

EAT

SOUP & SALAD

CHEF INSPIRED DAILY SOUP	12
Chef's daily soup with house-made focaccia & butter	
SUPER SALAD 🌱🥥🥜	17
Organic quinoa, apple, raisins, chickpeas, edamame, almonds, super seeds, cider vinaigrette	
Add chilled shredded roast chicken – 3	
KALE APPLE AND GOAT CHEESE SALAD 🥥	17
Crumbled goat cheese, candied spiced pecans, assorted greens and apple cider vinaigrette	

TO SHARE

MO'S WINGS 🥥🥜	25
Honey garlic, salt & pepper, Thai sauce, buffalo, Jameson BBQ, mango habanero	
GOLDEN KETTLE CHIPS 🌱🥜	12
Fresh potato crisps fried golden brown, served with chipotle mayo	

MO'S FAVORITES

BUTTER CHICKEN BOWL 🥜🥥🍷	27
Chef's signature butter chicken, aromatic basmati rice, papadum, naan, and raita	
BUNNY CHOW 🌱🥜🍷	23
From the streets of Durban, South Africa, hollowed bread with authentic family style vegetable curry, tomato and white bean chutney	
Add chicken – 3	
FISH & CHIPS 🌱🥜 1 PIECE 21 2 PIECE 27	
Beer battered wild caught haddock, creamy cider broccoli slaw, house tartar sauce, lemon, fries	

TACOS

MO'S EPIC "JACK" TACOS 🌱🥜🍷	22
Shredded jackfruit, portobello mushrooms, black beans, house-made charred tomato relish, and cilantro	
Make it GF with corn shells 🥜	
COASTAL FISH TACOS 🌱🥜	23
Beer battered wild haddock, freshly made coleslaw, cilantro, house-made charred pineapple salsa, chipotle aioli, lime, green onions, hot sauce	

🥜 GLUTEN FRIENDLY 🌱 VEGAN 🥥 NUT FRIENDLY

🍷 CHEF'S CHOICE ⭐ STAFF FAVORITE

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS

IN YOUR HANDS

GUNPOWDER FRIED CHICKEN SANDWICH	23
Chef's unique and special blend of spices, crisp fried chicken, pickled carrot strips, shredded lettuce, citrus mayo, toasted brioche bun	
MO'S CADILLAC BURGER 🥜	24
6oz carnivore burger, lettuce, tomato, balsamic red onion, dill pickle, mayo on a brioche bun	
Add beef bacon – 4 Add cheese – 2.5 Sub GF bun 🥜 – 3	
SMOKED BBQ BRISKET SANDWICH 🥜	26
16 hour overnight smoked brisket, monterey jack, coleslaw, bread and butter pickles, ancho BBQ sauce, chipotle aioli, toasted brioche bun	
ROASTED VEGGIE CLUB STACK 🌱	24
Roasted yam, red pepper, portobello mushrooms, zucchini, red onion, homemade red pepper hummus, arugula, multigrain seeded bread	

PLATTERS FOR ONE

SMOKED BBQ BRISKET PLATTER 🥜🥜	34
16 hours overnight slow smoked brisket, house coleslaw, dill pickle, baby new potato salad, chef's brisket chili, bread and butter pickles, and ancho BBQ sauce	
SLOW-COOKED PORK RIBS 🌱🥜	33
16 hours overnight slow smoked half a slab of pork ribs with BBQ sauce, fries, house-made coleslaw, bread and butter pickles	

PLATTERS TO SHARE

THE "JUST RIDICULOUS" PLATTER ☆	75
A combination platter of overnight slow smoked brisket, pork ribs, brisket sandwich, kettle chips, gunpowder chicken, brisket chili, fries, house-made coleslaw, potato salad, bread and butter pickles, and ancho BBQ sauce	

GLUTEN FRIENDLY DESSERT

ORANGE CAKE 🥜	12
Freshly baked, light and delicious	
DOUBLE CHOCOLATE FUDGE CAKE 🥜	12
Our pastry chef's irresistibly rich signature creation	

SPECIAL SUNDAY FEATURE

PRIME RIB ROAST	40
Overnight roasted rib of beef 8oz cut, mashed potatoes, seasonal veg and demi-glaze with Yorkshire pudding	

Morrissey's