

# BRUNCH

## BREAKFAST

>>All Egg Dishes Are Served With Potatoes

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>Breakfast Sandwich</b> Green Meadow Farm Scrapple, Egg, Cheese on a Bagel..... | 9  |
| <b>BLT&amp;A</b> Bacon, Lettuce, Tomato, Avocado on Tuscan Bread .....            | 8  |
| <b>Classic Eggs Benedict</b> Canadian Bacon, Hollandaise .....                    | 12 |
| <b>Purgatory Eggs</b> Spiced Tomato Sauce, Grilled Bread <b>VG</b> .....          | 10 |
| <b>Italian Omelette</b>                                                           |    |
| Smoked Salmon Goat Cheese, Asparagus <b>GF</b> .....                              | 15 |
| Spinach, Mozzarella, Charred Tomato <b>GF, VG</b> .....                           | 12 |
| Bacon, Provolone, Fine Herbs <b>GF</b> .....                                      | 13 |
| <b>Belgian Waffle</b> Heirloom Apple Compote, Whipped Cream <b>VG</b>             | 10 |



## EARLY BIRD COCKTAILS

11AM - 1PM ONLY

|                                             |   |
|---------------------------------------------|---|
| <b>Beergarita</b> .....                     | 5 |
| Tequila, Tecate, Citrus Juice               |   |
| <b>Bloody Mary</b> .....                    | 5 |
| Stateside Vodka, House Mix                  |   |
| <b>Classic Mimosa</b> .....                 | 5 |
| Fresh OJ, Champagne                         |   |
| <b>Man-mosa</b> .....                       | 5 |
| Bulleit Rye, OJ, Evil Genius<br>I Love Lamp |   |

>> more options available  
on our drink menu >>

## SNACKS

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>Snack Bacon</b> Brown-sugar Glazed, Thick-cut, Local <b>GF</b> .....    | 8  |
| <b>Caprese Toast</b> Buffalo Mozz, Tomato, Aged Balsamic <b>VG</b> .....   | 8  |
| <b>Chips &amp; Guacamole</b> <b>GF, VG</b> .....                           | 6  |
| <b>Fried Cheese Curds</b> Spiced Tomato Sauce <b>VG</b> .....              | 9  |
| <b>Basket Fries</b> Calabrian Aioli <b>GF, VG</b> .....                    | 5  |
| <b>Crispy Chicken Wings</b> Dry Rub, Buttermilk Ranch <b>GF</b> .....      | 9  |
| <b>Mint Infused Watermelon</b> Creamy Feta, Shaved Red Onion <b>GF, VG</b> | 8  |
| <b>Lyonnais Salad</b> Chicken, Bacon, Asparagus, Poached Egg <b>GF</b> ..  | 12 |
| <b>Classic Caesar Salad</b> White Anchovies .....                          | 8  |

## SANDWICHES

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Maine Lobster Roll</b> Tarragon Aioli.....                   | 16 |
| <b>Crab Cake</b> Spicy Slaw, Lemon Mayo, Chips .....            | 15 |
| <b>Grilled Chicken</b> Pesto, Asiago, Chips .....               | 8  |
| <b>Backyard Burger</b> Crispy Onions, Cooper American, Chips .. | 8  |
| <b>Vegan Burger</b> Beet, Farro <b>V</b> .....                  | 8  |

## BEVERAGES

|                           |     |
|---------------------------|-----|
| Soda .....                | 2   |
| Stewart's Root Beer ..... | 3   |
| Iced Tea .....            | 2   |
| Sweet Tea .....           | 2   |
| Fresh Lemonade .....      | 3.5 |
| Iced Coffee .....         | 3.5 |
| Bottled Water .....       | 1   |



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BRUNCH: Saturday + Sunday 11AM - 3PM

**GF = Gluten Free**

**V = Vegan**

**VG = Vegetarian**

## CHEF IN RESIDENCE JIM BURKE

Each year, Morgan's Pier invites a different acclaimed chef to take over the kitchen for the season. Our 2016 **Chef-in-Residence Jim Burke** drew inspiration from his experiences in Italy, crafting a menu that reflects the European sensibility of the shared table as place to gather and connect with people.