

# The Morgan Dining Room

Brunch

## I.

Peach Nectar Soda  
7. Add Rum 13.

Bacon Bloody Mary  
12.

Plum Cosmo  
*Tito's Vodka, Plum  
Cranberry, Lime*  
13.50

Tangerine & Soda  
*Aperol, Tangerine, Soda*  
13.50

## II.

Heirloom Tomato Gazpacho  
*Raspberry Sorbet, Celery Leaf  
Extra Virgin Olive Oil*  
8.75

Brunch Bread Basket  
*Croissant, Muffins, Sweet Breads  
Homemade Preserves*  
15.

Sashimi-Grade Tuna Tartare  
*Haas Avocado, English Cucumber, Chive  
Toast Points*  
19.

## III.

Classic Eggs Benedict  
*Smoked Salmon, English Muffin  
Chive Hollandaise*  
19.75

Buttermilk Lobster Biscuit  
*Poached Lobster, Petite Vegetable Salad*  
25.75

Fresh Market Pasta  
*Parmigiano-Reggiano*  
20.

The Pierpont Salad  
*Chicken Paillard, Smoked Bacon  
Vermont Cheddar, Blistered Cherry Tomatoes  
White Northern Beans, Honey-Dijon Dressing*  
20.95

## Prix-Fixe

Tangerine Mimosa

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Brioche French Toast  
*Berries, Vanilla Cream*

or

Croque Monsieur  
*Black Forest Ham, Gruyere Cheese, Béchamel  
Sunnyside-Up Egg*

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Homemade Cookies  
Coffee or Harney & Sons Tea

26.

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.