



# MORGAN'S TAVERN

# DINNER

at The Middlebury Inn

## Starters

### TUNA TARTARE 16

Sushi-grade Tuna Seasoned with Soy and Sesame Dressing, Served with Avocado, Scallions and Cucumber. Served with Crispy Wonton Strips.

### SPINACH ARTICHOKE WONTON 8

(4) Fried Wonton Wrappers Filled with Spinach Artichoke Filling. Topped with Lemon Garlic Aioli and Green Onions.

### OYSTER YOUR WAY \$15/HALF A DOZEN

Raw Oyster: Plum Mignonete or Cocktail Sauce. Grilled: Rockefeller or Creamy Garlic Parmesan

### GRILLED PEACH BRUSCHETTA 8

(3) Bruschetta with Whipped Ricotta topped with Grilled Peach, Prosciutto, Fresh Basil and Balsamic Glaze.

### CRAB CAKE TOSTADA 12

(1) Pan Fried Corn Tortilla Topped with Lemon Garlic Aioli, Crab Cakes, Diced Avocado and Pico de Gallo.

## Pub Fare

### VT CIDER FISH AND CHIPS 20

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.

### FISHERMAN PIE 28

Cod, Salmon, Shrimp and Peas in Creamy Sauce with Leeks, Dills and Herbs, Topped with Mashed Potatoes.

### SESAME PEANUT NOODLE (VE) 18

Cold Noodles in Sesame Peanut Sauce with Cucumber, Carrots, Romaine Lettuce, Mango and Green Onions. Topped with French Fried Onions and Crispy Wonton Strips. *Add Grilled Chicken (7)*

### BIBIMBAP/KOREAN RICE BOWL (VE) 18

Mixed Grains Rice, topped with Sauteed Spinach, Sesame Carrots, Sauteed Mushroom and Onions. 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)*

## 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, Bacon Jam, Lettuce and Tomato.

### VEGETARIAN (V) 19

With Impossible Patty, Sauteed Mushroom and Onions, Pesto Mayo, Cheddar, Lettuce and Tomato.

### SOUTHWESTERN CRISPY CHICKEN 18

House-made Breaded Seasoned Crispy Chicken, Signature Sauce, Spicy Slaw and Sweet Pickles

## Entrees

### COFFEE BOURBON STEAK 58

14 oz. Bone In NY Sirloin Strip with Coffee Bourbon Glaze, Served with Roasted Fingerling Potatoes and Chef's Choice Vegetables.

### SALMON SAUCE VIERGE 36

Seasoned Pan Grilled Salmon Served atop Rice Pilaf, Finished with Sauce Vierge (Heirloom Cherry Tomatoes, Kalamata Olives, Pine Nuts, Basil, Capers, etc) and Crispy Leeks.

### SWEET CORN RISOTTO WITH SCALLOPS 38

Creamy Sweet Corn Risotto with (4) Pan Seared Fresh Japanese Dry Scallops. Finished with Lemon Garlic Aioli.

### CHICKEN CACCIATORE (GF) 28

Chicken Simmered with Onions, Bell Peppers and Mushrooms in a robust Tomato Sauce. Served Over Egg Noodles.

### PEACH BOURBON PORK BELLY 30

Diced Pork Belly with Grilled Peach and Bourbon Glazed, Served with Farro and Lightly Seasoned Arugula

## Soups

CUP 7

BOWL 9

NEW ENGLAND CLAM CHOWDER  
SOUP DU JOUR

## Salads

ADD CHICKEN(7) CRAB CAKE(8) SHRIMP (8) SALMON (9)

### 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.*

### SUMMER SALAD

Large 14 Small 8

Arugula, Watermelon, Feta Cheese and Black Olives, Drizzled with Balsamic Glazed.

### 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

**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