

Cafe **The Morgan**

Menu by Tom Colicchio

Starters

Marinated Olives	10.
Spiced Marcona Almonds	
Caramelized Onion Dip	10.
Chips, Crispy Shallots	
Pecorino Arancini	12.
Spicy Tomato Sauce	
Cheese Plate	3 for 22.
Saint-Maure (FR)	5 for 32.
Quicke's Vintage Cheddar (UK)	
Brebirousse D'Argental (FR)	
Herve Mons 1924 Bleu (FR)	
Annelies (CH)	
Charcuterie	21.
Bresaola, Prosciutto di Parma, Salami	
Marinated Olives, Country Bread	

Sides

French Fries	8.
Sir Kensington Ketchup	
Crispy Fingerling Potatoes	8.
Garlic & Rosemary	
Sautéed Greens	8.
Olive Oil & Garlic	
Shishito Peppers	8.
Sea Salt, Lemon	

Main Courses

Little Gem Lettuces	15.
Fried Soft-Boiled Egg, Buttermilk Dressing	
The Pierpont Salad	26.
Hanger Steak, Arugula, Parmesan	
Toasted Pine Nuts, Lemon Confit	
Chicken Paillard	22.
Delicata Squash, Pomegranate	
Hen of the Woods Mushrooms	
Steamed PEI Mussels	24.
Leeks, Fennel, Turmeric, Toasted Bread	
Sautéed Salmon	24.
Heirloom Grains, Beets, Tarragon	
Orange Vinaigrette	
Grilled Portobello Sandwich	21.
Eggplant, Zucchini, Red Peppers	
Taleggio, Arugula	
TC Wagyu Burger	22.
Truffled Pecorino, Balsamic Onions	
Crispy Fingerling Potatoes	
Roasted Turkey Sandwich	21.
Avocado, Berkshire Bacon	
Balsamic Onions	
French Fries	

Raw or Undercooked Meats, Poultry, Seafood
Shellfish or Eggs May Increase Your Risk of Foodborne Illness