

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

STARTERS & SALADS

SOUTHWEST CHICKEN QUESADILLA 14

Southwest Spiced Chicken, Cheddar Jack Cheese, Black bean Salsa, Avocado, Lime Crema

TRUFFLE FRIES (v) 11

Black Truffle Sea Salt, Truffle Aioli, Parmesan, Scallions

INN-MADE CRAB CAKES 14

Two handmade Crab Cakes served with Lemon Saffron Aioli

CRISPY BUFFALO CAULIFLOWER (v) 10

Breaded, Deep Fried, tossed in Buffalo Sauce, served with Bleu Cheese Dip

MORGAN'S HOUSE SALAD (v) 12

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

CAESAR SALAD 13

Fresh Romaine, Croutons, Caesar Dressing, Parmesan Cheese, Anchovies by request (\$1)

Add Chicken (\$5), Crab Cake (\$6), Shrimp (\$6) Salmon (\$7)

BEET SALAD (v) 13

Roasted Red Beets, Candied Pecans, Local Chevre Cheese, Bed of tossed Arugula, Maple Mustard & Quinoa

TAVERN SALAD 18

Field Greens, Choice of Grilled Chicken, Shrimp or Faroe Island Salmon (\$3 extra) Bacon, Bleu Cheese, Avocado, Cucumber, Carrot, Radishes, Tomato, Maple Mustard Dressing

SOUPS

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

FRENCH ONION CUP 6 BOWL 8

SOUP DU JOUR CUP 6 BOWL 8

SIDES \$5

FRUIT CUP

INN-MADE COLE SLAW

SWEET POTATO FRIES

SIDE HOUSE OR CAESAR SALAD (\$6)

CRISPY FRIES

ONION RINGS

COMFORT FOOD

ALL SERVED WITH CRISPY FRIES OR HOUSE SALAD

BLACK BEAN QUINOA BURGER (v) 16

Inn-Made, Pickled Red Onions, Chipotle Lime Ré-moulade, Buttered Brioche Bun

MIDDLEBURY INN REUBEN 16

Choice of Corned Beef or Turkey, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Grilled Marble Rye Bread

TURKEY BLT 16

Turkey, Bacon, Cabot Cheddar, Lettuce & Tomato, Maple Mayo, Sour Dough

CUBANO 16

Marinated Sliced Pork Loin, Ham, Mustard, Swiss, on Cuban Bread

FISH AND CHIPS 17

Switchback Beer Battered Fresh Haddock, Cole-slaw, Tartar Sauce

MORGAN'S BURGER 16

8 oz. Local Beef, Local Bacon (add \$2), Cabot Cheddar, Pesto Mayo, Brioche Bun, Crispy Fries Bun

BUTTERMILK CRISPY CHICKEN 15

Creamy Smoked Paprika Slaw, Pickle chips, Brioche Bun

ENTREES

STEAK FRITES 27

Coffee Rub Teres Major served with Crispy Fries & Inn-Made Otter Creek Copper Ale BBQ Sauce

PESTO BUCATINI 20

Creamy Pesto Bucatini tossed with Mushroom, Cherry Tomato, Sauté Spinach and finished with freshly shaved Parmesean (add Grilled Chicken \$5, Shrimp \$6, Faroe Island Salmon \$7)

GRILLED BRINED PORK LOIN 26

Mashed sweet potatoes, Burgundy Demi sauce and Seasonal Vegetables

SHRIMP & GRITS BOWL 25

Organic Creamy Corn Grits, Micro Greens, Olive Oil Drizzle

ROASTED HERB STATLER CHICKEN 25

Sweet potato medley, sauté spinach and dried cherries

FAROE ISLAND SALMON 28

Rice Pilaf, Seasonal Vegetables, Lemon Herb Compound Butter, Romesco Sauce

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

BOYDEN FARMS/ 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