

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

Starters & Salads

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

CRANBERRY BRIE BITES 10

(4) Flaky phyllo stuffed with brie cheese and cranberry sauce.

TRUFFLE CHIPS 11

Fresh fried potato chips topped with truffle Oil, Cabot cheddar cheese and fresh herbs, Served with bacon aioli

JALAPEÑO POPPERS 9

Deep Fried cream cheese filled jalapeños deep fried. Served with sweet pepper relish.

TATER KEGS 7

Jumbo tater tots filled with cheddar, bacon, and chives. Served with pesto ranch sauce.

CRAB CAKE SLIDERS 19

(2) sliders on Hawaiian buns, house made pickle relish and bacon aioli.

MORGAN'S HOUSE SALAD 13

Spring mix, cucumber, cherry tomatoes, red onion, radishes, carrots with maple balsamic vinaigrette.

CAESAR SALAD 13

Romaine heart, toasted croutons, parmesan cheese, lemon wedge with house made caesar dressing. *anchovies by request (\$1)*

ROASTED APPLE SALAD (V) (GF) 13

Spring mix salad with lightly roasted apples, candied walnuts, Baily Hazen blue cheese crumbles, dried goji berries and agave-Dijon vinaigrette.

WALDORF CHICKEN SALAD (GF) 16

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

Soups

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

SOUP DU JOUR CUP 6 BOWL 8

Sides \$5

FRIES

SLAW

SWEET POTATO FRIES

HOUSE SALAD

ONION RINGS

CAESAR SALAD

Comfort Food

ALL SERVED WITH CRISPY FRIES OR HOUSE SALAD

TAVERN BURGER 16

8 oz Vermont beef burger, cabot cheddar cheese, lettuce, tomato and pesto mayo on a brioche bun. Add bacon (\$2)

MIDDLEBURY INN REUBEN 16

Corned beef, sauerkraut, swiss cheese, thousand islands dressing on grilled rye

VERMONT CIDER BATTERED FISH & CHIPS 15

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

FALAFEL BURGER (V) 15

Inn-Made chickpea patty on a brioche bun with lettuce, red onion, tomato topped with tzatziki sauce.

CHICKEN SPIEDIE 15

Char broiled marinated tender chicken thighs on a soft hoagie roll topped with spicy coleslaw.

Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

CLASSIC MEATLOAF 23

Made with Vermont beef, aromatic herbs, and onions. wrapped with cider house bacon and glazed with zesty BBQ sauce. Served with cheesy scalloped potatoes and sautéed broccoli.

SEAFOOD MAC & CHEESE 28

A blend of lobster, cod, crab and shrimp in a creamy alfredo sauce with macaroni pasta.

SALMON A LA GALLEGA 28

A Spanish dish served with a garlic paprika sauce infused with white wine and extra virgin olive oil, butternut squash polenta, and seasonal vegetables.

VEGAN MUSHROOM STROGANOFF (V) (GF) 22

A blend of cremini, oyster and shiitake mushrooms in a vegan gravy served over Calrose rice.

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