

# MORGAN HOUSE

*Serving Lee Since 1853*

BEST BLOODY  
MARY IN THE  
BERKSHIRES!

## MORGAN HOUSE NACHOS

chips, cheese sauce, chorizo chili & jalapenos 13

## ARTICHOKE & SPINACH DIP

(v)(gf\*) roasted red pepper, cream cheese, pita 8

## FRIED CALAMARI

Peppadew peppers & lemon garlic aioli 11

## CHICKEN WINGS

Buffalo or BBQ sauce 8 for 10

## PRIME RIB BITES

(gf) prime rib, goat cheese, BBQ 14

## BBQ DIP

(gf) Pulled pork, caramelized onions, blue cheese & tortilla chips 12

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

BEET SALAD (gf)(v) arugula, market beets, goat cheese, maple walnuts & mustard vinaigrette 10

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

Chicken 5

Shrimp 8

Blackened Salmon 6

Salmon 6

FRENCH ONION SOUP 8

SOUP DU JOUR 6

CLAM CHOWDER 7

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

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

## HALF CLASSIC TURKEY

- with cup of soup or side salad 10
- with bowl of soup 12

PRIME RIB REUBEN shaved prime rib,  
sauerkraut, Russian dressing & Swiss cheese 14

PULLED PORK SANDWICH coleslaw &  
hand cut fries 12

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

MAC & CHEESE (v\*) smoked cheddar  
cheese sauce 14 (plus toppings)

## FEATURES

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

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

ENGLISH FISH & CHIPS beer batter haddock, coleslaw, fries 16



LUNCH V4

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



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## BURGERS

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

TURKEY 12    BLACK ANGUS 12    VEGGIE 12  
BUFFALO 13    CHORIZO SAUSAGE 12    SALMON 12

## ADDITIONS

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

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, 14

### YARD BURGER

Black angus patty, smoked gouda, crispy fried  
shitake mushrooms & pickles 14

### FIRE BIRD

Turkey patty, pepper jack cheese, jalapenos &  
buffalo sauce 14

### THE BIG DOUBLE

Two black angus patties (a full pound of meat!)  
American cheese 18

### BREAKFAST BURGER

Chorizo patty, American cheese & fried egg 14

### VEGETARIAN DELIGHT

Vegetarian patty, sautéed mushrooms,  
caramelized onions & swiss cheese 14

### REUBEN BURGER

Turkey patty, sauerkraut, Russian dressing & Swiss  
cheese 14

### SPICY SWIMMER

Salmon patty, cheddar cheese & kimchi 14

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