



MORGAN'S TAVERN LUNCH

at The Middlebury Inn

Starters

BACON MAC AND CHEESE BITES 9

Created by Mark, AM Line Cook

House-made Mac and Cheese Bite. 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, Line Cook

CHEESY SPRING ROLL 1.99/EA

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

Favorites

THE GOBBLER 18

Created by Lyndon, Head Chef

Sourdough Bread with Cranberry Sauce, Oven Roasted Turkey Breast, Traditional Stuffing and topped with House-made Gravy.

TURKEY BLT 18

Sourdough Bread Filled with Melted Cabot Cheddar, Smoked Bacon, Lettuce, Tomatoes, Deli Sliced Turkey and Pesto Mayo.

*Served with a choice of Side.

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.

VT FISH AND CHIPS 18

Local Beer Battered Atlantic Haddock with Crispy Fries, Tartar Sauce and Slaw.

FISH TACOS 19

Created by Mark, AM Line Cook

(2) Corn Tortillas with Seasoned Grilled Mahi-mahi, House-made Taco Sauce, Shredded Cabbage, Red Bell Peppers, Avocados and Chopped Cilantro.

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.

*Sides 7

FRENCH FRIES / SWEET POTATO FRIES

LEMON PEPPER ONION RINGS / COLESLAW



Signatures

BIBIMBAP/KOREAN RICE BOWL (VE) 18

Mixed Grains Rice, topped with Sauteed Spinach, Sesame Carrots, Stir Fried Onions and Fried Tofu. Served with Seasoned Soy Sauce on the Side.

Add Egg Sunny Side Up (2) Grilled Chicken (7) Shrimp (8) Grilled Salmon (9) Slices of Prime Rib (9)

CRAB CAKES SLIDERS 21

Created by Lyndon, Head Chef

Two House-made Crab cakes topped with Saffron Aioli, Sauteed Spinach and Sundried Tomatoes.

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.

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

WALDORF SALAD 18

Waldorf Chicken Salad with Apples, Grapes, Dried Cranberries, Walnuts, Mixed Greens and Toasted Bread.

Light Fare 16

CHOOSE ANY TWO

1/2 REUBEN

1/2 TURKEY BLT

GRILLED CHEESE

SMALL SALAD/COLESLAW

CUP OF SOUP

LEMON PEPPER ONION RINGS

FRENCH FRIES/SWEET POTATO FRIES



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