

# The Morgan Café

Featured Wines	
A to Z Pinot Gris 2015, Oregon 15. Glass / 17. Quartino	Campo Viejo Rioja 2015, Spain 14. Glass / 16. Quartino

## I.

Seasonal Soup  
8.95

Deviled Eggs  
*Panko, Seasonal Herbs*  
8.50

## II.

Shepard's Pie  
*Ground Beef, Tomato, Mashed Potato*  
*Green Peas, Celery, Onion*  
*Puff Pastry*  
19.50

The Morgan Tea  
*Cranberry-Orange Scone, Strawberry Preserves, Clotted Cream*  
*Salmon Quiche, Macarons, Chocolate Truffles, Sweets*  
*Finger Sandwiches: Smoked Salmon, Cream Cheese, Caper*  
*Cucumber, Red Amaranth, Goat Cheese*  
*Chicken, Tomato Pesto*  
*Chocolate & Rosebud Tea Blend*  
26.  
*Substitute Sparkling Wine*  
30.

Red Quinoa Salad  
*Subarashii Pears, Chèvre, Toasted Pecans*  
*Chia-Clementine Vinaigrette*  
13.  
*Add Hard-Boiled Egg*  
16.

The Pierpont Salad  
*Chicken Paillard, Smoked Bacon*  
*Vermont Cheddar, Grape Tomatoes*  
*White Northern Beans, Honey-Dijon Dressing*  
18.95

Charcuterie & Cheese  
*Prosciutto di Parma, Bresaola, Robiola Cheese, Brie*  
*Grainy Mustard, Cornichons, Niçoise Olives, Country Bread*  
25.

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

Soup & Sandwich  
*Garden Greens*  
18.

*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