



MORGAN'S TAVERN

at The Middlebury Inn

DESSERT

Maple Crème Brûlée 9

Created by Micah, Banquet/Line Cook

Creamy rich flavored custard made with VT Maple Syrup with a caramelized sugar topping

Peanut Butter Explosion Cake 9

Chocolate cake with peanut butter frosting.

Cherry Balsamic Crumble 9

Created by Micah, Banquet/Line Cook

Warm cherries with balsamic, topped with a buttery golden crumble, whipped cream and drizzle of balsamic glaze.

Gluten Free Chocolate Cake 8 (GF)

Gluten free chocolate cake layered with whipped cream and topped with chocolate ganache.

Vanilla Ice Cream 5 (GF)

Vanilla ice cream with chocolate sauce or fresh strawberries.



Scan the QR code to learn more about our kitchen team, the dedicated individuals who prepare your meal.

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

(GF) GLUTEN FREE

(V) VEGETARIAN

(VE) VEGAN

(DF) DAIRY FREE