

Dinner



MORGAN'S TAVERN

at the MIDDLEBURY INN

Soup

Cup...5 | Bowl...7

Soup du Jour | New England Clam Chowder

Starters

Buffalo Cauliflower 12 - V

Crispy Cauliflower with Spicy Buffalo Wing Sauce served with Blue Cheese or Vegan Ranch Dressing and Crudite

Calamari 10

Soaked in Buttermilk and Lightly Breaded with a Side of Sweet Chili Sauce

Vermont Charcuterie Plate 15 (Serves One or Two)

Local Cured Meats, Local Vermont Cheese, House Made Pickled Vegetables and Condiments to Accompany the Selections

Hummus and Pita Duo 8

Roasted Garlic and Red Pepper Hummus Served with Olives, Cucumbers and Warmed Pita

Vermont Creamery Goat Cheese Croquettes 13

House-breaded and Fried Goat Cheese over a Bed of Arugula and Topped with Red Pepper Coulis

Crab Cakes 11

Two Pan Seared Peekytoe Crab Cakes with a Creamy Lemon Caper Aioli

Salads

Middlebury Inn House Salad 10 - G

Mixed Field Greens, Cucumber, Cherry Tomatoes, Red Onion, Radishes, Carrots, Maple Balsamic Vinaigrette

Caesar Salad 10

Inn-made Croutons, Caesar Dressing, Parmesan Cheese tossed with Fresh Romaine - Anchovies by request

Cobb Salad 13

Grilled Chicken, Bacon, Red Onion, Tomato, Bayley Hazen Crumbled Blue Cheese, Fresh Romaine and a Hard Boiled Egg with Bleu Cheese Dressing

Roasted Beet Salad 13 - G

Roasted Red and Golden Beets, Walnuts, Vermont Creamery Goat Cheese on a Bed of Arugula with a Sherry Truffle Vinaigrette

Farmer's Market Salad 14

Maple Mustard Dressing, Apples, Roasted Brussel Sprouts, Dried Cranberries, Broccoli, Bacon and Sunflower Seeds on a Bed of Baby Kale

Entrees

Black Bean Burger 13

Swiss Cheese, Arugula with Truffle Oil, Sherry Vinegar and Chili Aioli served on a Brioche Bun

Fish and Chips 16

Switchback Beer Battered Haddock, Zesty Coleslaw, Inn-made Tartar Sauce and Crispy Fries

Eggplant Parmesan 21

Fresh Eggplant Stacked, Mozzarella and Romano Cheeses, Homemade Marinara Sauce, Baked and served over Fettucine

Local Duck Breast 26

Seared Local Duck Breast with a Red Wine Cherry Reduction, Fingerling Potatoes, Roasted Brussel Sprouts

Morgan's Burger 16

Boyden Farms 8 oz. Ground Beef, Thick-cut Bacon, 2 year Grafton Cheddar Cheese served on a Buttered Brioche Bun (Plain Burger 14)

Stuffed Acorn Squash 23 - V

Slow Roasted Acorn Squash filled with Wild Rice Medley, White Beans, Peppers, Mushrooms and Braised Kale

Blackened Salmon with Mango Pineapple Sauce 23

Faroe Island Salmon Blackened in a cast iron pan, served with Rice Pilaf and vegetable of the day

Pan Seared Filet Mignon 32

Pan Seared Filet drizzled with a Local Maple Balsamic Reduction, Roasted Fingerling Potatoes, Blistered Cherry Tomatoes

Butternut Squash Ravioli 25

Butternut Squash Filled Ravioli with an Orange Sage Cream Garnished with Fried Sage Leaves

Crab Stuffed Trout 29

Fresh Trout Stuffed with Lump Crab, a Creamy Beurre Blanc, Local Seasonal Vegetables, Rice Pilaf

Slow Roasted Beef Short Rib Bordelaise 25

Slow Roasted Local Beef Rib Covered in a Rich Mushroom Demi Glace, Rustic Mashed Potatoes, Seasonal Vegetables

Sides

Garlic Mashed Potatoes

Crispy Fries

Sweet Potato Waffle Fries

Vegetable Du Jour

Coleslaw

Fresh Fruit Salad

Side Salad

Rice Pilaf

Morgan's Tavern Proudly Supports

Boyden Farm
Cabot Creamery
Champlain Valley Apiaries



Maplebrook Farm
Maple Meadow Farm



Monument Farms Dairy
Norris Sugarworks
Vermont Creamery

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.

Please inform your server of any allergies.

MORGAN'S TAVERN

at the MIDDLEBURY INN

white

Pinot Grigio, Sartori Family, Italy 2015

Floral with whispers on tropical fruit aroma. 8 | 28

Pinot Grigio, Ruffino Lumina, Italy 2016

Notes of pear and citrus with a fragrant, fruity finish. 9 | 30

Sauvignon Blanc, Pacifico Sur, Chile 2017

Medium Bodied with fresh citrus flavors. 7 | 29

Sauvignon Blanc, Ranga Ranga, New Zealand 2016

Crisp pineapple with a fresh and bright minerality. 10 | 34

Chardonnay, Simply Naked, California 2016

Tropical fruit, citrus and pear notes, touch of honey, light-medium body 8 | 28

Chardonnay, "A" by Acacia, Sonoma, California 2015

Rich and toasty with tropical fruits, very well balanced. 10 | 37

Chardonnay, Sonoma—Cutrer, Sonoma Coast, California 2015

A balance of elegance and richness. 48

White Table, Lincoln Peak, Middlebury, Vermont 2015

One of the best Vermont wines we've tried. 38

Riesling, Rudi Wiest, Mosel, Germany 2016

A true German Riesling that is delightfully dry and fruity. 8 | 32

White Zinfandel, CK Mondavi, Sonoma, California 2016

A nice white Zin. 7 | 24

sparkling

Kenwood Yulupa Cuvee, Brut, California

A light and refreshing, well-balanced sparkling wine. 12 split | 32

Moet & Chandon Imperial, France

Soft and mature aroma of white fruits, like peaches and pears, and hints of nuts. 70

Veve Clicquot, Brut, France

Pleasing to the nose. Explodes on the palate. 82

Dom Perignon, Brut Champagne, France 2004

The classic king of champagnes. 195

Mionetto, Brut Prosecco, Veneto, Italy NV

A wonderfully dry prosecco that is light and very refreshing. 39

Zonin Prosecco, Italy NV

Delectable with a soft and fruity flavor. 10 split

Putney Bubbly, Vermont Sparkling Apple Cider

Crispy and fruity—Non-alcoholic. 12

red

Pinot Noir, Eschelon, California 2015

Notes of plum, cherry and cinnamon make for a rich and well-rounded red. 11 | 36

Pinot Noir, Mezzacorona, Trentino, Italy 2015

Smooth, yet bold, flavors of berries and a hint of smoke. 8 | 27

Merlot, Red Diamond, Washington 2014

Dried cherry behind a smoky oak aroma with a touch of spice. 9 | 28

Shiraz, Lindeman's, Australia 2016

Berry plum flavors, touch of spice, with a soft generous finish. 12 | 40

Cabernet Sauvignon, Avalon, Central Coast, California 2015

Rich, slightly smoky, cherries, boysenberries and chocolate with spice. 9 | 29

Cabernet Sauvignon, Ravenswood - Vintner's Blend, California 2015

Ripe Bordeaux-like aromas with spicy currants. 10 | 37

Cabernet Sauvignon, Sterling, Vintner's Collection, California 2015

Aroma of raspberry and sage leads to a mouthful of chocolate richness. 11 | 36

Cabernet Sauvignon, Beaulieu Vineyard, Napa 2014

Lush notes of blackberry, plum and dark chocolate. 48

Zinfandel, Four Vines, California 2014

Blackberry and spicy plum trailing to a toasted oak finish. 12 | 38

Zinfandel, Estancia, Paso Robles 2013

Ripe boysenberry and black cherry with hints of cinnamon and vanilla. 39

Sangiovese, Dimajo Norante, Molise, Italy 2016

A delightful red as only Italy can produce. 39

Red Table, Lincoln Peak Marquette, Middlebury, Vermont 2016

A nice young red that is perfectly drinkable by itself or with food, by great local wine makers. 34

Malbec, Trapiche Oak Cask, Argentina 2016

Rich flavors of plum, cherry and vanilla. 8 | 28

Tempranillo, Ontanon Ecologico, Rioja Baja, Spain 2014

Cherry and raspberry combined with a subtle element of sweet spice. 9 | 30

Tempranillo-Granacha, Red Guitar Old Vine, Navarra, Spain 2015

A rich and bold native grape of Spain. 32