

MORROW & MOSS

A quiet table for slow mornings

OPEN DAILY 7-4 / 118 ALDER LANE

PASTRY

Baked in-house, every morning

Honey Oat Croissant\$4.50

Rolled with toasted oats and a wildflower honey glaze

Brown Butter Financier\$3.75

Almond flour, brown butter, a dusting of sugar

Fig & Rosemary Scone\$4.25

Dried fig, fresh rosemary, turbinado crust

Dark Chocolate Babka Twist\$5.00

Cocoa swirl through flaky, laminated dough

Morning Bun\$4.75

Orange zest and cinnamon sugar, baked until dark at the edges

Almond Croissant\$5.25

Double-baked with frangipane and sliced almonds

Rye Sourdough, half loaf\$3.50

Cultured butter and flaky salt on the side

Ask what came out of the oven today

BREAKFAST

Served until 11:30

Fern Garden Scramble ▼

\$12

Soft eggs, herbed feta, wilted greens, sourdough toast

Wild Mushroom Toast ▼

\$11

Roasted mushrooms, whipped ricotta, thyme, chili oil

Morrow Porridge ▼

\$8

Steel-cut oats, toasted walnuts, stewed pear, maple

Soft-Boiled Eggs & Soldiers ▼

\$9

Jammy eggs, buttered toast strips, flaky salt

Yogurt & Honeycomb Bowl ▼

\$9

Labneh, seasonal fruit, house granola, honeycomb

Smoked Salmon Board

\$14

Cream cheese, capers, pickled onion, rye crisps

LUNCH

Served from 11:30

Roasted Squash & Farro Bowl ▼

\$13

Kale, pepitas, feta, apple cider vinaigrette

Moss Garden Sandwich ▼

\$11

Avocado, cucumber, sprouts, herbed cream cheese, multigrain

Leek & Gruyere Tart ▼

\$12

Flaky pastry, thyme, a small side salad

Chicken & Wild Rice Soup

\$10

Shredded chicken, root vegetables, sourdough

Turkey & Fig Jam Melt

\$12.50

Smoked turkey, sharp cheddar, arugula, sourdough

Heirloom Tomato Panzanella ▼

\$11.50

Torn croutons, basil, burrata

