

J. MORGAN'S

... DINNER AT THE PLAZA 4PM-9PM MONDAY-SATURDAY ...

APPETIZERS

CRAB CAKE \$21

Blend of Crab, Shrimp & Lobster with Old Bay Aioli & Baby Salad

J. MORGAN'S WINGS

\$16

*Six Mouth-Watering Wings
Choose Plain, Maple Buffalo, Korean BBQ or Peruvian Pepper Sauce*

PUB CHICKEN \$16

Crunchy, Hand-Breaded Chicken Tenders tossed in Sweet & Spicy Pub Sauce Served with Bleu Cheese and Bacon Slaw

JUMBO SHRIMP COCKTAIL \$18

Served with Margarita Cocktail Sauce

CRISPY BRUSSEL

SPROUTS \$15

Bite-Size Crispy Brussel Sprouts tossed in a VT Maple Glaze & Smoked Bacon, and Roasted Garlic Aioli

PEI MUSSELS \$19

Roasted Garlic, Heirloom Tomato, Fresh Herbs, Cabot Butter, White Wine, Lemon and Baguette

POKE BOWL \$20

Ponzu Marinated Ahi Tuna, Wakame, Pickled Red Onion, Smashed Avocado, Wasabi-Lime Creme, Soy Pearls, Crispy Wonton Chips

CLASSIC SALADS AND SOUP

Add Chicken \$8, Shrimp \$14 or Salmon \$14 to any salad.

CAESAR SALAD \$9 / \$16

Hearts of Romaine, Shaved Parmesan, House Croutons & Traditional Caesar Dressing

J. MORGAN'S CLASSIC COBB \$10 / \$17

Smoked North Country Bacon, Avocado, Heirloom Tomato, Great Hill Bleu Cheese Crumbles, Hard-Boiled Egg & Maple Vinaigrette

COFFEE ROASTED BEET SALAD \$17

VT Goat Cheese, Bee Pollen, Charred Orange, Pistachio Gremolata, Spiced Honey Gastrique

WINTER SALAD \$18

Mixed Greens, Roasted Butternut Squash, Candied Walnuts, Almonds, Cranberry, Goat Cheese, & House-Made Grilled Orange Vinaigrette

PUB CHICKEN SALAD

Crunchy Pub Chicken, Bacon, Heirloom Tomato, Cucumber, Avocado with Bleu Cheese Dressing

\$21

SOUP DU JOUR \$8

Ask your server for our Chef's selection today

HANDHELDS

All Sandwiches served with French Fries SUB: Side Salad \$2

CRISPY VERMONT BLACK BEAN BURGER \$17

Black Beans, Tzatziki, Honey-Yogurt, Marinated Tomato on a Brioche Bun

Add: Caramelized Onions, Bacon, Avocado or Mushroom \$2ea

J. MORGAN'S BURGER \$18

Our Perfect Blend of Angus Beef, Short Rib, and Chuck Cooked to Perfection. Lettuce, Tomato, Pickled Red Onion, Garlic Mayo & Cabot Cheddar Cheese on a Brioche Bun

Add: Caramelized Onions, Bacon, Avocado or Mushroom \$2ea

MAPLE CHICKEN SANDWICH \$16

Maple Glazed Grilled Chicken, Smoked Bacon, Pickled Red Onion, Cabot Cheddar, Little Leaf Lettuce, Tomato & Garlic Aioli on a Brioche Bun

Add: Caramelized Onions, Avocado or Mushroom \$2ea



MAIN EATS

J. MORGAN'S SHRIMP SCAMPI \$30

J. Morgan's Original Dish with Lemon, White Wine, Capers, Charred Lemon, Garlic & Parmesan Cheese served over Fresh Bucatini Pasta

ROASTED BUTTERNUT SQUASH RISOTTO \$19

Toasted Pepita Seeds, Brown Butter, Sage Creme, Aged Parmesan

PORCINI MUSHROOM CRUSTED SALMON \$30

Herb Compound Butter, Pistachio Gremolata, and Chive Mashed Potato

GRILLED BONE-IN PORK CHOP \$32

Smoked Bacon-Apple Compote, Cold Hollow Cider Sauce, Crispy Shallots and Cheddar Cheese Mashed Potatoes

PAPPARDELLE BOLOGNESE \$28

Pappardelle Pasta with Beef & Pork Bolognese, Maplebrook Farm Burrata, & Basil

BLACKENED RED SNAPPER \$30

Toasted Corn-Tomato Salsa, Pickled Jalapenos, Dirty Rice

THEE MAC N' CHEESE \$22

Cabot Cheddar & Parmesan Cheese with Cavatappi Pasta

Add Lobster \$14, Beef Brisket \$12, or Chicken \$8

CHICKEN PICCATA \$26

Charred Lemon, Caper, White Wine Butter Sauce, Herb Risotto

J. Morgan's Steaks

14OZ PRIME CUT RIBEYE \$48

Ribeye is a tender, flavorful cut from the rib section, between the short loin and the chuck. The most delectable part of the rib steak, with bones removed, is called the "eye"

14OZ PRIME CUT NY STRIP \$50

The Strip Steak is a highly coveted cut taken from the most tender section of beef, the short loin. It is the boneless top loin muscle and is equivalent to a porterhouse steak minus tenderloin and bone. These steaks are known for being flavorful and very tender

8OZ PRIME CUT FILET \$52

Filet mignon is a boneless cut of beef from the small end of the tenderloin. This muscle is located along the spine and is rarely used, resulting in an extremely tender and highly desirable cut

*All Steaks served with Mashed Potatoes and Chef's Daily Vegetable with your choice of Au Poivre, Bordelaise or Chimichurri Sauce
At J. Morgan's we serve only the finest Steaks sourced by Allen Brothers*

DESSERTS

VERMONT SPIRITS NO14 MAPLE BOURBON CREME BRÛLÉE \$12

CHEF'S DELIGHT \$10

Ask your server for our Rotating Selection of Sweet Treats

STRAWBERRY CAKE \$14

20% Gratuity Added to Parties of 6 or more

Please let your server know of any allergies and we will accommodate your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.