

Morgan's

DINNER

Snacks

GIARDINIERA

house pickled vegetables 5.

MARINATED OLIVES

citrus, coriander & fennel 6.

ROASTED SPANISH PEANUTS

garlic & rosemary 5.

FRIED PICKLED ONIONS

caper aioli 7.

Burgers

served with house fries and garlic aioli

MORGAN'S BURGER

8 oz. ground brisket and short rib, cheddar, tomato bacon jam, pickles and lettuce 17.

DOUBLE PATTY MELT

two 4 oz. patties, American cheese, sweet and sour pickles, house sauce, English muffin 16.

LAMB BURGER

feta, cumin aioli, lettuce and pickled onions 17.

FALAFEL BURGER

tzatziki, pickled onions, lettuce & tomato 15.

Shared

CHICKEN LIVER MOUSSE almond biscuits, strawberry balsamic preserves, pickles 12.

BABY GEM LETTUCES avocado green goddess, bacon, cherry tomatoes, blue cheese 12.

KALE SALAD apples, cauliflower, pepitas, tea-soaked raisins, lemon, parmesan 11.

HERB CAESAR SALAD romaine hearts, garlic croutons, house Caesar dressing, parmesan 11.

ROASTED CARROT & SUNFLOWER SEED HUMMUS shaved vegetable salad, crispy chick peas, naan, papadum 12.

FISH TACOS beer battered cod, slaw, salsa verde, guajillo lime aioli, blue corn tortillas, cilantro 16.

WHITE BEAN POSOLE VERDE hominy, tortillas, avocado, lime 10.

STEAMED PORK BUNS pork belly, pickles, gochujang sauce 12.

POUTINE house fries, cheddar cheese curds, onion gravy, scallions 13.

BURRATA TOAST asparagus, radishes, pea shoots, seeds 12.

Large

RAINBOW TROUT cauliflower, asparagus, almonds, herbs, brown butter 22.

GRILLED JUMBO SHRIMP spicy almond romesco, charred vegetable vinaigrette, garlic toast 22.

BRICK CHICKEN ½ roasted herb chicken, harissa roasted potatoes, spring vegetables, lemon jus 24.

ORECCHIETTE PASTA milk braised pork, wilted greens, pecorino 22.

PLATE OF MARKET VEGETABLES falafel, carrot hummus, olives 20.

NY STRIP STEAK hen-of-the-woods mushrooms, grilled asparagus, house steak sauce 32.