

# J. MORGAN'S

## APPETIZERS

### J. MORGAN'S CHICKEN WINGS

Six Mouth-Watering Wings

\$16

Choose Plain, Maple Buffalo, or House-made Dry Rub

#### CRAB CAKE \$21

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

#### TUNA TARTARE \$19

Minced Sushi Grade Tuna, Toast Points, Citrus Aioli

#### WINTER BURRATA \$15

Maplebrook Farms Burrata, Lemon, Fig Jam, Garlic Oil, Figs, Toast Points

#### CHEF'S CHARCUTERIE

##### BOARD FOR TWO /

FOUR \$18 / \$36

Local Selection of Artisan Meats and Cheeses, Selection of Jams, Mustard, Chef's Raw Honey, & Toast Points

#### SMOKED SALMON \$21

Rainbow Trout Roe, Crostini and Whipped Tarragon Mascarpone

#### PUB CHICKEN \$16

Crunchy, Hand-Breaded Chicken Tenders tossed in Sweet & Spicy Pub Sauce Served with House French Fries and your choice of Bleu Cheese or Ranch Dressing

## 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

#### WINTER SALAD \$18

Mixed Greens, Roasted Butternut Squash, Candied Walnuts, Almonds, Cranberry, Goat Cheese, & House-Made Red Wine Maple Vinaigrette

#### SOUP DU JOUR \$8

Ask your server for our Chef's selection today

## HANDHELDS

#### SALMON BURGER \$17

House Made Salmon Burger. Maple Kimchi, Gochujang Aioli, Little Leaf Lettuce, on a Brioche Bun.

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

#### SMASH BURGER \$18

2 (4oz) Burger Patties smashed with Lettuce, Tomato, Onion & Bacon Jam, Pickle Chips & American Cheese on a Brioche Bun.

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

#### VERMONT BEAN BURGER \$18

Black Beans, Maple Kimchi, Gochujang Aioli, Little Leaf Lettuce & American Cheese on a Brioche Bun

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

#### MAPLE CHICKEN SANDWICH \$16

Maple Glazed Grilled Chicken, North Country Bacon, Cabot Cheddar, Lettuce, Tomato & Garlic Aioli on a Brioche Bun

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

#### LOBSTER PANINI \$38

New England Lobster Claw & Knuckle Meat with Tarragon, Lemon-Garlic Aioli with Swiss & Gruyere Cheese on Sourdough Bread.



## MAIN EATS

### **FAROE ISLAND SALMON \$38**

*Pan Seared, Topped with Cranberry Gremolata, over Our Winter Rice Medley (Black Rice, Butternut Squash, Toasted Almonds, Cranberries)*

### **BRAISED LAMB SHANK \$40**

*Bone-in Braised, served with Cabot Cheddar-Jalapeno Polenta with Beef & Tomato Consommé*

### **CITRUS CHILE MARINATED PORK TENDERLOIN \$32**

*Served with Mashed Potatoes & Chef's Vegetable*

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

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

### **PAN SEARED CHILEAN SEA BASS \$42**

*Topped with Rainbow Trout Roe served over Our Winter Rice Medley and Finished with a Cranberry Grapefruit Reduction*

### **THEE MAC N' CHEESE \$22**

*Cabot Cheddar & Parmesan Cheese with Cavatappi Pasta  
Add Lobster \$14, Beef Brisket \$12, or Chicken \$8*

### **CHEF'S SPECIAL RAVIOLI \$29**

*House-made Ravioli  
Please ask your server for today's offering*

### **CHICKEN AND WAFFLE \$27**

*Deep-Fried Chicken Thighs, Vermont Maple Syrup, Hot-honey drizzle, & Maple Bacon Crumbles on a Sweet Sugar Waffle*

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

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

### **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 Bordelaise or Chimichurri Sauce*

## DESSERTS

### **VERMONT SPIRITS NO14 MAPLE BOURBON CREME BRÛLÉE \$12**

### **PUMPKIN CREME BRÛLÉE \$10**

### **STRAWBERRY CAKE \$15**

### **CHEF'S DELIGHT \$10**

*Ask your server for our Rotating Selection of Sweet Treats*

**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.*