

# The Morgan Café

Featured Wines	
Planeta La Segreta Bianco <i>2016, Sicily, Italy</i> 12. Glass / 14. Quartino	Daniel Cohn Bellacosa Cabernet Sauvignon <i>2014, California</i> 19. Glass / 21. Quartino

## I.

Daily Soup 9.	Deviled Eggs Smoked Bacon, Semi-dried Tomato 8.
New York Cheese & Crisps Three Local Cheeses, Crackers Flatbread 14.	House-made Fries Lemon, Pepper, Parsley, Ale Ketchup 8.

## II.

Pierpont Chopped Salad  
Roasted Bell & Evans Chicken  
Spiced Acorn Squash, Vanilla Oil Pecans  
19.50

<p>The Morgan Tea</p> <p>Inspired by <i>It's Alive! Frankenstein at 200</i></p> <p>This tea pays homage to dual images of the creature – one cinematic in nature, the other Gothic.</p> <p><i>Cinematic</i></p> <p>Green &amp; Black Cakes Marzipan Digits, Ocular Pop Pop Culture Cookie</p> <p><i>Gothic</i></p> <p>Chokeberry Scone Gooseberries &amp; Cream Wild Berry Trail Mix, Gothic Cookie</p> <p>Tea Sandwiches Black Tomato Intimidator Cucumber Red Pepper &amp; Pistachio Bread</p> <p>Green Tea</p> <p>37.</p> <p>All items are vegetarian.</p> <p>Images provided by the Kobal Foundation and Barry Moser © Pennyroyal Press.</p>
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Slow-Roasted Salmon  
Baby Carrots, Broccolini, Lemon Sea Salt  
23.

Avocado Toast  
Cherry Bell Radish, Multi-Grain Toast, Extra Virgin Olive Oil  
18.50

The Morgan 50/50 Burger  
Snake River Beef & Mushroom Burger, Roasted Tomato  
Pepper Aioli, Pickled Red Onion  
19.

The Impossible Burger  
Plant-Based Burger  
White Cheddar, Tomato, Greens, House-Made Fries  
21.

Harvest Salad  
Butternut, Kabocha & Delicata Squash  
Goat Cheese, Dusted Cashews, Pomegranate Vinaigrette  
14.

Rodolfo Contreras, Executive Chef