I) INNE



Starters & Salads

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

SOFT PRETZELS 11

(2) Soft twist pretzels with warm Switchback Ale cheese dip.

TRUFFLE CHIPS 11

Fresh fried potato chips toppped 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 & MEATBALLLS 10

Vermont beef meatballs and smoked sausage tossed in sweet chili BBQ saue.

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)

BEET 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.

Soups

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8

SOUP DU JOUR

CUP 6 BOWL 8

Sides \$5

FRIFS SLAW **HOUSE SALAD ONION RINGS**

SWEET POTATO FRIES CAESAR SALAD

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 cormeal 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.

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

CABOT CREAMERY/ BUTTERNUT MOUNTAIN/ VERMONT CREAMERY/ CHAMPLAIN VALLEY APIARIES/ MAPLEBROOK FARMS