

# Morgan's Pub

## ~ Weekly Specials ~

## ~ Light Fare ~

Tuesday	Burger & Beer	\$12
Wednesday	BBQ Pork Ribs	\$15
Thursday	Endless Pasta	\$14
Friday	Fresh Fried Fish	\$15
Saturday	Prime Rib	\$19
Sunday	Fried Chicken	\$15

**Vermont Artisanal Cheese**  
*Cranberry Compote and Flatbread*  
*Green Mountain Blue Gore Dawn Zola, Grafton Village*  
*Cheese Company 2yr Cheddar*  
*Vermont Butter & Cheese "Bijou" Goat Crottin*  
**\$10**

**Chef Designed Vegetarian Selection**  
*Inspired by the Season*  
**\$17**

**Pasta Special**  
*Prepared for the Season*  
**\$16**

**Today's Fresh Seafood Selection**  
*Chef's Inspiration*  
*Market Price*

<b>Soup</b>	
Cup	\$3
Bowl	\$5
<b>Traditional Caesar Salad</b>	
Large	\$8 <i>w/ Roasted Garlic Bulb</i>
Small	\$4.50

**Garden House Salad w/ Balsamic Vinaigrette**

Large	\$7
Small	\$4

**Customize your Salad**

Grilled chicken	\$6
Crispy Chicken	\$6
Grilled Shrimp	\$8
Salmon	\$11
Petite Cajun Filet	\$11
Maytag Dressing	\$1
Maytag Crumbles	\$1
Roasted Garlic Bulb	\$1

### ~ Sides ~

\$2.50 each

Garlic Mashed Potato	Sweet Potato Fries
Regular Fries	Vegetable du Jour
Parmesan Risotto	

## ~ Pub Fare ~

## ~ Small Plates ~

**Grilled Chicken Sandwich**  
*Pepper Jack Cheese & Guacamole on a*  
*Whole Wheat Roll and Sweet Potato Fries*  
**\$11**

**Char Grilled 1/2 Pound Beef Burger**  
*LTO, and French Fries*  
**\$11**

**South Western Garden Burger**  
*Whole Wheat Roll, LTO and French Fries*  
**\$10.50**

**Beer Batter Fried Haddock Sandwich**  
*Tartar Sauce and French fries*  
**\$12**

**Smoked Gaylord Farm Beef Brisket Sandwich**  
*Barbeque Sauce, Coleslaw and French Fries*  
**\$12**

**Randolph Special**  
*10 oz. cut of Sirloin Top Steak*  
*Mashed Potatoes or French Fries*  
**\$17**

~ *Customize* ~  
*Sandwich or Steak*  
*Cheddar, Swiss, Blue*  
*Cheese, Sautéed*  
*Mushrooms, Sautéed*  
*Onions, Roasted*  
*Peppers, Guacamole or*  
*Bacon*

**Boneless Chicken Wings**  
*Hotle-BBQ Wing Sauce, Ranch Dipping Sauce and Celery*  
**\$8**

**Grilled Flatbread**  
*With Barbequed Beef, Grilled Onion and Cheddar*  
**\$10**

**Grilled Shrimp and Zucchini**  
*With Lemon-Saffron Cream Sauce*  
**\$11**

**A Full Pound of Prince Edward Island Mussels**  
*With Bouillabaisse Sauce and Fennel*  
**\$11**

**Wild Mushroom Bruschetta**  
*With Arugula and Shaved Parmesan*  
**\$10**

**Wine Poached Dried Figs, stuffed with Vermont Chèvre and Walnuts**  
*Wrapped in Bacon and served with Green Tomato Jam*  
**\$9**

**Grilled Lamb Lollypops**  
*With Eggplant Caponata and Tomato-Basil Sauce*  
**\$12**

A 20% gratuity will be added to parties of six or more and parties requesting separate checks

Please Notify Your Server of Any Food Allergies You May Have.

Per the State of Vermont Agency of Human Services, Department of Health Regulations "Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."