

## 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 arugula, peaches, speck, bread & olive oil 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

LOBSTER ROLL Lobster, warm butter, arugula, hotdog roll, coleslaw & fries MP

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

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

FRIED WHOLE BELLY CLAMS with coleslaw, fries & tartar sauce MP

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

GRILLED SALMON (gf) lemon 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

FRIED FISH SANDWICH brioche roll, tartar sauce & fries 18
FRIED CHICKEN SANDWICH arugula, pickled onions, lemon garlic aioli & fries 19

#### 413-243-3661

DINNER PARTY SUMMER 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