



# Starters & Salads

ADD CHICKEN(\$6), CRAB CAKE (\$7) OR SHRIMP (\$6) TO ANY SALAD

#### **SPANAKOPITA 10**

(5) Spinach and feta stuffed phyllo dough. Served with a side of tzatziki sauce.

#### TRUFFLE FRENCH FRIES 13

French fries topped with truffle oil, Cabot cheddar cheese and fresh herbs. Served with bacon aioli.

#### **POPCORN SHRIMP 10**

Hand breaded and fried baby shrimp dusted in bold spices and a side of bang bang sauce.

## **GRILLED FLATBREAD 10**

Grilled bread topped with melted Boursin cheese, slice tomatoes, balsamic reduction and fresh basil.

#### CRAB CAKE 20

(2) Crab cakes served on a bed of lettuce with grape tomatoes, red onions, and spicy bang bang sauce.

# MORGAN'S HOUSE SALAD (V) 13

Spring mix, cucumber, grape tomatoes, red onion, radishes and carrots, with maple balsamic vinaigrette.

CAESAR SALAD 13
Romaine hearts, toasted croutons, pecorino cheese, lemon wedge, with house made caesar dressing. anchovies by request (\$1)

SUMMER SALAD (V) 13 Heritage greens topped with Greek olives, grape tomatoes, red bell peppers, cucumbers, feta cheese, and roasted tomato vinaigrette.

# Soups

**NEW ENGLAND CLAM CHOWDER** CUP7 BOWL9 **SOUP DU JOUR** CUP 6 BOWL 8

# Sides \$5

**FRENCH FRIES SWEET POTATO FRIES SUMMER SALAD LEMON PEPPER ONION RINGS**  **HOUSE SALAD COLESLAW CAESAR SALAD** 

# Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

### BLACKENED SALMON (GF) 30

Cajun-spiced blackened Faroe Island salmon served with Louisiana dirty rice and roasted corn succotash.

### BBQ CHICKEN (GF) 28

Brined 1/2 chicken, slow roasted with spices and finished with tangy BBQ sauce. Served with Chef's choice vegetables and a loaded baked potato.

## BEEF SHORT RIB BOURGUIGNON (GF) 33

Beef short ribs gently braised in red wine and vegetables. Served with mashed potatoes, pan jus gravy, and chef's choice vegetables.

### GENERAL TSO'S CAULIFLOWER (V) 22

Fried cauliflower with Tso sauce on a bed of basmati rice, topped with roasted carrots and broccoli.

#### FISH TACO 27

(3) Grilled mahi on corn tortillas. Topped with warm black beans, cilantro lime sour cream, shredded cabbage, pico de gallo and a side of guacamole.

Comfort Food
ALL EXCEPT FISH AND CHIPS SERVED WITH A CHOICE OF SIDES

# **MORGAN'S BURGER 17**

8 oz Vermont beef burger, Cabot cheddar cheese, lettuce, tomato and bacon aioli on a brioche bun. Add bacon (\$2)

# MIDDLEBURY INN REUBEN 17

Grilled rye with house cured corned beef, melted swiss cheese, sauerkraut and thousand island dressing.

# **VERMONT CIDER BATTERED FISH & CHIPS 17**

Local cider battered Atlantic cod with herbed fries, tartar sauce and slaw.

## FALAFEL VEGGIE BURGER (V) 15

House made vegan falafel patty on brioche bun with lettuce, tomatoes, and tzaziki sauce.

# PRIME RIB FRENCH DIP 17

Warm thin sliced prime rib roast on a ciabatta bun with caramelized garlic onions and rosemary au jus.

#### MORGAN'S TAVERN IS COMMITTED TO BUYING LOCAL AND PROUDLY PARTNERS WITH

CABOT CREAMERY/ BUTTERNUT MOUNTAIN/ VERMONT CREAMERY/ CHAMPLAIN VALLEY APIARIES/ MAPLEBROOK FARMS

The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions