



MORGAN HOUSE

*Serving Lee Since # * ' 1*

APPETIZERS

HUMMUS PLATTER

(v) artichokes, roasted red pepper, olives & pita 8

SMOKED DUCK TACOS

(gf) corn tortilla, spiced braised red cabbage, scallions, chili aioli 12

ARTICHOKE, SPINACH & ROASTED RED PEPPER DIP

(v)(gf*) cream cheese, warm pita 8

ESCARGOT

crostini, garlic, spinach, shallots & cream 8

FRIED CALAMARI

Peppadew peppers & lemon garlic aioli 11

PEI MUSSELS

Garlic, wine, shallots, herbs, butter, crostini 11

BAKED BRIE

(v) flatbread crackers, fruit compote 8

TROUT RILLETES

Warm crostini, pickled mustard seed 12

CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

SALADS

MORGAN HOUSE (gf)(v) greens, almonds, blue cheese, balsamic 10

ROASTED BEET (gf)(v) chioggia & golden beets, EVO, lemon, red wine 10

SUMMER MARKET (gf)(v) sun gold puree, zucchini, shaved vegetables 10

CLASSIC CAESAR (gf*) romaine, parmesan, croutons, white anchovies 10

ADDITIONS

Chicken 5 Shrimp 8

Salmon 6 Blackened Salmon 6

HOUSE MADE SOUPS

FRENCH ONION SOUP 8

SOUP DU JOUR 6

NEW ENGLAND CLAM CHOWDER 7

DINNER JULY '18

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

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

MORGAN HOUSE

Serving Lee Since # * ' %

PRIME RIB
FRIDAY & SATURDAY
au jus & horseradish,
potatoes, vegetables 25

BERKSHIRE FAVORITES

PAN SEARED WHOLE TROUT (gf)
spinach, shallots, olives, lemon, tomato 24

STEAK FRITES (gf) grilled 14oz NY strip,
steak fries, vegetables, garlic herb butter 26

MEATLOAF (gf*) mashed potatoes, crispy
onions, seasonal vegetables, vanilla bourbon
demi-glace 18

PAN SEARED SALMON (gf) cucumber
& melon salad, basil, sun gold puree 21

PAN SEARED DUCK BREAST
potatoes au gratin, seasonal vegetables,
berry glaze 26

WILD MUSHROOM RAVIOLI (v)
marsala cream & garlic 18

CHICKEN FLORENTINE artichokes,
spinach, garlic, lemon butter over linguine 19

FEATURES

½ ROASTED DUCK (gf) Grand Marnier glaze, mashed potatoes, seasonal vegetables 21

TURKEY DINNER corn bread stuffing, mashed potatoes, vegetables, turkey gravy 19

POT ROAST (gf) mashed potatoes, seasonal vegetables & merlot gravy 19



SANDWICHES

GRILLED CHICKEN BLT ciabatta roll,
swiss cheese, jalapeno mayo, fries 14

FRIED CHICKEN SANDWICH
pickled red onion, horseradish slaw, fries 15

BLACK ANGUS BURGER brioche
bun, fries 12 plus additions

CRUNCH BURGER gouda, BBQ'd onions,
house made chips, basil mayo, fries 14

SIDES 5

Mashed Potatoes Hand Cut Fries Sweet Potato Fries Eggplant Fries Roasted Beets
Sautéed Spinach Seasonal Vegetables

ADDITIONS

House Smoked Bacon 3 Cheddar 1 Smoked Gouda 1 Blue Cheese 1 Swiss 1
Caramelized Onions 1 Sautéed Mushrooms 1

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