

LUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Starters

TRUFFLE CHIPS 11

Fresh fried potato chips topped with truffle oil, Cabot cheddar cheese and fresh herbs, served with bacon aioli.

SOFT PRETZEL 11

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

FRIED MAC AND CHEESE 10

House made Cabot pepperjack mac and cheese, breaded and fried. Served with marinara sauce.

SAUSAGE AND MEATBALLS 10

Vermont beef meatballs and smoked sausage tossed in sweet chili BBQ 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

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

BEET AND GOAT CHEESE SALAD 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.

Light Fare

CHOOSE ANY TWO (\$14)

1/2 REUBEN	SIDE CAESAR SALAD
1/2 TURKEY BLT	SIDE WINTER SALAD
1/2 GRILLED CHEESE	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 tomato, deli sliced turkey with a bell pepper jam.

CRAB CAKE SLIDERS 19

(2) Sliders on mini 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.

PRIME RIB MELT 16

Thin sliced prime rib roast on a hoagie bun with melted pepperjack cheese, caramelized onions and rosemary au jus.

VERMONT CIDER BATTERED FISH & CHIPS 15

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

VEGAN CHILI SIN CARNE (V)(GF) 17

Three bean chili - mild in heat, bold in flavor. Served with a side of cornbread.

BLACK BEAN VEGGIE BURGER (V) 15

House made vegan black bean patty on brioche bun with lettuce, tomatoes and guacamole.

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

