

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*



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 its tenderness, flavor, and melt-in-your-mouth texture

DESSERTS

STRAWBERRY CAKE \$15

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