**LUNCH**

**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.

**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 aioli.

**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)

**Soups & Salads**

**NEW ENGLAND CLAM CHOWDER**
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**

**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**

**Sides**

**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 Farm
- 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