

LUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Starters

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.

JALAPENO POPPERS 9

Deep fried cream cheese filled jalapenos. Served with sweet pepper relish.

TATER KEGS 7

Jumbo tater tots filled with cheddar, bacon, and chives. Served with a pesto ranch 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 (V)(GF) 13

Mixed field greens, cucumber, cherry tomatoes, red onion, radishes, carrots, maple balsamic vinaigrette.

CAESAR SALAD 13

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

Light Fare

CHOOSE ANY TWO (\$14)

1/2 REUBEN	SIDE CAESAR SALAD
1/2 TURKEY BLT	SIDE ROASTED APPLE SALAD
1/2 SPIEDIE	CUP OF CLAM CHOWDER
SIDE HOUSE SALAD	CUP OF SOUP DU JOUR

Sandwiches & Specialties

MIDDLEBURY INN REUBEN 16

Grilled rye with house cured corned beef, melted swiss cheese, sauerkraut and thousand Island dressing.

TURKEY BLT 16

Grilled sourdough bread with melted Cabot cheddar & swiss cheese, cider bacon, tender lettuce, sliced tomatoe, deli sliced turkey with a bell pepper jam.

CRAB CAKE SLIDERS 19

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

MEATLOAF SANDWICH 16

House made with Vermont beef, aromatic herbs, and onions. Wrapped with cider house bacon and glazed with zesty BBQ sauce, atop grilled sourdough bread.

CHICKEN SPIEDIE 15

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

VERMONT CIDER BATTERED FISH & CHIPS 15

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

VEGAN MUSHROOM STROGANOFF (V) (GF) 18

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

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)

Sides \$5

FRENCH FRIES	SLAW
HOUSE	FRUIT CUP
SWEET POTATO FRIES	CAESAR SALAD
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