# 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

# JUMBO SHRIMP COCKTAIL \$18

Served with Margarita Cocktail Sauce

## POKE BOWL \$20

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

# J. MORGAN'S WINGS

\$16

Six Mouth-Watering Wings

Choose Plain, Maple Buffalo, Korean BBQ or Peruvian Pepper Sauce

# CRISPY BRUSSEL SPROUTS \$15

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

#### PUB CHICKEN \$16

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

#### PEI MUSSELS \$19

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

# 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

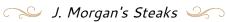
Toasted Corn-Tomato Salsa, Pickled Jalapenos, Dirty Rice

# 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



## 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

## **80Z 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 desireable 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.