

The Morgan Café

Featured Wines	
St. Urbans-Hof Riesling <i>2015, Germany</i> 14. Glass / 16. Quartino	Palacios Remondo Rioja Crianza <i>2013, Spain</i> 14. Glass / 16. Quartino

I.

Seasonal Soup
8.75

Deviled Eggs
Salmon Mousse, Bell Peppers
8.25

East & West Coast Oysters
Cocktail Sauce, Lemon
18.

II.

Soup & Sandwich
Garden Greens
17.50

The Morgan Tea
Finger Sandwiches, Deviled Egg, Scone
Clotted Cream, Sweet Cakes, Preserves
Harney & Sons Tea
22.

Maine Lobster Club
Smoked Bacon, Avocado, Tomato, Mayo
Brioche, French Fries
28.

The Pierpont Salad
Chicken Paillard, Crispy Smoked Bacon
Vermont Cheddar, Blistered Cherry Tomatoes
White Northern Beans, Honey-Dijon Dressing
18.75

Prosciutto di Parma & Black Mission Figs
Baby Arugula, Shaved Parmesan
21.

Fresh Burrata & Heirloom Tomatoes
Extra Virgin Olive Oil, Aged Balsamic, Sea Salt
19.

Whole Wheat Couscous Salad
Grilled Vegetables, Orange-Chia Vinaigrette
13.00
Add Hard-Boiled Egg
15.50

The Morgan Cheeseburger
Kobe-Style Beef, White Cheddar
Romaine, Tomato, Herbed Fries
18.
Add Milkshake or Brooklyn Summer Ale
24.

Please Inquire about Items without Gluten

Rodolfo Contreras, Executive Chef

The symbol on the menu is an ampersand from a typeface called Dante that is based on fifteenth-century Venetian designs. It speaks to the Morgan's dual mission of library & museum