

DINNER

Morgan's Tavern

at the MIDDLEBURY INN

Starters & Salads

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

SPINACH ARTICHOKE DIP 12

Creamy dip with artichokes, fresh spinach, and herbs. Served with cheddar bread.

TRUFFLE FRENCH FRIES 11

French fries topped with truffle oil, Cabot cheddar cheese and fresh herbs. Served with bacon aioli.

BACON WRAPPED SHRIMP 15

Skewered prawns wrapped with smoked bacon. Served with comeback sauce.

MELON MOZZARELLA 12

Honeydew melon, marinated ciliegine mozzarella, fresh basil, with lemon olive oil.

CRAB CAKE SLIDERS 19

(2) Sliders with lettuce, tomato, and spicy honey mustard.

MORGAN'S HOUSE SALAD 13

Spring mix, cucumber, grape tomatoes, red onion, radishes and carrots, with maple balsamic vinaigrette.

CAESAR SALAD 13

Romaine hearts, toasted croutons, pecorino cheese, lemon wedge, with house made caesar dressing. *anchovies by request (\$1)*

SPRING VEGGIES SALAD 13

Spinach salad topped with grilled asparagus, sliced radish, English peas, fried artichoke hearts, and lemon yogurt vinaigrette.

Soups

NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 9

SOUP DU JOUR CUP 6 BOWL 8

Sides \$5

FRIES

SLAW

SWEET POTATO FRIES

SPRING VEGGIES SALAD

HOUSE SALAD

ONION RINGS

CAESAR SALAD

Comfort Food

ALL SERVED WITH CRISPY FRIES OR HOUSE SALAD

MORGAN'S BURGER 17

8 oz Vermont beef burger, Cabot cheddar cheese, lettuce, tomato and bacon aioli on a brioche bun. *Add bacon (\$2)*

MIDDLEBURY INN REUBEN 17

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

VERMONT CIDER BATTERED FISH & CHIPS 17

Local cider battered Atlantic 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 BANH MI 16

Warm thin sliced prime rib roast on a ciabatta bun with pickled cucumbers and red onion, fresh basil, and roasted carrot aioli.

MUFFULETTA 15

Grilled ciabatta bread with layers of mortadella, salami, ham, swiss cheese, and olive tapenade.

Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

POACHED COD PETIT POIS 26

Poached cod served with tarragon pea puree, herb butter, roasted red potatoes, miso broth, pickled carrot with red onion, and a poached egg.

PROSCIUTTO CHICKEN WITH ARTICHOKE AND OLIVES 28

Slow roasted prosciutto wrapped chicken breast medallions served atop creamy red pepper orzo with sauteed artichoke hearts and Mediterranean olives.

BEEF SHORT RIB BOURGUIGNON 33

Beef short ribs gently braised in red wine and vegetables. Served with mashed potatoes, pan jus gravy, and chef's choice vegetables.

VEGAN LO MEIN NOODLES 22

Lo mein noodles dressed in sesame soy sauce with carrots, broccoli, snap peas, water chestnuts, grape tomatoes, mushrooms and fresh basil.

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

CABOT CREAMERY/ BUTTERNUT MOUNTAIN/ 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