



salads & appetizers

Morgan's House Salad \$14
sliced apples, goat cheese, candied walnuts, & a house made cider vinaigrette

Chicken Wings \$14
BBQ, hot, or plain, served with ranch or blue cheese

Fried Calamari \$16
with Cajun remoulade

Caesar Salad \$14
white anchovies, & parmesan croutons with a house made creamy caesar dressing

Arugula & Peach Salad \$14
fresh peaches, candied pecans, creamy goat cheese dressing

Pulled Pork Nachos \$16
cheddar cheese blend, black beans, roasted corn, peach salsa, cumin lime crema, & pickled fresno chilli peppers

Crispy Brussels Sprouts \$15
with bacon, burrata, & balsamic gastrique

Cheese Board \$17
chef's choice of assorted cheeses, olives, & grilled bread

hand helds

Pulled Pork Sandwich \$16
with pineapple cole slaw on a brioche bun with fries

Morgan's Burger \$18
with cheddar, bacon jam, lettuce & tomato, on a brioche bun with fries

CT Style Lobster Roll \$25
poached in butter with lemon, on a brioche bun with fries

Fried Chicken Sandwich \$16
with roasted poblano aioli, pickled fresno chillis & cucumbers, lettuce & tomato on a brioche bun with fries

*gluten free bread option available + \$2

entrées

Steak Frites \$30
skirt steak with herb & parmesan fries, horseradish cream sauce

Summer Vegetable Risotto \$18
with aged parmesan

Pan-Roasted Halibut \$25
with wild rice pilaf, vegetable medley, & herb beurre blanc sauce

Grilled Buttermilk Chicken \$24
half chicken, carrot purée, garlic spinach, farro, & au jus

sides

Morgan's Fries \$6
with herbs & aged parmesan

Side Garden Salad \$6

Sauteéd Garlic Spinach \$6

Side Caesar Salad \$6

