole duck .....140

French fries . garlic aioli .....5

### 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

Greenpoint (2 servings).....33

four roses . chartreuse . sweet vermouth

### Morris Provisions

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

Proyecto Diaz coffee (3/4 lb whole beans) .....18

Linea Espresso (1 lb whole beans) .....26

Etta + Billie & The Morris soap (8oz) .....25

Email [info@themorris-sf.com](mailto:info@themorris-sf.com) to place an order at least two hours prior to pickup.