

The Morgan Cafe.

Starters.

- Winter Panzanella ^v 15.
Butternut Squash, Toasted Bread, Kale, Pepita
Tomato, Orange-Maple Vinaigrette
- Smokehouse Ham & Fig Croissant Toast 23.
North Country Ham, Sunnyside Egg, Frisée, Gruyère
- Sweet Potato Hummus, Chips ^{v, vg, gf} 14.
- Daily Soup 13.
- Pickapeppa Snacks ^v 10.
Peanuts, Dates, Rice Squares, Pretzels, Fried Peas
Pickapeppa Seasoning, Cayenne

Sides.

- Herbed French Fries ^{v, vg, gf} 8.
- Horseradish Pickles ^{v, vg, gf} 9.
- Potato Chips ^{v, gf} 10.

Sweets.

- Pastry Selection ^v 8.
- Gelato or Sorbet ^v 12.
- Shimmer Shortbread Cookie Plate ^v 13.
- Seasonal Fruit Cobbler, Gelato ^v 14.

^v | vegetarian ^{vg} | vegan ^{gf} | gluten-friendly

Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk for foodborne illness.

If you have a food allergy, please notify us.

Tables of 6 or more are subject to a 20% service fee.

Mains.

- Wine-Poached Pear & Turkey Salad ^{gf} 26.
Wisconsin Canela, Avocado, Mesclun, Radish
Candied Walnut, Cider Dressing
- Everything-Spiced Crab Cobb ^{gf} 34.
Maryland Crab, Tomato, Maytag Blue, Bacon
Avocado, Egg, Sesame, Chive Aioli
- Millet & Red Rice Fry ^{v, gf} 24.
Green Peas, Corn, Shiitake Mushrooms
Bok Choy Scallions, GF Soy, Ginger, Fried Egg
- Fuji Apple Pancake Stack ^v 23.
Raisins, Nutmeg, Maple Syrup
Add Side Bacon 4.
- Cheese & Fruit ^v 27.
Two Cheeses, Spiced Nuts, Olives, Fruit, Quince
Candied Orange, Toasted Baguette
Add local Sweet Sopressata 33.
- Braised Beef & Pumpkin One Pot 28.
Savory Beef & Pumpkin Stew, Sourdough
- BLT 24.
Smoked Bacon, Lettuce, Fire-Roasted Tomato
Country Bread, Buttermilk Mayo, Pickles, Chips
- The Morgan Smashburger 25.
American Cheese, Red Onion, Lettuce
Beefsteak Tomato, Remoulade, Onion Rings
Add Bacon 29.
- Afternoon Tea for 2 66.
Tea Sandwiches, Scones, Clotted Cream
Preserves, Deviled Eggs, Opera Cake, Sweets, Fruit
Harney & Sons Tea 16.
Add Sparkling Chandon Rosé (per person) 42.
Add Bottle Perrier Jouet Champagne 375 ml.
- Tea Selections Include
English Breakfast | Earl Grey | Mint Verbena
Assam | Japanese Sencha | Chamomile | Paris
Turmeric Ginger

The Morgan Cafe.

Coffee by Illy Caffè. 4.50

Coffee Iced Coffee 4.50

Espresso, Macchiato 4.75

Cappuccino, Latte 5.50

Harney & Sons Tea. 4.50

English Breakfast | Earl Grey | Paris
Assam | Japanese Sencha | Chamomile
Turmeric Ginger | Mint Verbena

Chilled Beverages.

Blackberry Lemonade 9.

Unsweetened Peach Iced Tea 4.

Ithaca Ginger Beer 6.

Classic Cream Soda 6.

Sugar Cane Coke | Sprite 6.

Saratoga Mineral Water 5.

Scotch, Whiskey, Cognac.

Jefferson's Ocean Small Batch Bourbon
Kentucky 18.

Deanston Single Malt Scotch, Scotland 15.

Nikka Coffey Grain Whisky, Japan 16.

Macallan Single Malt Scotch 12 yr.,
Scotland 24.

Hennessy V.S. Cognac, France 17.

Specialty, Port & Beer.

Donia Antonia Reserve Tawny Port 11.

Imported Beer 9.

Domestic Beer 8.

Non-Alcoholic Beer 8.

Wines. Glass Quartino

Sparkling.

Prosecco, Ruggieri, Italy 13.

Prosecco, Mionetto, Italy 14.

Rosé 187ml, Chandon, California 16.

Champagne 375ml, Perrier-Jouet 42.

White & Rosé.

Chardonnay, Chalk Hill
Sonoma, California 15. 17.

Sancerre, Maison Chantal, France 20. 22.

Chenin Blanc, Vincent-Carême
France 18. 20.

Pinot Grigio, Bortoluzzi, Italy 16. 18.

Vermentino, Poggio Al Tesoro
Italy 15. 17.

Rosé, Whispering Angel
Provence, France 17. 19.

Red.

Barolo, Cantine Povero, Italy 24. 26.

Cabernet Sauvignon, Veramonte
Chile 16. 18.

Pinot Noir, Rocco Gravel Road
Willamette Valley, Oregon 19. 21.

Zinfandel, The Federalist
Sonoma, California 19. 21.

Chianti Classico, Nozzole, Italy 18. 20.

Cabernet Sauvignon, St. Francis
Sonoma, California 17. 19.

Barbera d'Alba, Villadoria, Italy 15. 17.