

LUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Starters

TRUFFLE FRENCH FRIES 13

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

BAVARIAN PRETZEL STICK 10

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

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.

Soups

CUP 7 BOWL 9

NEW ENGLAND CLAM CHOWDER

SOUP DU JOUR

Salads

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

MORGAN'S HOUSE SALAD (V) (GF) 13

Mixed field greens, cucumber, cherry tomatoes, red onion, radishes, carrots and a choice of dressing.

*Ranch, blue cheese, thousand island or maple balsamic.

CAESAR SALAD 13

Romaine heart with house made dressing, toasted croutons, lemon wedge and pecorino cheese.

Add anchovies at \$1

FALL SALAD (GF) 13

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

WALDORF CHICKEN SALAD (GF) 16

Traditional waldorf chicken salad, dried cranberries, apples, red onions, house salad, maple balsamic vinaigrette, challah crostini.

Light Fare

CHOOSE ANY TWO (\$14)

1/2 REUBEN

SIDE CAESAR SALAD

1/2 TURKEY BLT

SIDE FALL SALAD

1 FISH TACO

CUP OF CLAM CHOWDER

SIDE HOUSE SALAD

CUP OF SOUP DU JOUR

PUB FARE

SERVED WITH A CHOICE OF SIDE

MIDDLEBURY INN REUBEN 16

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

TURKEY BLT 17

Ciabatta bun filled with melted Cabot cheddar, smoked bacon, tender lettuce, tomatoes, deli sliced turkey and pesto mayo.

PRIME RIB CROQUE MONSIEUR 18

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

FALAFEL VEGGIE BURGER (V) 15

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

MORGAN'S BURGER 17

8 oz. Grass-fed beef, Cabot cheddar, bacon aioli, lettuce and tomato served on a brioche bun.

FISH TACOS 18

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

VERMONT CIDER BATTERED FISH & CHIPS 17

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

PISTO PAELLA (VE) 17

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

CRAB CAKE 20

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

Sides \$5

FRENCH FRIES

COLESLAW

SWEET POTATO FRIES

CAESAR SALAD

HOUSE SALAD

FALL SALAD

LEMON PEPPER ONION RINGS

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

CABOT CREAMERY / MONUMENT FARMS DAIRY / BUTTERNUT MOUNTAIN

VERMONT CREAMERY / CHAMPLAIN VALLEY APIARIES / MAPLEBROOK FARMS / MAPLE MEADOW FARM

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