

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

Starters & Salads

ADD CHICKEN (\$6), CRAB CAKE (\$8), SHRIMP (\$6), SALMON (MARKET) TO ANY SALAD

BACON WRAPPED DRIED FIGS 10
Cider Bacon Wrapped Figs with Herb du Provence
Goat Cheese Dip (GF)

TRUFFLE FRIES 11
Truffled French Fries Baked with Bacon & Parmesan
Cheese with White Truffled Aioli

INN-MADE CRAB CAKES 20
Two handmade Crab Cakes on Salad Greens with Corn
Salsa, Diced Bacon & Cumin Crema

SOFT PRETZELS 9
Salted Soft Pretzel Sticks with Vermont Apple Butter
& Stout Muenster Dip (V)

BATTERED CHEESE CURDS 11
Crispy Fried Cheddar Curds with Maple Bacon Tomato
Sauce

CAESAR SALAD 13
Fresh Romaine, Croutons, Caesar Dressing, Parmesan
Cheese & Anchovies by request (\$1)

MORGAN'S HOUSE SALAD 13
Mixed Field Greens, Cucumber, Cherry Tomatoes, Red
Onion, Radishes, Carrots, Maple Balsamic Vinaigrette
(V)(GF)

FALL SALAD 13
Tender Salad Greens with Roasted Maple Butternut
Squash, Toasted Walnuts, Salami Crisps, Shredded
Manchego Cheese & Cherry Orange Vinaigrette (Gf)

COBB SALAD 17
Romaine Hearts, Diced Chicken Breast, Chopped
Bacon, Grape Tomatoes, Green Onions, Blue Cheese,
Avocado, & Cracked Black Pepper Ranch Dressing
(GF)

Soups

**FRENCH ONION SOUP WITH CHEESY GARLIC
CROSTINI** CUP 6 BOWL 8

SOUP DU JOUR CUP 6 BOWL 8

Comfort Food

ALL SERVED WITH CRISPY FRIES OR HOUSE SALAD

BLACK BEAN BURGER 16
Inn-Made Black Bean Patty on Brioche Bun
with Avocado Green Goddess Dressed Arugula,
Tomatoes & Carrot Strings (V)

MIDDLEBURY INN REUBEN 16
Choice of Corned Beef or Turkey, Sauerkraut, Swiss
Cheese, 1000 Islands Dressing

CHICKEN & FIG SANDWICH 14
Marinated & Grilled Chicken Breast with Walnut Fig
Jam, Goat Cheese Spread, Arugula, Sliced Apple on
a Ciabatta Bun

VERMONT CIDER BATTERED FISH & CHIPS 16
Local Cider Battered Cod with Herbed Fries, Tartar
Sauce & Pickled Vegetables

MORGAN'S BURGER 16
8 oz. Local Beef, Bacon (add \$2), Cabot Cheddar, Pesto
Mayo, Lettuce, Tomato on a Brioche Bun

Entrees

BEEF BOURGUIGNON 22
Slow Braised French Classic of Chuck Roast in
Red Wine with Roasted Fingerling Potatoes, Seasonal
Vegetables and Pan Gravy (GF)

CAMPANELLE BOLOGNESE 22
Vermont Beef & Pork Bolognese Topped with Grated
Parmesan Pecorino

SALMON PROSECCO 28
Faroe Island Salmon with Prosecco Beurre Blanc,
Cornichons, Olives & Creamy Herbed Orzo

WHITE COQ AU VIN 24
Half Chicken Braised in White Wine, Herbs &
Mushrooms. Served with Fried Brussels Sprouts Topped
with Bacon (GF)

BUTTERNUT SQUASH NOODLES 17
Allspice Brown Butter, Turmeric Cauliflower, Green
Onions, Apple Cranberry Chutney & Toasted Pepitas
(GF)(V)

Sides \$6

CRISPY FRIES
LEMON PEPPER ONION RINGS
SIDE HOUSE OR CAESAR SALAD (\$6)

SWEET POTATO FRIES
PICKLED VEGGIES

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 (GF) Gluten Free