



## 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 chili 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 chilis & 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

