

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 (GF) 15

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

MELON AND MOZZARELLA (GF) 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 and pecorino cheese. Add anchovies at \$1

SPRING VEGGIES SALAD (GF) 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

ALL EXCEPT * SERVED WITH A CHOICE OF SIDES

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.

*GENERAL TSO'S CAULIFLOWER (V) 17

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

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	COLESLAW
SWEET POTATO FRIES	CAESAR SALAD
HOUSE SALAD	FRUIT CUP
SPRING VEGGIE 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
Gluten Free Bread Available by Request