

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

Limited Menu

Starters

BAKED FETA 11

Roasted feta cheese with olive oil, honey, za'atar seasoning, fresh herbs and toast points.

TRUFFLE FRENCH FRIES 13

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

MAPLE CHILI POPCORN CHICKEN 11

Bite size breaded and fried chicken breast tossed in maple chili sauce.

Salads

ADD CHICKEN(\$6), CRAB CAKE (\$7) SHRIMP (\$6) OR 4OZ SALMON (\$9)

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

WINTER SALAD (GF) 13

Spinach salad with sliced apples, candied walnuts, dried cranberries, feta cheese and apple cider vinaigrette.

Soups

CUP 7 BOWL 9

NEW ENGLAND CLAM CHOWDER

SOUP DU JOUR

Sides \$5

FRENCH FRIES

SWEET POTATO FRIES

COLESLAW

HOUSE/CAESAR/WINTER SALAD

LEMON PEPPER ONION RINGS

Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

BREADED LEMON SALMON 31

Oven roasted salmon fillet topped with lemon scented panko bread crumbs atop sweet potato risotto, finished with tangy carrot strings.

CHICKEN CACCIOTORE (GF) 26

chicken thighs braised in robust tomato sauce, served with buttered basmati rice.

BEEF TENDERLOIN MEDALLIONS 39

Three pan seared medallions smothered in caramelized garlic and mushroom demi. Served with herbed parmesan fries.

CHICKPEA MEATLOAF (VE) 22

A savory plant-based loaf made of chickpeas, carrots and mushrooms, topped with a tangy housemade BBQ glaze. Paired with a delicate curried carrot sauce and roasted red potatoes

Pub Fare

SERVED WITH A CHOICE OF SIDES

MORGAN'S BURGER 17

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

MIDDLEBURY INN REUBEN 17

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

A 20% gratuity will be added to a group of 6 and more.

Cancellation less than 24 hours will be charged the full amount of the preorder meal plus applicable taxes.

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