



Starters

BAKED FETA 11

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

MAPLE CHILI POPCORN CHICKEN 11

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

SHRIMP AND SAUSAGE KEBAB 14

Sweet italian sausage and seasoned shrimp with warm romesco sauce.

TRUFFLE FRENCH FRIES 13

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

Soups
CUP7 BOWL9

NEW ENGLAND CLAM CHOWDER

SOUP DU JOUR

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 heart with house made dressing, toasted croutons, lemon wedge and pecorino cheese. Add anchovies at \$1

WINTER SALAD (GF) 13
Spinach salad with sliced apples, candied walnuts, dried cranberries, feta cheese and apple cider 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

1/2TURKEY BLT

GRILLED CHEESE

SIDE WINTER SALAD

SIDE HOUSE/CAESAR SALAD

CUP OF SOUP

FRENCH FRIES

PUB FARE

MIDDLEBURY INN REUBEN 17

Grilled rye with Vermont corned beef, melted swiss cheese, sauerkraut and thousand island dressing. Served with a choice of side

TURKEY BLT 18

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

Served with a choice of side

PHILLY CHEESE SANDWICH 18

Warm thin sliced prime rib roast on a ciabatta bun with sauteed onions, bell peppers and cheese sauce. Served with a choice of side

BLACK BEAN BURGER (V) 15

Housemade black bean patty on brioche bun with lettuce, tomatoes and avocado spread.

Served with a choice of side

MORGAN'S BURGER 17

8 oz. beef patty, Cabot cheddar, bacon aioli, lettuce and tomato served on a brioche bun. Served with a choice of side

CRAB CAKE CORN CHOWDER 20

Two crab cakes served atop house made hearty corn chowder with fried corn on the cob and house-made hot sauce.

VERMONT CIDER BATTERED FISH & CHIPS 17

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

CHICKPEA MEATLOAF (VE) 17

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.

Sides \$5

FRENCH FRIES SWEET POTATO FRIES COLESLAW HOUSE/CAESAR/WINTER 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