

J. MORGAN'S

LUNCH MENU

11:00 - 2:30 Sunday - Saturday

— ■ LUNCH FAVORITES ■ —

Sandwiches are served with your choice House Made French Fries or Substitute a Side Salad for \$2

FRIED BUFFALO CHICKEN WRAP \$15

Fried Chicken in House Made Buffalo Sauce with lettuce & your choice of Blue Cheese or Ranch Dressing

CITY CAESAR WRAP \$15

Chicken, Romaine Lettuce, Parmesan Cheese & Caesar Dressing

CAPITOL PHILLY \$19

Shaved Ribeye, Onions, Peppers, VT Cabot Cheddar & Mayo Served on Ciabatta Bread

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

J. MORGAN'S CHICKEN WINGS \$16

Six Mouth-Watering Wings
* Choose Plain, Maple Buffalo, or House-made Dry Rub *

THEE MACARONI AND CHEESE \$22

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

VERMONT BLACK BEAN BURGER \$19

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

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 *

CLASSIC BLT \$15

Bacon, Lettuce and Tomato on Sourdough Bread

Add: Turkey \$5

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 *

— ■ SALADS AND SIDES ■ —

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

CAESAR SALAD \$9 / \$16

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

FRENCH FRIES \$6

STATE STREET

GARDEN SALAD \$8 / \$15

Little Leaf Lettuce with Cucumber, Tomato, Onion & your choice of dressing

CRAB CAKE \$21

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

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 todays Soup

— ■ SWEETS ■ —

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

Please let your server know of any allergies and we will accommodate your needs. 20% Gratuity will be added to parties of 6 or more.

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