

Mory's LUNCH

GREENS

HOUSE SALAD 8.

Seasonal greens, cucumber, red onion, radish, tomatoes, olives, balsamic vinaigrette

CAESAR 10.

Romaine hearts, parmigiano cheese, croutons, white anchovy

BURRATA & TOMATOES 14.

Local "Liuzzi" burrata, trio of tomatoes, pickled red onions, olive oil, garlic confit, aged balsamic

STRAWBERRY & ALMOND SALAD 14.

Arugula, mandarin orange, lemon honey vinaigrette, radish, goat cheese

ADD-ONS FOR ABOVE:

Grilled chicken 7. Furikake seared tofu 5.

Grilled salmon 10. Grilled shrimp 8.

Sliced flatiron steak 10.

SHRIMP TACO SALAD 21.

Chopped romaine, 3 spice-rubbed gulf shrimp, fresh corn, pico de gallo, guacamole, sour cream, pepperjack cheese, olives, jalapenos, crispy corn tortillas, cilantro lime vinaigrette

TUNA NICOISE SALAD 25.

Furikake seared ahi tuna, seasonal greens, potatoes, green beans, red onion, olives, tomatoes, capers, radish, house vinaigrette

HANDHELDS

Choose a side: house fries, Baker soup, house salad

CHIPOTLE BISON BURGER 23.

Maple bacon jam, Vermont cheddar, leaf lettuce, brioche bun

SCOTTISH SALMON BURGER 18.

Applewood bacon, saffron lemon aioli, leaf lettuce, tomato, multigrain bun

CRISPY CHIPOTLE CHICKEN SANDWICH 19.

Pickle chips, chipotle aioli, brioche bun

MORY'S PRIME BEEF BURGER 20.

8oz prime beef, leaf lettuce, tomato, red onion, pickles, brioche bun
Cheddar Swiss American

CORNED BEEF REUBEN 19.

Thousand Island dressing, sauerkraut, Swiss cheese, marble rye bread

SWEET POTATO-BLACK BEAN BURGER 17. VEGAN

Avocado, red onion, leaf lettuce, tomato, dijonnaise, multigrain bun

LOUIS SANDWICH 17.

Roast turkey breast, Swiss cheese, bacon, leaf lettuce, tomato, mayonnaise, multigrain or sourdough bread

PLATES

QUICHE DU JOUR M.P.

Chef's daily preparation; side house salad

CAVATELLI BOLOGNESE 18.

Fresh cavatelli, rich tomato meat sauce, herbed ricotta, parmigiano cheese

SCOTTISH SALMON 21.

Togarashi crust, coconut rice, snow peas, edamame, carrots, pomegranate & mandarin orange glaze

TUNA POKE BOWL 18.

Brown sushi rice, cucumber, avocado, edamame, scallion, radish, carrots, sesame dressing, furikake; sriracha & wasabi aiolis

THE TEMPLE BOWL 18. VEGAN

Toasted quinoa & brown rice pilaf, leafy greens and vegetables, edamame, sesame dressing
Grilled chicken 7. Furikake seared tofu 5.
Grilled salmon 10. Grilled shrimp 8.

FISH & CHIPS 24.

Beer battered New England cod, crispy potato wedges, tartar sauce.

MOULES FRITES 14.

Cultivated mussels, white wine, garlic, shallot, grain mustard, cream, herbs; house fries

MORY'S SIGNATURES

RAINBOW TROUT "VENETIAN STYLE" 25.

White wine, capers, currants, pine nuts, garlic, parsley, lemon, fresh vegetables, rice pilaf

CHICKEN & SHRIMP GUMBO 24.

Amish chicken, gulf shrimp, andouille sausage, bell peppers, scallions, rice pilaf

CRAB CRUSTED NEW ENGLAND COD 26.

Lemon herb butter sauce, fresh vegetables, rice pilaf

ROASTED AMISH CHICKEN 23.

Pennsylvania farmed half chicken, saffron, lemon honey, ginger, garlic, green olive, fresh vegetables, rice pilaf

TRADITIONS

BAKER SOUP 5.

Curry infused tomato

WELSH RAREBIT 8. BACON BUCK 9.

BACON-EGG BUCK 11. RAREBIT FOR ONE 6.

FRIES

MORY'S HOUSE FRIES 6. TRUFFLE FRIES 9.

EGGPLANT FRIES with CHIPOTLE AIOLI 10.

SWEET POTATO FRIES 8.