

LUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Starters

SPANAKOPITA 10

Phyllo pastry stuffed with spinach and feta. Served with spiced lemon cream cheese dip.

TRUFFLE FRIES 11

Truffled french fries baked with bacon & parmesan cheese topped with fresh chopped herbs. Served with white truffle aioli.

SOFT PRETZELS 10

Salted soft pretzel bites served with pimento cheese dip.

POPCORN SHRIMP 9

Fried baby shrimp dusted in bold spices served with Bang Bang Sauce.

Soups & Salads

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8 SOUP DU JOUR CUP 6 BOWL 8

ADD CHICKEN(\$6), CRAB CAKE(\$7) OR SHRIMP (\$6) TO ANY SALAD

MORGAN'S HOUSE SALAD 13

Mixed field greens, cucumber, cherry tomatoes, red onion, radishes, carrots, maple balsamic vinaigrette. (V) (GF)

CAESAR SALAD 13

Romain heart with house made dressing, toasted croutons, lemon wedge, parmesan cheese and anchovies on request.

CAPRESE SALAD (V) (GF) 14

Marinated mozzarella, grape tomatoes, blend of olives, with spring mix and balsamic reduction.

MORGAN SPRING SALAD (V) (GF) 13

Wedge of romaine heart topped with cucumbers, chopped hardboiled egg, toasted pecans, and lemon yogurt dressing.

WALDORF CHICKEN SALAD 16

Traditional waldorf chicken salad, dried cranberries, apples, red onions, house Salad, maple balsamic vinaigrette, challah crostini.(GF)

Light Fare

CHOOSE ANY TWO (\$14)

1/2 REUBEN

SIDE CAESAR SALAD

1/2 TURKEY BLT

SIDE SPRING SALAD

1 FISH TACO

CUP OF CLAM CHOWDER

SIDE HOUSE SALAD

CUP OF SOUP DU JOUR

Sandwiches & Specialties

MIDDLEBURY INN REUBEN 16

Grilled marble rye with corned beef, melted swiss cheese, sauerkraut ad thousand Island dressing.

TURKEY BLT 16

Grilled house made challah bread with melted cabot cheddar & swiss cheese, cider bacon, tender lettuce, sliced tomato, deli sliced turkey with a bell pepper jam.

VERMONT CIDER BATTERED FISH & CHIPS 15

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

FISH TACOS (GF)(2) 15

Marinated grilled mahi, cabbage, black beans, spanish rice, guacamole, sour cream, lime wedge, and diced tomatoes on corn tortilla.

ROASTED VEGETABLE DAAL (V) (GF) 18

Indian red lentil stew with basmati rice, roasted radishes, and zucchini. Finished with lemon juice and pickled sweet peppers. Served with warm naan bread.

FALAFEL VEGGIE BURGER (V) 15

House made chickpea patty, lettuce, tomato, red onion with Tzatziki Sauce on a brioche bun.

MORGAN'S BURGER 16

8 oz. local beef, cabot cheddar, pesto mayo, lettuce and tomato served on a brioche bun. Add Bacon (\$2)

THAI CRAB CAKE 20

Cucumber pineapple slaw with rice wine dressing. Topped with mango and cilantro.

Sides \$5

FRENCH FRIES

SLAW

HOUSE OR CAESAR (\$6)

FRUIT CUP

SWEET POTATO FRIES

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

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