



MORGAN HOUSE

APPETIZERS

FRIED CALAMARI

peppadew peppers & lemon garlic aioli 11

HAND CUT FRIES

Idaho, sweet potato or eggplant 7

CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

HUMMUS PLATTER

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

ARTICHOKE, SPINACH & ROASTED RED PEPPER DIP

(v)(gf*) cream cheese, parmesan, pita chips 8

SALADS

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

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

LUNCH FALL '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 1853

BEST BLOODY
MARY IN THE
BERKSHIRES!

SANDWICHES AND WRAPS

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

CLASSIC TURKEY wheat berry bread,
cranberry mayo, corn bread stuffing, fries 13

HALF TURKEY SANDWICH turkey,
cheddar, lettuce and tomato
with cup of soup or side salad 10
with bowl of soup 12

FRENCH DIP shaved prime rib, baguette,
au jus, fries 15

CORNED BEEF REUBEN house
cooked on marble rye, fries 13

BLACK ANGUS BURGER brioche bun,
fries 12 plus additions below

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

SMOKED SALMON BLT WRAP
smoked salmon, house smoked bacon, dill
mayo, spinach wrap, fries 16

TURKEY SALAD house roast turkey,
white bread, fries 12

FEATURES

MORGAN HOUSE POT PIE white meat turkey, peas, carrots, potatoes, béchamel & puff pastry 13

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

FISH & CHIPS beer batter haddock, coleslaw, fries 16



BURGER 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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