



MORGAN'S TAVERN

at The Middlebury Inn

DINNER

Starters

BACON MAC AND CHEESE BITES 9

Created by Mark, AM Line Cook
House-made Mac and Cheese Bites,
Served with Lemon Garlic Aioli.

PHYLLO BITES 10

Created by Lyndon, Head Chef
(3)Honey Goat Cheese and Lingonberry in Phyllo,
topped with butter and caramelized sugar..

199 YEARS ANNIVERSARY SPECIAL

CHEESEBURGER SPRING ROLL 1.99/EA

Created by Jeremy, PM and Brunch Line Cook

CHEESY SPRING ROLL 1.99/EA

Mozarella, Cheddar, Swiss, Blue Cheese and Spinach,
served with Cranberry Sauce.

Soups

CUP 7

BOWL 9

NEW ENGLAND CLAM CHOWDER
SOUP DU JOUR

Salads

ADD CHICKEN(7) CRAB CAKE(8) SHRIMP (8)
SALMON (9) PRIME RIB SLICES (9) TOFU (6)

MORGAN'S HOUSE SALAD (V)(GF)

Large 13 Small 7
Mixed Field Greens, Cucumber, Cherry Tomatoes,
Pickled Red Onion, Carrots, and a choice of Dressing.
**Ranch, Blue Cheese, Maple Balsamic or Thousand Island.*

WINTER SALAD (GF)

Large 14 Small 8
Created by Micah, Banquet/Line Cook
Mixed Field Greens, Poached Pear, Feta, Pomegranate
Seeds and Spiced Pecans with Champagne
Vinaigrette.

CAESAR SALAD (V)

Large 14 Small 8
Fresh Romaine Hearts, Croutons, Caesar Dressing,
Parmesan Cheese.
Add Anchovies 2

*Sides 7

FRENCH FRIES

SWEET POTATO FRIES

LEMON PEPPER ONION RINGS

COLESLAW



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

Entrees

STEAK AND ALE 28

Tender Beef Braised in a Rich Stout Reduction with Root
Vegetables and Topped with Mashed Potatoes.

SALMON & FARRO 28

Created by Lyndon, Head Chef
Pan Seared Salmon on a bed of Farro and Topped with
Compound Butter. Served with Ginger Glazed Baby Carrots
and Pea Shoots.

APRICOT MUSTARD PORK (GF) 26

Pork Ternderloin with Bourbon Sauteed Apples, Creamy
Apricot Mustard and Mashed Potatoes.

GARLIC HERB CHICKEN (GF) 26

Created by Lyndon, Head Chef
Seasoned Slow Roasted Airline Chicken Breast with White
Wine Sauce. Served with Brown Butter Butternut and
Crispy Kale.

TOFU DELIGHT (VE/DF) 25

Created by Moe, Line Cook and PM Shift Leader
Pan Fried Marinated Tofu tossed with Fresh Vegetables
and Baby Corn with Soy Sauce, Vegan Oyster Sauce and
Sesame Oil. Served on a bed of White Rice.
*Add Grilled Chicken (7) Shrimp (8) Grilled Salmon (9)
Slices of Prime Rib (9)*

Pub Fare

VT CIDER FISH AND CHIPS 18

Local Cider Battered Atlantic Cod with Herbed Fries, Tartar
Sauce and Slaw.

MIDDLEBURY INN REUBEN 18

Grilled Rye with House-cured Corned Beef, Melted Swiss
Cheese, Sauerkraut and Thousand Island Dressing.
**Served with a choice of Side.*

SHEPHERD'S PIE ALA J.P. 21

Created by Jeremy, Line Cook
Seasoned Beef with Herbs and Spices with Carrots,
Corn, Green Beans, topped with Mashed Potatoes and
Cheese.

Burgers

Add Bacon 2

**Served on a Brioche Bun, with a choice of Side.*

MORGAN'S 18

8 oz. Beef Patty, Cabot Cheddar, Garlic Aioli, Lettuce and
Tomato.

VEGETARIAN (V) 19

With Impossible Patty, Garlic Aioli, Cheddar, Lettuce and
Tomato.

SALMON 19

Seasoned Salmon Patty with Yogurt Dill Sauce, Red Onion,
Tomato and Cabot Cheddar.

SOUTHWESTERN CRISPY CHICKEN 18

Created by Jeremy, PM and Brunch Line Cook
House-made Breaded Seasoned Crispy Chicken,
Signature Sauce and Spicy Slaw.

NO SUBSTITUTION ON ALL MENU ITEMS.

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