

MORGAN HOUSE

Serving Lee Since 1853

BEST BLOODY
MARY IN THE
BERKSHIRES!

ARTICHOKE & SPINACH DIP

(v, gf) red pepper, cream cheese, tortilla chips 15

FRIED CALAMARI

Sweet peppers & lemon garlic aioli 17

CHICKEN WINGS

(gf) Dry Rub, Hot or BBQ 8 wings for \$16

ESCARGOT

crostini, garlic, spinach, shallots & cream 16

BURRATA

(v, gf) Mozzarella with greens, capicola, roasted squash, walnuts & sherry vinaigrette 18

MORGAN HOUSE SALAD (gf)(v) greens, almonds, cranberries, blue cheese, balsamic 14

BEET SALAD (gf)(v) greens, market beets, goat cheese, maple walnuts & mustard vinaigrette 15

CLASSIC CAESAR SALAD (gf*) romaine, parmesan, croutons, white anchovies 14

Chicken 8

Blackened Salmon 9

Salmon 9

FRENCH ONION SOUP 9

SOUP DU JOUR 7

CLAM CHOWDER 9

HALF SANDWICH chef's selection

- with cup of soup or side salad 14
- with bowl of soup 16

“THE ITALIAN” Chef's selection of meats, roasted red peppers, mozzarella, basil pesto on ciabatta with fries 19

FRENCH DIP shaved prime rib, brioche roll, au jus, fries 18

BLT Berkshire Mountain Bakery bread, crispy bacon, lettuce, tomato, basil mayo & fries 18

FEATURES

TURKEY DINNER corn bread stuffing, mashed potatoes, daily vegetables & turkey gravy 25

POT ROAST (gf) mashed potatoes, seasonal vegetables & merlot gravy 25

ENGLISH FISH & CHIPS freshly beer batter cod, coleslaw, fries 25



LUNCH WINTER 2024

Please inform your server of any food allergies

CHEF NICK PACKARD

v = vegetarian, gf = gluten free, *=can be prepared on request

20% gratuity added to parties of 6 or more & takeout

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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BURGERS

On a toasted brioche bun with lettuce, tomato and choice of hand-cut fries or salad

BLACK ANGUS 16

TURKEY 16 LAMB 19 BEYOND BURGER (v) 16

ADDITIONS

American 1 Cheddar 1 Smoked Gouda 1 Blue 1 Swiss 1 Pepper Jack 1
Caramelized Onions 1 Crispy Onions 1 Sautéed Mushrooms 1
Fried Egg 2 Jalapenos 1 Crispy Fried Shitake Mushrooms 1
Sauerkraut 1 House Smoked Bacon 3

Make any burger a Patty Melt 2 extra

Caramelized Onions & Swiss Cheese on marbled rye

STAFF FAVORITES

CRUNCH BURGER

Black angus patty, smoked gouda, BBQ'd onions,
house made chips, basil mayo, 18

YARD BURGER

Black angus patty, smoked gouda, crispy fried
shitake mushrooms & pickles 18

FIRE BIRD

Turkey patty, pepper jack cheese, jalapenos &
buffalo sauce 18

BREAKFAST BURGER

Black angus, American cheese & fried egg 18

MEDITERRANEAN BURGER

Lamb patty, pepperoncini, roasted red peppers &
feta cheese 22

THE BIG DOUBLE

Two black angus patties (a full pound of meat!)
American cheese 21

VEGETARIAN DELIGHT

Beyond patty, sautéed mushrooms, caramelized
onions & Swiss cheese 18

REUBEN BURGER

Turkey patty, sauerkraut, Russian dressing & Swiss
cheese 18

BRAISED BRISKET SANDWICH spicy aioli, cilantro, pickled onions with coleslaw & fries 18

GRILLED CHICKEN BLT ciabatta roll, Swiss cheese, jalapeno mayo, hand-cut fries 19

FRIED CHICKEN SANDWICH Louisiana hot sauce, coleslaw & fries 19

BURGER V3

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