

# Morgan's Pub

at the



## ~ Small Plates ~

### Boneless Chicken Wings

with Chipotle-BBQ Wing Sauce,  
Ranch Dipping Sauce and Celery

\$8

### Grilled Flatbread

Topped with Walnut Pesto, Roasted Pears,  
Bleu Cheese and Red Onion

\$10

### Mixed Grill Skewer

Marinated Pork Tenderloin and Italian Sausage  
Served with Charred Sweet Onions and Hot Cherry Peppers

\$9

### A Full Pound of

### Prince Edward Island Mussels

with Thai Green Curry, Toasted Coconut  
and Cilantro

\$10

### Eggplant, Mushroom and Cashew "Egg Roll"

With Tomato Chutney

\$8

### Saffron Risotto with Shrimp

Pine Nuts, Vermont Chevre and Bacon Brittle

\$12

## ~ Lighter Fare ~

### Soup

Cup \$3 Bowl \$5

### Traditional Caesar Salad

Large \$8

Roasted Garlic Bulb

Small \$4.5

### Garden House Salad

Balsamic Vinaigrette

Large \$7

Small \$4

### Customize your Salad

Grilled Chicken \$4.5

Grilled Shrimp \$5

Maytag Dressing \$1

Maytag Crumbles \$1

### Vermont Artisanal Cheeses

Served with Cranberry Compote and Grilled Flatbread

Ask Your Server for Weekly Selection

\$10

## ~Steak & Sandwiches~

### Grilled Chicken Breast Sandwich

Pepper Jack Cheese & Guacamole on a Whole Wheat Roll, Served with Sweet Potato Fries

\$11

### Char Grilled ½ Pound Angus Beef Burger

LTO, and French Fries

\$10.50

### South Western Garden Burger

Whole Wheat Roll, LTO and French Fries

\$10.50

### Beer Batter Fried Haddock Sandwich

Tartar Sauce and French fries

\$12

### House Smoked Gaylord Farm Beef Brisket Sandwich

Barbeque Sauce, Coleslaw and French Fries

\$12

### Randolph Special

10 oz. cut of Black Angus Steak and Mashed Potatoes or French Fries

\$17.50

## ~Sides~

Garlic Mashed Potato \$2.50

Sweet Potato Fries \$2.50

Regular Fries \$2.50

Vegetable du Jour \$3.00

Saffron Risotto \$4.50



## ~Customize~

your Sandwich or Steak

Cheddar, Swiss, Blue Cheese, Sautéed

Mushrooms, Sautéed Onions, Roasted

Peppers, Guacamole or Bacon

\$1.00 each

These are some of our Neighbors that give our Chefs inspiration!!

Gaylord Farms, Sprague Dairy, Neighborly Farms, Green Mountain Coffee, Royal Butcher, Misty Knoll Farms, Strafford Creamery, Cabot Cheese, VT Smoke & Cure, Quaker Hill Granola, Black River Produce

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."