

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

Starters & Salads

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

BAVARIAN PRETZEL STICK 10

(3) Soft pretzels served with Switchback ale cheddar sauce.

TRUFFLE FRENCH FRIES 13

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

CRANBERRY BRIE BITES 9

Flaky phyllo stuffed with brie cheese and cranberry sauce.

HUSH PUPPIES 9

Fried cornmeal batter with spices. Served with Cajun remoulade and raspberry pepper jelly.

CRAB CAKE 20

(2) Crab cakes served on a bed of lettuce with oven roasted grape tomatoes, carrot strings and saffron aioli.

MORGAN'S HOUSE SALAD (V) 13

Spring mix, cucumber, grape tomatoes, red onion, radishes, carrots and a choice of dressing.

CAESAR SALAD 13

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

FALL SALAD (V) 13

Spring mix and arugula salad topped with roasted red beets, Vermont Creamery goat cheese, mandarin oranges, toasted pepitas and pomegranate vinaigrette.

Soups

CUP 7 BOWL 9

NEW ENGLAND CLAM CHOWDER

SOUP DU JOUR

Sides \$5

FRENCH FRIES

SWEET POTATO FRIES

FALL SALAD

LEMON PEPPER ONION RINGS

HOUSE SALAD

COLESLAW

CAESAR SALAD

Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

HONEY GLAZED SALMON (GF) 31

Oven roasted salmon glazed with honey, chilies and lime. Served with chef's choice vegetables and coriander scented basmati rice

CHICKEN SALTIMBOCCA 31

Fresh sage and prosciutto wrapped chicken breast lightly breaded and pan fried. Served with roasted acorn squash and apricot pan jus.

BEEF FLANK STEAK (GF) 33

Cumin and black pepper crusted grilled flank steak topped with sauteed peppers and onions. Served with Chef's choice vegetables and garlic confit roasted red potatoes.

PISTO PAELLA (VE) 22

Spanish vegetable stew, served with vegan paella (saffron rice with peppers, onions, peas and spices).

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.

Pub Fare

ALL EXCEPT FISH AND CHIPS SERVED WITH A CHOICE OF SIDES

MORGAN'S BURGER 17

8 oz Grass-fed 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 CROQUE MONSIEUR 18

Warm thin sliced prime rib roast on a ciabatta bun with creamy bechamel sauce, Manchego cheese and fresh arugula.

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

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Gluten Free Bread Available by Request