

# J. MORGAN'S

## SMALL PLATES

### BURRATA \$15

*Maplebrook Farms Burrata,  
Chef's Organic Honey, Pickled  
Strawberries & Candied  
Pistachio*

### CRAB CAKE \$21

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

### TUNA SASHIMI \$19

*Sesame Crusted Ahi Tuna, Thai  
Peanut Sauce, Seaweed Salad,  
Wasabi Aioli & Chive Oil*

### CITRUS POACHED

**SHRIMP COCKTAIL \$18**  
*Served with House Cocktail Sauce*

### PUB CHICKEN \$14

*Crunchy, Hand-Breaded  
Chicken Tenders tossed in  
Sweet & Spicy Pub Sauce.  
Served with your choice of  
Blue Cheese or Ranch Dressing*

### BEEF TARTAR \$19

*Capers, Quail Egg, Toast Points  
& Dijonnaise*

## CLASSIC SALADS

*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 Blue Cheese Crumbles, Hard-Boiled Egg & Maple Vinaigrette*

### PICKLED PEACH AND MOZZARELLA SALAD \$16

*Pickled Peaches, Fresh Mozzarella, Candied Walnuts & Sweet Peach Vinaigrette*

## SANDWICHES & MORE

### SMASH BURGER \$18

*2 (4oz) Burger Patties smashed with Lettuce,  
Tomato, Onion, Pickle Chips & American  
Pub Cheese on a Brioche Bun  
Served with House French Fries  
Add Caramelized Onions, Bacon, Avocado  
or Mushroom \$2 each*

### MAPLE CHICKEN

#### SANDWICH \$19

*Maple Glazed Grilled Chicken,  
North Country Bacon, Cabot Cheddar,  
Lettuce, Tomato & Garlic Aioli  
Served with House French Fries*

### VERMONT BEAN BURGER \$19

*Black Beans, Hummus, Little Leaf Lettuce, Tomato & American Cheese  
Served with House French Fries*

### THEE MAC N' CHEESE \$22

*Cabot Cheddar & Parmesan Cheese with Cavatappi Pasta  
Add Lobster \$14 or Chicken \$8*



## ENTRÉES

### **FAROE ISLAND SALMON \$35**

*Smoked Tomato Beurre Blanc, Lemon Basil Gremolata & Rice Pilaf*

### **BEEF SCHNITZEL \$28**

*Beef Pounded Thin and Flash Fried  
Served with Mashed Potatoes & Maple Mustard Sauce*

### **STATLER CHICKEN \$32**

*Searched Statler Chicken, Mashed Potatoes, Chef's Daily Vegetable & Maple Demi*

### **PAPPARDELLE BOLOGNESE \$28**

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

### **PAN SEARED HALIBUT \$36**

*Pan Seared Halibut with Corn Succotash, Roasted Red Pepper & Tarragon Cream Sauce*

### **CHEF'S SPECIAL RAVIOLI \$24**

*Each week the Chef will roll out a new house made ravioli  
Please ask your server for today's offering*

### **J. MORGAN'S SHRIMP SCAMPI \$30**

*A.J. Morgan's original dish with Lemon, White Wine, Garlic & Parmesan Cheese served over fresh Bucatini Pasta*

## FROM THE RANCH

*All Steaks served with Mashed Potatoes and Chef's Daily Vegetable with your choice of Bordelaise or Chimichurri Sauce*

### **14OZ PRIME CUT RIBEYE \$48**

*Ribeye steaks come from the beef rib primal of a cow,  
typically between the sixth and twelfth ribs.  
The best part of the rib steak, called the "eye",  
is usually used for ribeye cuts*

### **14OZ PRIME CUT NY STRIP \$50**

*The strip steak is a highly coveted cut taken from  
the short loin of a cow. These steaks are known for  
being flavorful and very tender*

### **8OZ PRIME CUT FILET \$52**

*Filet mignon, also known as filet, beef loin steak, or tenderloin steak,  
is a cut of beef from the tenderloin of the cow's loin primal.  
It's considered a luxurious cut of beef due to it's tenderness, flavor,  
and melt-in-your-mouth texture*

## DESSERTS

### **RASPBERRY LEMON DROP CAKE \$12**

### **CREME BRÛLÉE \$12**

### **CARROT CAKE \$13**

*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.*

*20% Gratuity Added to Parties of 6 or more*