

MORGAN HOUSE

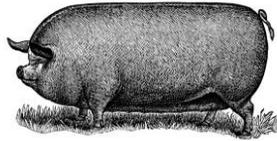
Serving Lee Since 1853

Smokehouse & BBQ Menu

SMALL PLATES

BBQ SAMPLER

2 Ribs, pulled pork & pulled chicken (gf) \$12

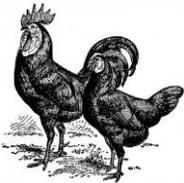


BBQ DIP

Pulled pork, caramelized onions, blue cheese & BBQ sauce w/ tortilla chips (gf) \$12

SMOKED PRIME RIB BITES

Smoked prime rib medallions topped with BBQ sauce & goat cheese (gf) \$14



SANDWICHES

PULLED PORK OR PULLED CHICKEN SANDWICH

Served with coleslaw & house made fries \$12

HOUSE SMOKED PORTOBELLO SANDWICH

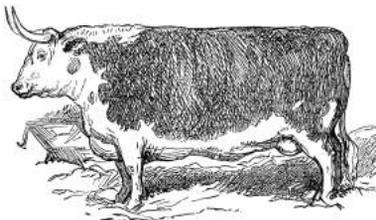
Portobello, blue cheese, balsamic dressing & house made fries (v) \$12



DINNERS

SMOKED BABY BACK RIBS

Original, Pineapple or Jack Daniels sauce with coleslaw, smoked beans & cornbread
½ Rack (6-7 ribs) \$22 Full Rack (12-13 ribs) \$38



SMOKED RIBEYE

With mashed potatoes, vegetables & horseradish sauce (gf) \$26

SMOKED HALF CHICKEN

(Thurs – Sat only) With mashed potatoes & vegetables (gf) \$20

SMOKED PRIME RIB

(Fri – Sat only) With mashed potatoes, vegetables & horseradish sauce (gf) \$26

Our BBQ

Jim Hallock, former owner of Shaker Mill Tavern Family Smoke House in West Stockbridge, has joined our team as Pit Master. He brings his passion for smoked meats, BBQ and family style catering to the Morgan House family in Lee. He only uses local red oak for peak flavor and tender juiciness.

It takes 8 or more hours to smoke our dishes so everything is “while supplies last” and some dishes are only available on weekends. You will appreciate the difference when you taste our ‘cue!

Why is smoked meat pink even when cooked to 165°? A pink (or red) color in meat indicates the presence of myoglobin. Myoglobin’s pigment is usually lost when meat is cooked because the high heat causes it to denature and turn brown.

Because smoked meat is cooked low and slow it retains the pink color.

Ask us about catering your next party or event!

413-243-3661