

The Morgan Café

Featured Wines	
Joel Gott Pinot Gris <i>2015, Willamette Valley, Oregon</i> 15. Glass / 17. Quartino	Campo Viejo Rioja <i>2015, Spain</i> 14. Glass / 16. Quartino

I.

Seasonal Soup
8.75

Deviled Eggs
Smoked Bacon Confit, Chives
English Cucumbers
8.25

II.

Brioche French Toast
Seasonal Berries, Vanilla Cream
18.50

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

Soup & Sandwich
Garden Greens
17.50

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

Prosciutto di Parma & Black Mission Figs
Baby Arugula, Parmesan, Aged Balsamic Vinegar
21.

Red Quinoa Salad
Autumn Vegetables, Orange-Chia Vinaigrette
13.
Add Hard-Boiled Egg
15.50

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

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