

The Morgan Café

Featured Wines	
A to Z Pinot Gris <i>2015, Oregon</i> 15. Glass / 17. Quartino	Campo Viejo Rioja <i>2015, Spain</i> 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
Puffed Pastry
19.50

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

Brioche French Toast
Seasonal Berries, Vanilla Cream
19.

The Morgan Tea
Newly Inspired by St. Valentine's Day
Cranberry-Orange Scone, Strawberry Preserves, Clotted Cream
Macaron Hearts, Chocolate-Dipped Strawberries, 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.

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

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