

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 (V) 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 (V) 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 (V) 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 (V) 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

FRENCH FRIES

SWEET POTATO FRIES

SPRING VEGGIES SALAD

LEMON PEPPER ONION RINGS

HOUSE SALAD

COLESLAW-

CAESAR SALAD

Entrees

ALL SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD

BLACKENED SALMON (GF) 30

Cajun-spiced blackened Faroe Island salmon served with Louisiana dirty rice and roasted corn succotash.

BBQ CHICKEN (GF) 28

Brined 1/2 chicken, slow roasted with spices and finished with tangy BBQ sauce. Served with Chef's choice vegetables and a loaded baked potato.

BEEF SHORT RIB BOURGUIGNON (GF) 33

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

GENERAL TSO'S CAULIFLOWER (V) 22

Fried cauliflower with Tso sauce on a bed of basmati rice, topped with roasted carrots and broccoli.

Comfort Food

ALL EXCEPT FISH AND CHIPS SERVED WITH A CHOICE OF SIDES

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.

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

(GF) Gluten Free

Gluten Free Bread Available by Request