

Morgan's Tavern
AT THE MIDDLEBURY INN
Dinner

Pub Fare

Warm Vermont Cheddar Dip 13

Country Bread, Crudit , Vermont Smoke & Cure Summer Sausage, Cornichon, Sliced Apples & Grape

Twin New England Lobster Rolls 18

Fresh Maine Lobster Salad served in Twin Mini New England Style Rolls, Kettle Chips

Truffle Fries 9

Black Truffle Sea Salt, Truffle Aioli, Fresh Grated Parmesan

Crispy Potstickers 12

Ginger Pork Dumplings, Asian Slaw, Sesame Vinaigrette

Grilled Chicken Wings 13

6 Skewered Wings, Memphis Dry Rub, Cider Barbecue Sauce Served with Fresh Cole Slaw

Fish Tacos (3) 13

Blackened Mahi Mahi, Romaine, Pico de Gallo, Spicy Mayo

New England Clam Chowder | Soup du Jour Cup...5 | Bowl...7

Middlebury Inn House Salad 10

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

Caesar Salad 10

Fresh Romaine, Croutons, tossed with Caesar Dressing, Parmesan Cheese (*Anchovies by request*)

Add-On Chicken 6, Crabcake, 7 Smoked Salmon 7

Salads

Vermont Fresh Cobb Salad 15

Shaved Turkey, Bacon, Crumbled Blue Cheese, Hard Boiled Egg, Roasted Brussels Sprouts, Apple, Dried Cranberry, Maple Dijon Dressing

Tomato & Beet Salad 12

Red & Golden Beets, Sliced Tomato, Candied Nuts, Fresh Local Mozzarella, Herb Pesto, Balsamic Reduction

Entrees

Grilled Rib Eye 30

10 oz Vermont Raised Angus Beef, Mashed Potato, Seasonal Vegetables, Beer Battered Onion Rings, Bordelaise

Fish and Chips 16

Switchback Beer Battered Fresh Atlantic Cod, Crispy Fries, Coleslaw, Tarter Sauce

Fettucine Carbonara 22

Grilled Chicken & Local Bacon, Spring Peas, Fettucine, Parmesan Cream Sauce, Fried Egg

Vegetarian Vindaloo 20

Cauliflower, Chickpeas, Carrots, Potato, Madras Curry, Served Over Brown Rice and Topped with Crushed Cashews

Seared Sea Scallops 29

Roasted Fingerling Potatoes, Bacon Lardon, Brussels Sprouts, Maple Brown Butte

Faroe Island Salmon 26

Seared Salmon, Lobster Fried Rice, Stir Fried Vegetables, Tangerine Glaze,

Lamb Meatloaf 18

Local Lamb & Beef, Mashed Potato, Seasonal Vegetables, Mushroom Demi-Glace

Housemade Veggie Burger 14

Lentil Mushroom Burger, Swiss, Garlic Herb Mayo, Sweet Potato Fries

Morgan's Burger 16

8oz. Vermont Raised Beef, Local Bacon, Cabot Cheddar, Garlic Herb Mayo, Brioche Bun, Crispy Fries

Sides

Crispy Fries
Garlic Mashed Potatoes
Sweet Potato Waffle Fries

Vegetable Du Jour
Cole Slaw
Onion Rings

Fresh Fruit Salad
Side Salad
Brown Rice

Wine List

White

- Pinot Grigio, Sartori Family, Italy 2016**
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 2017**
Crisp pineapple with a fresh and bright minerality. 10 | 34
- Chardonnay, Simply Naked, California**
Tropical fruit, citrus and pear notes, touch of honey, light-medium body 8 | 28
- Chardonnay, "A" by Acacia, Sonoma, California 2016**
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, J. Lohr, Monterey, California 2016 Central Coast**
Blanced acidity and slight spritz on the palate. 8 | 32
- Rose, La Petite Perriere, Nievre, France 2017**
Fresh and lively on the Palate with fruity and floral aromas. 9 | 32

Red

- Pinot Noir, Echelon, California 2016**
Notes of plum, cherry and cinnamon make for a rich and well-rounded red. 11 | 36
- Pinot Noir, Mezzacorona, Trentino, Italy 2016**
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 2016**
Rich, slightly smoky, cherries, boysenberries and chocolate with spice. 9 | 29
- Cabernet Sauvignon, Ravenswood - Vintner's Blend, California 2016**
Ripe Bordeaux-like aromas with spicy currants. 10 | 37
- Cabernet Sauvignon, Sterling, Vintner's Collection, California 2016**
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, 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 2017**
Rich flavors of plum, cherry and vanilla. 8 | 28
- Tempranillo-Granacha, Red Guitar Old Vine, Navarra, Spain 2015** A rich and bold native grape of Spain. 32

Sparkling

- Kenwood Yulupa Cuvee, Brut, California**
Light & refreshing, well-balanced sparkling wine. 12 split | 32
- Moet & Chandon Imperial, France**
Soft & mature aroma of white fruits & hints of nuts. 70
- Veuve 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
- Maschio Prosecco, Italy NV**
Delectable with a soft and fruity flavor. 10 split
- Putney Bubbly, Vermont**
Sparkling Apple Cider Crispy and fruity—Non-alcoholic. 12