

MORRELL

WINE BAR & CAFÉ

BITES

Candied Spiced Walnuts	7
Rosemary Warm Olives	7
Pulled Pork Tacos	14
Black Truffle Deviled Eggs	12
Tuna Tostada	15
Crab Stuffed Mushroom Caps	14
Mediterranean Dips	15
Seasonal Bruschetta	14

FROMAGES

Selection of 4 cheeses	20
Selection of 5 cheeses	24
Selection of 6 cheeses	28

Boucheron, Pecorino, Toma Piemonte, Aged Gouda, Époisses, North Hendren Blue

Accompaniments: Fruit Compote, Sauternes Gelée, Toasted Raisin Baguette

CHARCUTERIE

Classic Charcuterie	21
Prosciutto, Herbs de Provence Salami, Bresaola, Figs, Cornichon, Whole Grain Mustard	
Country Charcuterie	26
Country Pâté, Duck Rilette, Figs, Wild Boar Sausage, Cornichons, Whole Grain Mustard, Brioche Toast	
Cheese <i>and</i> Classic Combination	35
Cheese <i>and</i> Country Combination	40

FRUITS DE MER

Oysters (half/full) *	16/28
Coconut Curry Mussels	19/26
Jumbo Tiger Shrimp	15
Duo of Tartars*	21
Yellowfin Tuna, Soy Emulsion, Scottish Salmon, Black Truffle Emulsion, Chive, Sesame Crackers	
Octopus Seafood Salad *	29
Octopus, Jumbo Tiger Shrimp, Scallops, Soy Bean, Fingerling Potatoes, Pickled Red Onion, White Wine Vinaigrette	
Seafood Platter for Two *	65
Mussels, Jumbo Tiger Shrimp, East & West Coast Oysters, Mignonette, Cocktail Sauce	
Caviar Service *	40
1/2 ounce of each selection	
Hackleback*	20
Paddle Fish*	15
Trout Roe*	10
Chopped Egg, Red Onion, Capers, Creme Fraiche, Brioche Toast	

SMALL PLATES

Daily Soup	9
Chilled Roasted Vegetables	16
Tri-Color Carrots, Tri-Color Cauliflower, Zucchini, Yellow Squash, Marble Potatoes, Ranch Dressing	
Steak Crostini	19
Onion Marmalade, Horseradish Creme Fraiche, Blue Cheese	
Onion Tart	16
Gruyere, Vidalia Onion, Creme Fraiche	
Crab and Avocado Salad*	20
Guacamole, Mango, Red Pepper, Chipotle Aioli, Cilantro	
Greek Salad	18/25
Spinach, Green Pepper, Tomato, Red Onion, Feta, Cucumber, Olives, Greek Dressing	
Add: Chicken - 7 Tuna - 10 Shrimp - 12 Salmon - 13	

ENTRÉES

Quinoa and Roasted Vegetables	21
Quinoa, Roasted Red Pepper, Yellow & Green Zucchini, Tomato, Mushroom, Red Onion, Brussels Sprouts, Pickled Baby Turnip	
Add: Chicken - 7 Tuna - 10 Shrimp - 12 Salmon - 13	
Sesame Crusted Tuna Niçoise Salad *	26
Haricot Vert, Tri-Color Potatoes, Capers, Niçoise Olive, Tomato, Red Onion, Anchovies, Herb Dijon Mustard, Boston Bib Lettuce	
Hanger Steak Salad	27
Mesclun Greens, Cherry Tomato, Avocado, Gorgonzola Cheese, Balsamic Vinaigrette	
Napa Cabbage Salad with Cumin Chicken	26
Cabbage, Almonds, Orange, Radish, Scallions, Cumin Orange Balsamic Dressing	
Scallops with Soba Noodles	20/27
Buckwheat Noodles, Sauteed Shrimp, Mixed Vegetables, Siracha, Soy Sauce, Cilantro	
Lemon Pepper Salmon	27
Tri-Color Potatoes, Fresh Corn, Sweet Pepper Salsa, Micro Cilantro	
Tortellini	23
Three Cheese Tortellini, Tomato Confit, Basil, Snap Pea, Parmesan, Balsamic Glaze	
Cavatelli	19/26
Lamb Sausage Ragu, Broccolini, Parmesan	
Seared Duck Breast	29
Black Lentils, Sofrito, Parsnip Puree, Blood Orange Glaze, Brussels Sprouts	
English Pea Risotto	19/26
Pea Puree, Shrimp, Chorizo, Parmesan	
Steak Tartar *	24
Mustard Vinaigrette, Capers, Quail Egg, Toasted Baguette	
Short Rib	29
Tri-Color Carrots, Mashed Potato, Chanterelle, Brussels Sprouts, Port Reduction	
Beef Tenderloin	33
Tri-Color Potatoes, Kale, Ramps, Scallion, Barolo Mushroom Jus	
Pulled Pork Sandwich	22
Tomato Marmalade, Pickled Onion, Aioli, Rosemary Bread, Creamy Coleslaw	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness