

Mory's LUNCH

GREENS

GARDEN SALAD 8.

FIELD GREENS, TOMATOES, CUCUMBERS, KALAMATA OLIVES,
CARROTS, BALSAMIC VINAIGRETTE

PEAR & GORGONZOLA SALAD 10.

KALE, DRIED CRANBERRIES & FIGS, WALNUTS, RASPBERRY VINAIGRETTE

MEDITERRANEAN SALAD 10.

MIXED GREENS, TOMATO, CHICKPEAS, ARTICHOKE, ROASTED
RED PEPPERS, FETA CHEESE, OLIVES, RED ONION; EXTRA VIRGIN OLIVE
OIL AND LEMON

CAESAR 9.

ROMAINE LETTUCE TOSSED WITH SHAVED PARMESAN,
CROUTONS AND OUR HOUSEMADE DRESSING.
TOPPED WITH WHITE ANCHOVIES

ROASTED BEET & ARUGULA 10.

TOMATOES, CUCUMBERS,
BURRATA CHEESE; BALSAMIC VINAIGRETTE

ADD TO SALADS GR. CHICKEN BREAST 5.

GR. SALMON 8. CRISPY TOFU 4. GR. SHRIMP 8.

BURGERS & SANDWICHES

SERVED WITH CHOICE OF: HANDCUT FRIES, BAKER SOUP, SIDE HOUSE
OR SIDE CAESAR SALAD.

MORY'S SIGNATURE BURGER 14.

8oz PRIME BEEF TOPPED WITH CAMBOZOLA CHEESE & PEPPER-CANDIED
BACON ON A BRIOCHE BUN WITH LETTUCE, TOMATO & RED ONION

PRIME BEEF BURGER 13. TURKEY BURGER 13.

ON A ROLL WITH LETTUCE, TOMATOES, RED ONION & PICKLE
CHEESE: CHEDDAR, SWISS, AMERICAN, BLUE

CALIFORNIA VEGGIE BURGER 13. VEGAN

ON PORTUGUESE ROLL WITH GUACAMOLE AND ROASTED RED PEPPER
CHEESE: CHEDDAR, SWISS, AMERICAN, BLUE

GRILLED SALMON BLT 16.

GRILLED SALMON FILET WITH BACON, LETTUCE, TOMATO
& CITRUS AIOLI ON 12-GRAIN BREAD OR PORTUGUESE ROLL

PANINI OF THE DAY

DAILY SELECTION OF FRESH INGREDIENTS, TOASTED

PO'BOY OF THE DAY

NEW ORLEANS STYLE HOAGIE; FILLING CHANGES DAILY.
ALWAYS SERVED WITH GREEN OLIVE DRESSING,
BASIL LIME AIOLI, LETTUCE, TOMATO & PEPPERJACK CHEESE

JUMBO LUMP CRABCAKE SANDWICH 16.

LETTUCE, TOMATO, SOUTHWESTERN REMOULADE ON BRIOCHE

GRILLED CHICKEN CAESAR WRAP 12.

LOUIS SANDWICH 14.

ROASTED TURKEY BREAST, SWISS CHEESE, BACON,
TOMATO, LETTUCE & MAYO ON 12 GRAIN OR WHITE TOAST

BAKER SOUP & HALF LOUIS 12.

PLATES

JUMBO LUMP CRABCAKES 15.

SOUTHWESTERN REMOULADE

PEPPER CRUSTED AHI TUNA 'CARPACCIO' 14.

PETIT ARUGULA SALAD

PENNE BOLOGNESE 15.

MORY'S SPECIALTY BLEND MEAT SAUCE, TOPPED WITH ASIAGO CHEESE

SMOKED SALMON & AVOCADO TIMBALE 15.

LAYERED WITH CUCUMBERS, CREAM CHEESE,
CARROTS AND ROASTED RED PEPPERS

RISOTTO

A PERFECT COMBINATION OF THE FRESHEST
INGREDIENTS— CHANGES DAILY

SHRIMP COCKTAIL 15.

LEMON AND HOUSEMADE COCKTAIL SAUCE

CAJUN SHRIMP & ANDOUILLE FARFALLE 16.

VODKA SAUCE, MUSHROOMS

FISH & CHIPS 16.

HAND-BATTERED CRISPY COD WITH FRIES & COLE SLAW

BUDDHA BOWL 16. VEGAN

QUINOA PILAF, KALE TERIYAKI, ASIAN VEGETABLES,
TAHINI-MISO SAUCE **ADD: CHICKEN BREAST 5.**
GR. SALMON 8. CRISPY TOFU 4. GR. SHRIMP 8.

TRADITIONS

BAKER SOUP 5.

CURRY-INFUSED TOMATO PUREE

WELSH RAREBIT 7. BACON BUCK 9. BACON-EGG BUCK 10.

GOOD FOR 2-4 TO SHARE

RAREBIT FOR ONE 5.

SHRIMP ARNAUD 17.

TRADITIONAL NEW ORLEANS DISH HAS BEEN A FAVORITE SINCE THE '60s

BRAT & KRAUT 7.

SPLIT GRILLED BRATWURST, SAUERKRAUT & BAVARIAN MUSTARD

SIDES

MORY'S HANDCUT FRIES 6.

TRUFFLE FRIES 8.

TOSSED WITH ASIAGO CHEESE & TRUFFLE OIL

SWEET POTATO FRIES 7.

BOURBON AIOLI

CRISPY EGGPLANT FRIES 8.

ANCHO CHILE DIPPING SAUCE