

# LUNCH

## Morgan's Tavern

at the MIDDLEBURY INN

### Starters

**TRUFFLE FRENCH FRIES 13**

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

**SPINACH ARTICHOKE DIP 12**

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

**BACON WRAPPED SHRIMP 15**

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

**MELON AND MOZZARELLA 12**

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

### Soups & Salads

**NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 9  
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, pecorino cheese and anchovies on request. (\$1)

**SPRING VEGGIES SALAD 13**

Spinach salad topped with grilled asparagus, sliced radish, English peas, fried artichoke hearts, and lemon yogurt 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 SPRING VEGGIE SALAD
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, bacon, tender lettuce, sliced tomato, deli sliced turkey with pesto mayo.

**CRAB CAKE SLIDERS 20**

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

**MUFFULETTA 15**

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

**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.

**VERMONT CIDER BATTERED FISH & CHIPS 17**

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

**VEGAN LO MEIN NOODLES 17**

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

**BLACK BEAN VEGGIE BURGER (V) 15**

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

**MORGAN'S BURGER 17**

8 oz. local beef, Cabot cheddar, bacon aioli, lettuce and tomato served on a brioche bun.

Add bacon (\$2)

### Sides \$5

FRENCH FRIES	SLAW
SWEET POTATO FRIES	CAESAR SALAD
LEMON PEPPER ONION RINGS	HOUSE SALAD
FRUIT CUP	

**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

