

MORGAN HOUSE

Serving Lee Since 1853

THANKS FOR
ALLOWING US TO
SERVE YOUR
PARTY!

ARTICHOKE & SPINACH DIP
(v, gf) red pepper, cream cheese, tortillas 15

FRIED CALAMARI
Sweet peppers & garlic aioli 17

CHICKEN WINGS
Dry Rub, Hot or BBQ 8 wings for \$16

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

MORGAN HOUSE SALAD (gf)(v) greens, almonds, 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

SOUP DU JOUR 7 CLAM CHOWDER 9

MUSHROOM RAVIOLI (v) Marsala
cream sauce 25

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

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

PIEROGIES potato & cheese with braised
lamb, thyme & pickled red cabbage 29

½ ROASTED DUCK (gf) Grand Marnier
glaze, mashed potatoes, veg 33

GRILLED SALMON (gf) tomato &
spinach risotto 29

BURGERS & SANDWICHES

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

American 1 Cheddar 1 Smoked Gouda 1 Blue 1 Swiss 1 Pepper Jack 1

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

FRIED CHICKEN SANDWICH Louisiana hot sauce, coleslaw & fries 19

413-243-3661

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