**Starters & Salads**

ADD CHICKEN ($16), CRAB CAKE ($17) OR SHRIMP ($16) TO ANY SALAD

**SOFT PRETZELS** 11
(2) Soft twist pretzels with warm Switchback Ale cheese dip.

**TRUFFLE CHIPS** 11
Fresh fried potato chips topped with truffle oil, Cabot cheddar cheese and fresh herbs. Served with bacon aioli.

**FRIED MAC & CHEESE** 10
House made Cabot pepperjack mac & cheese, breaded and fried. Served with marinara sauce.

**SAUSAGE & MEATBALLS** 10
Vermont beef meatballs and smoked sausage tossed in sweet chili BBQ sauce.

**CRAB CAKE SLIDERS** 19
(2) Sliders on mini buns, house made pickle relish and bacon aioli.

**MORGAN’S HOUSE SALAD** 13
Spring mix, cucumber, cherry tomatoes, red onion, radishes and carrots, with maple balsamic vinaigrette.

**CAESAR SALAD** 13
Romaine hearts, toasted croutons, parmesan cheese, lemon wedge, with house made caesar dressing. anchovies by request ($1)

**BEEF AND GOAT CHEESE SALAD** (V) (GF) 13
Spring mix salad topped with roasted red beets, Vermont Creamery goat cheese, mandarin oranges, toasted pepitas and pomegranate vinaigrette.

**WALDORF CHICKEN SALAD** (GF) 16
Traditional waldorf chicken salad, dried cranberries, apples, red onions, house salad, maple balsamic vinaigrette, challah crostini.

**Comfort Food**

ALL SERVED WITH CRISPY FRIES OR HOUSE SALAD

**MORGAN’S 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 and thousand islands dressing on grilled rye.

**VERMONT CIDER BATTERED FISH & CHIPS** 15
Local cider battered cod with herbed fries, tartar sauce and slaw.

**BLACK BEAN VEGGIE BURGER** (V) 15
Inn-Made vegan black bean patty on a brioche bun with lettuce, tomatoes and guacamole.

**PRIME RIB MELT** 16
Thin sliced prime rib on a hoagie bun with melted pepperjack cheese and caramelized onions.

**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.

**LEMON CHICKEN** 23
Marinated chicken breaded with cornmeal and fried crispy. Served with lemon sweet and sour sauce and sticky rice.

**SCALLOP FLORENTINE** 30
Pan seared scallops on a bed of fresh spinach and butternut squash fritters. Drizzled with Pinot Gris beurre blanc and pine nuts.

**VEGAN CHILI SIN CARNE** (V) (GF) 23
Three bean chili - mild heat, bold flavor. Served with cornbread.

**Sides $5**

**FRIES**

**SLAW**

**SWEET POTATO FRIES**

**HOUSE SALAD**

**ONION RINGS**

**CAESAR SALAD**

**Soups**

**NEW ENGLAND CLAM CHOWDER**

**CUP** 6

**BOWL** 8

**SOUP DU JOUR**

**CUP** 6

**BOWL** 8

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

- Cabot Creamery
- Butternut Mountain Farm
- 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