

# J. MORGAN'S STEAKHOUSE

WE ARE PROUD TO SAY THAT WE PREPARE EVERYTHING TO ORDER.

## Teriyaki Chicken Skewers

Tenders marinated in our own sauce, grilled with fresh pineapple and served with peanut noodles and fresh scallions. \$9

## Our Famous Jumbo Shrimp Cocktail

"THESE ARE NO WIMPY SHRIMP" \$15  
You can add more for \$6 per shrimp.

## Hot "n" Crunchy Chicken or Shrimp

Boneless white chicken or fried shrimp tossed in our sweet and glazy hot sauce. With celery and blue cheese slaw. WOW!  
½ lb of Shrimp \$12 or Chicken \$9

## Truffle Mushrooms & VT Bacon

A blend of mushrooms, shallots, garlic, truffle butter, fresh herbs, parmesan cheese and a touch of cream with thick cut bacon on Red Hen toast. \$10

## Chicken Quesadilla

Flour tortilla filled with grilled chicken, Pepper Jack cheese, scallions, black beans and corn. Served with a cilantro sour cream and salsa. \$9

## The Onion Ring Tower

Extra large, extra crunchy, served with peppercorn ranch and BBQ dipping sauces. \$9

## Warm Artichoke & Spinach Dip

Garlicky and cheesy with parmesan bread crumbs and crispy chips. \$9

## Loaded Potato Chips

Crispy made to order chips topped with bacon, gorgonzola, scallions and creamy blue cheese ranch sauce. Perfect for sharing. \$9

## Spicy Fried Pickles

With dilly onion ranch & red remoulade sauce. \$8

## Jumbo Stuffed Portabella Mushroom

Ask your server about today's creation. \$10

## Fried Shrimp or Fried Calamari

Seasoned and lightly battered. With a tangy remoulade, spicy marinara or cocktail sauce. \$11

## Fred's Style Calamari or Shrimp

Fried then tossed lightly with spicy Peppercorn, white wine, garlic, roasted red peppers and butter. \$12

## J.Morgan's Mussels

Fresh basil, white wine, garlic, onions, grape tomatoes, slab bacon & butter. \$12

## Switchback Steamed Mussels

Andouille sausage, leeks, garlic, shallots, herbs, baby spinach, butter and of coarse Switchback ale. \$12

## Millionaires Cake

Maine lobster, lump crab, shrimp, garlic, onions fresh herbs. Pan seared and served on a bed of spinach with a lemon caper butter sauce. \$14

## Baked French Onion Soup \$6

## Chef's Whim Soup \$4

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# Pasta Entrees

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Served with Our Signature House Salad and Garlic Butter Bread

Truffle Mushrooms ~ Papparadelle wide egg noodle pasta, a blend of wild mushrooms, shallots, garlic, fresh herbs, a touch of butter, parmesan cheese and white truffle butter. \$18 Add Smoked Chicken \$4 Or Seared Scallops \$8

Portabella Stack ~ Marinated portabellas, herbed VT goat cheese, marinara, artichoke hearts, roasted garlic and sundried tomatoes served on a bed of baby spinach and a side of linguini. \$18

Smoked Salmon Alfredo ~ Smoked salmon, baby peas and linguini all tossed in a parmesan herb cream sauce. \$19 Without Salmon \$14

Thai Curry Mussels ~ Coconut milk, white wine, red curry paste, garlic, shallots, fresh cilantro, ginger & lime juice served over angle hair pasta and chopped peanuts. \$18

J.Morgan's Capellini ~ Grape tomatoes, fresh basil, onions & garlic in an olive oil white wine butter sauce tossed with fresh shrimp & fresh mozzarella balls. \$18 Without Shrimp \$14

Pesto Scallops ~ Jumbo sea scallops, bacon, tomatoes, onions and pine nuts in a pesto parmesan sauce over angel hair. \$24 Don't want bacon? Just say so!

Lobster Mac and Cheese ~ Our velvety four cheese sauce tossed with Cavatappi pasta and topped with the meat of a whole Maine lobster and garlic butter crumbs. \$26 WOW! Hold The Lobster \$14

Mediterranean Chicken ~ Artichoke hearts, Greek olives, sun-dried tomatoes, spinach, fresh herbs, onions, garlic, olive oil, white wine, butter, Feta cheese over penne. \$19 W/o chicken \$15

Polo Loco ~ Boneless chicken in a butter garlic sauce with diced tomatoes over penne. \$17

Chicken Piccata ~ Pan seared and served with a lemon caper butter sauce over capellini. \$18

Herb Chicken & Mushrooms ~ Fresh herbs, Portabella, Shiitake and button mushrooms in a light white wine butter sauce with sun-dried tomatoes, roasted garlic and baby spinach over capellini. \$18

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The State of Vermont requires that all restaurants post the following notice: \*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions\*\*  
For parties of six or more and for parties with separate checks, an 18% gratuity will be added to your bill.

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# ~A Cut Above The Rest~ We'll "STEAK" Our Reputation On it

Aged A Minimum of 3 weeks for Optimal Tenderness and Trimmed Tight for an Exceptional Value.

\*\*USDA Aged In-House and Hand Cut Daily\*\*

Rare = cool dark red center MR = warm red center M = pink center MW = almost no pink center Well = no pink center  
(Not Responsible for Well cooked meats)

## ~ New York Strips Steaks ~

Seasoned and grilled with shoestring fried onions or add a topping from below

14oz \$28    10oz \$22

## ~ Rib Eye Steaks ~

Seasoned and grilled with shoestring fried onions or add a topping from below

16oz \$32    12oz \$26

## ~ Porcini Mushroom Rubbed Rib Eye ~ Montreal Seasoned Rib Eye ~

Cast iron seared, finished with 8 year old  
balsamic reduction and caramelized onions.

16oz \$34    12oz \$28

Grilled then topped with a  
fresh chive compound butter.

16oz \$32    12oz \$26

## ~ Teriyaki Beef Steak ~

In our secret marinade, grilled to your liking, and then glazed with our house made teriyaki topped with scallions, sesame and grilled pineapple. 8oz \$21

## ~ Our Special Bone-in Cuts ~

Why Bone-in? Meats that are cooked on the bone are more tender, juicy and flavorful.

Cowboy (Bone-in Prime Rib), Porterhouse, Bone-in Filet, Kansas City (Bone-in NY Strip),  
Veal Chop, Pork Chop, Lamb & more. See what's available tonight!

## ~ Center Cut Filet Mignon ~

Pan seared, served with roasted garlic  
demi-glaze on a garlic crouton.

10oz \$30 ~ 7oz \$25

## ~ Bacon Wrapped Filet ~

Crisp bacon wrapped around our  
center cut filet and served on a bed of  
caramelized onion blue cheese sauce. \$29

## Enhance Your Steak With One Of The Following

J.Morgan's Perfect Style: topped with fresh herbs,  
garlic and 100% EVOO \$2

Jack Daniel's BBQ Whiskey Glaze with caramelized  
onions, shallots and garlic \$2

Mushroom Marsala J.Morgan's own recipe \$3

Blue Cheese & Caramelized Onion sauce \$3  
Sautéed Mushrooms, onions & melted Swiss \$3

Au Pouive with brandy cream sauce \$2

Dijon Blue: Crusted with melted Gorgonzola Cheese  
& Dijon Mustard \$3

## Sides Perfect For Sharing, Or Not

Parmesan Truffle Shoestring Fries \$8 ~ Creamed Spinach Topped with Fried Onions \$6

\*Our Lobster Mac & Cheese with Garlic Butter Crumbs \$12

\*Jumbo Scallop Scampi \$12 ~ \*Jumbo Shrimp Scampi \$12

\*Whole Steamed Maine Lobster \$16 Or \*1/2 lb of Alaskan King Crab \$16

\*(Available with meals only)

## All Entrees Come With

Our Signature House Salad: whole leaf romaine, grape tomatoes, Kalamata olives and Gorgonzola.

Or you may add a Classic Caesar Salad with or without anchovies and homemade croutons. \$2

Wedge Salad: iceberg lettuce, grape tomatoes, bacon, red onion and thick blue cheese dressing. \$3

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Chef's fresh Vegetables of the Day and a choice of one of our starches:

Blue Cheese Topped Garlic Smashed Yukon Gold Potatoes, Chef's Special Starch

Lyonnais Potatoes (crispy seasoned wedges tossed with sautéed sweet onions)

Seasoned Baked Potato plain or load it with sour cream, cheese, bacon & scallions for \$2,

Sweet Baked Potato with cinnamon sugar butter, Shoe String French-Fries or Sweet Potato Fries

# ~ SEAFOOD ~

North Atlantic Salmon \$22 ~ Atlantic Haddock \$20

Our fish is simply prepared with extra virgin olive oil, fresh lemon and sea salt.

VT Maple Ginger Salmon

Fresh salmon filet pan seared crispy and glazed with our VT maple ginger sauce. \$24

Parmesan Crusted Salmon

Seared and topped with a Parmesan Herb butter crumb finish with lemon béchamel. \$24

Haddock & Crab

Fresh haddock topped with a lump crab meat Parmesan crumb and finished with a lemon caper butter sauce. \$24

Pesto Crusted Haddock

Finished with panko crumbs, parmesan cheese and sautéed grape tomatoes. \$22

## ~ FROM THE SHELL ~

Baked Stuffed Jumbo Shrimp Or

Baked Stuffed Lobster

Stuffed with more shrimp, garlic butter crumbs and Swiss cheese. \$25 ~ \$29

Shrimp Scampi J.Morgan's Style

Large shrimp lightly floured and sautéed with lots of garlic, butter, white wine and a hint of lemon. Your choice of pasta or starch. \$25

Blackened Jumbo Scallops or Shrimp

Dredged in Cajun spice, seared on cast iron and served with grilled fresh pineapple and cooling cilantro sour cream. \$25

Honey Soy Glazed Scallops

Jumbo scallops glazed with our honey sauce and served on a bed of sautéed spinach, onions and crisp slab bacon. \$24

Billionaires Cake

Maine lobster, lump crab, shrimp, garlic, onions fresh herbs. Pan seared and topped with butter poached lobster and lump crab. Finished with a lemon caper butter sauce over baby spinach. \$28

Scallops L'Orange

Jumbo scallops pan seared in an orange essence Beurre blanc sauce with grape tomatoes, shallots and baby spinach. \$24

Steamed Maine Lobster

Served with Cabot butter and lemon. One \$26 or Two \$36

Alaskan King Crab Legs

1 lb steamed and served with garlic parsley butter and lemon. \$34

J.Morgan's Captain's Platter

Fresh haddock, jumbo sea scallop, large shrimp, calamari and fried zucchini in our seasoned batter, fried and served with our homemade lemon tartar sauce. \$28

Fruits De Mare

Lobster, mussels, clams, calamari, shrimp & scallop sautéed in a white wine, garlic, lemon, basil, parsley & butter with a hint of red pepper. With grilled garlic bread. \$29

## ~ LAMB, PORK & CHICKEN ~

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Rack of Lamb A whole rack crusted with pistachio nuts, garlic, rosemary, panko crumbs and Dijon mustard. \$26

Bacon Wrapped Pork Filets If you like pork you will love these tender filets.

Two 5oz pork filets double basted with our honey maple glaze.

Served with our fire roasted Vermont apple chutney \$18

Pomegranate Glazed Duck Half duck roasted crispy with a Vermont maple syrup pomegranate balsamic glaze. \$22

Chicken Marsala Thin cutlets pan seared with shallots, mushrooms, butter and sweet Marsala wine. \$20

Chicken Vermont Boneless chicken breast pan seared, topped with honey mustard, black forest ham and Cabot cheddar cheese. \$20

Chicken Français Boneless chicken breast floured, egg washed, pan seared and finished with a lemon butter caper sauce and fresh baby spinach. \$19

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# Steak Burgers & More

Our 1/2lb burger is made from filet, NY strip steak, prime rib and chuck, ground fresh and hand formed.  
(You simply will not find a better burger)

## ~ J.Morgan's Steak Burger ~

Through the garden. \$12

## ~ Bacon, Mushroom & Onion Cheeseburger ~

Topped with shaved sweet sautéed onions, button mushrooms, three slices of thick cut apple smoked bacon and two slices of your favorite cheese. \$14

## ~ Cowboy Burger ~

BBQ, bacon, shoe-string onion rings, cheddar cheese & lettuce. \$14

## ~ Montreal Burger ~

Montreal steak seasoning topped with Dijon mustard and Gorgonzola cheese. LTO \$13

## ~ The All American Double Cheeseburger ~

Two 4oz burgers topped with lettuce, tomato, onions, pickles, American cheese, ketchup and mustard. \$13

## ~ J.Morgan's Turkey Burger ~

Misty Knoll seasoned turkey, melted Brie, apricot cranberry relish, scallions, arugula and roasted garlic aioli. \$14

## ~ Vegetarian Portabella Baguette ~

Marinated grilled portabellas, VT goat cheese, tomato, caramelized onions, baby spinach, and roasted red pepper with garlic aioli on a grilled baguette. \$12

## ~ J Morgans Plaza Club ~

Freshly roasted hand carved turkey breast with apple wood smoked bacon, lettuce, tomato and Mayo on three layers of our toasted local cranberry pecan bread. Cranberry chutney adds the finishing touch. \$12

## ~ Barbecue Pulled Pork ~

Slow roasted in house with our BBQ sauce and served with melted pepper jack cheese and apple wood smoked bacon blue cheese slaw and piled high on a soft roll. \$10

## ~ The Ultimate Grilled Chicken Sandwich ~

Grilled chicken breast topped with crisp lettuce, tomato, onion, avocado, apple smoked bacon and served on a grilled Challah roll with a roasted garlic mayo. \$12

## ~ Southern Fried Chicken Sandwich ~

Crispy juicy chicken with sliced dill pickles, shredded lettuce and a touch of mayo on Challah roll. \$10

## ~ Lobster Club Sandwich ~

A whole Maine lobster tossed with a touch of mayo and lemon. Served on a buttered roll with shredded lettuce, apple wood smoked bacon and fresh avocado. \$18

## ~ Crispy or Grilled Fish Taco ~

White fish with creamy adobe sauce, fresh lime, avocado, shredded cabbage and cilantro in a chipotle wrap. \$12

# Flatbreads & Salads

## Pub Chicken Flatbread \$12

Grilled chicken, bacon, sweet & spicy pub sauce and mozzarella cheese, topped with a blue cheese salad.

## Margarita Flatbread \$12

Fresh basil & mozzarella, grape tomatoes and EVOO with a classic Caesar or our house salad.

## The Greek Flatbread \$12

Baby spinach, artichokes, sundried tomatoes, Feta cheese, Kalamata olives, red onions and a side Greek salad.

## ~ Our Giant Caesar ~ \$9

Grilled Chicken \$12 Fried Calamari, Fried Popcorn Shrimp, Grilled Salmon or Marinated Steak \$14

## ~ The Crunchy Pub Salad ~

Fried chicken or shrimp tossed our sweet and spicy pub sauce over romaine with cucumbers, scallions, tomatoes, avocado, bacon and blue cheese dressing. Fried Shrimp \$14 ~ Fried Chicken \$12

## ~ The Mediterranean Salad ~

Romaine lettuce, Kalamata olives, artichoke hearts, red onions, cucumbers, tomatoes, green pepper, roasted red peppers, feta cheese & chick peas. Tossed in a light Greek red wine vinaigrette. \$10 Sautéed Shrimp \$14 ~ Grilled Chicken \$12

## ~ Steak Tip Salad ~

Chopped romaine, mescaline, green beans, tomatoes, scallions and gorgonzola cheese tossed in our sweet balsamic and herb oil dressing. With Montreal grilled sirloin steak and shoestring onion rings. \$14

## ~ The Vermonter Salad ~

Vermont smoked chicken, apples, cranberries, golden raisins, Cabot cheddar cheese, toasted pecans, cucumber, red onions, mixed greens with a Vermont maple mustard vinaigrette. \$13

## ~ J.Morgan's Cobb ~

Bacon, tomatoes, avocado, scallions, egg, cheddar & gorgonzola on chopped romaine with creamy honey mustard dressing. \$10

Grilled Steak \$14 Whole Maine Lobster Meat \$18 Grilled Chicken \$13 Sautéed Shrimp \$14

## ~ Asian Salad ~

Mixed greens with carrots, shredded cabbage, scallions, fresh oranges and sesames. Tossed in honey-lime vinaigrette drizzled with peanut sauce and topped with crispy fried wontons.

Tandoori Chicken \$12 Sautéed Shrimp \$14 Asian Teriyaki Grilled Flank Steak \$14

## ~ The BBQ Salad ~

Buttermilk fried BBQ chicken tenders or our house made BBQ pulled pork with candied pecans, black beans & corn, red onion, scallions, tomatoes, shredded cheddar, chopped romaine and our own buttermilk peppercorn ranch dressing. \$12

# Save Room For Our Amazing Desserts!

# J.Morgan's Lunch

**Proudly Supporting Local VT Vendors**

We are pleased to say that all of our food is made to order. Quality is never sacrificed.

## Lettuce Entice You

Our Giant Caesar with Your Favorite Topping

The Classic with anchovies. 9 Cajun or Plain Grilled Chicken 12

Fried Calamari, Fried Popcorn Shrimp, Grilled Salmon or Seasoned Steak 14

Soup, Salad and Half Sandwich ~ Whim soup, choice of side salad and sandwich of the day. 10

The Crunchy Pub Salad ~ Crispy chicken tenders or shrimp tossed in our sweet and spicy pub sauce over romaine with cucumbers, scallions, tomatoes, avocado, bacon and blue cheese dressing.

Shrimp 14 ~ Chicken 12

The Mediterranean Salad ~ Romaine lettuce, black olives, red onions, cucumbers, artichoke hearts, tomatoes, roasted red peppers, Feta cheese & chick peas all tossed in a light Greek red wine vinaigrette.

Sautéed Shrimp 14 ~ Grilled Chicken 12 ~ Plain 10

Pesto Shrimp Salad ~ Sautéed pesto shrimp, sundried tomatoes, fresh mozzarella, Kalamata olives, pine nuts, parmesan cheese and toasted garlic crumbs all tossed with mixed greens and basil vinaigrette. 14

The Vermonter Salad ~ Vermont smoked chicken, apples, cranberries, golden raisins, Cabot cheddar cheese, toasted pecans, cucumber, red onions, mixed greens with a Vermont maple mustard vinaigrette. 13

Steak Tip Salad ~ Chopped romaine, mescaline, green beans, tomatoes, scallions and gorgonzola cheese, tossed in our sweet balsamic and herb oil dressing. Topped with grilled sirloin steak seasoned with Montreal seasoning and shoestring onion rings. 14

Maple Seared Salmon Salad ~ Baby spinach and shredded cabbage tossed in a VT maple vinaigrette with grape tomatoes, cucumbers, avocado, scallions & red onions. 14

Smoked Salmon & Asparagus Salad ~ Baby spinach tossed with lemon dill vinaigrette with grilled asparagus, grape tomatoes, VT goat cheese and smoked salmon. 13

The Asian Salad ~ Mixed greens with carrots and red & white shredded cabbage, scallions, fresh oranges and sesames, tossed in a honey-lime vinaigrette with peanut sauce and crispy wontons.

Asian Teriyaki Grilled Flank Steak 14 ~ Asian Sautéed Shrimp 14 ~ Asian Marinated Chicken 12

The BBQ Salad ~ Buttermilk fried BBQ chicken tenders or our house made BBQ pulled pork with candied pecans, black beans & corn, red onion, scallions, tomatoes, shredded cheddar, chopped romaine and our own buttermilk peppercorn ranch dressing. 12

Smoked Chicken, Strawberry & Spinach Salad ~ Thin slices of VT smoked chicken, baby spinach, red onion, fresh strawberries & blueberries, VT goat cheese and toasted pine nuts with maple balsamic vinaigrette. 12

Our Famous J.Morgan's Cobb ~ Bacon, tomatoes, avocado, scallions, egg, cheddar, gorgonzola cheese and chopped romaine. Served with a creamy honey mustard dressing.

Plain 10 ~ Grilled Chicken 13 ~ Sautéed Shrimp or Grilled Steak 14 ~ Whole Maine Lobster Meat 18

## Flatbreads & Pastas

Pub Chicken Flatbread ~ Grilled chicken, bacon, sweet & spicy pub sauce and mozzarella cheese topped with a blue cheese salad. 12

Margarita Flatbread ~ Fresh basil, fresh mozzarella, grape tomatoes and EVOO. Served with our classic Caesar or our house salad. 12

The Greek Flatbread ~ Baby spinach, artichokes, Feta cheese, Kalamata olives, sundried tomatoes and red onions. Served with a Greek side salad. 12

Polo Loco Chicken ~ Grilled boneless chicken in a parsley butter garlic sauce tossed with grape tomatoes and penne pasta. 12

J.Morgan's Pasta ~ Grape tomatoes, fresh basil, onions, garlic and baby spinach in an olive oil white wine butter sauce. Tossed with 1/3<sup>rd</sup> lb of fresh shrimp & baby mozzarella balls. Shrimp 14 ~ Plain 9

Bacon Mac & Cheese ~ Five cheeses blended together to make the best mac and cheese you have ever had! Topped with garlic butter crumbs and crisp bacon. 9  
Add the meat of a half Maine lobster for 8 more.

**\*\*For parties of six or more and for parties with separate checks, an 18% gratuity will be added to your bill\*\***

# Sandwiches & More

We Support Our Local Bakeries "La Panciata, Red Hen & Klinger's"

A Choice of Shoestring French Fries, Shoestring Sweet Potato Fries or Seasonal Fresh Fruit Salad

Crispy Boneless Chicken Fingers ~ Buttermilk fried tenders with BBQ dipping sauce. 10

Hot "n" Crunchy Chicken ~ Tossed in our sweet and glazy hot sauce with celery & our blue cheese slaw. 11

Southern Fried Chicken Sandwich ~ Buttermilk battered for a crispy juicy chicken with sliced pickles, shredded lettuce and a touch of mayo on a Challah roll. 10

Ultimate Grilled Chicken Sandwich ~ Grilled chicken topped with LTO, avocado and applewood smoked bacon on a grilled Challah roll with roasted garlic mayo. 12

Chicken Quesadilla ~ Flour tortilla filled with grilled chicken, Pepper Jack cheese, scallions, black beans and corn. Served with a cilantro sour cream and salsa. 11

Asian Chicken Wrap ~ Asian marinated grilled chicken in a soft white wrap with Asian slaw, fresh cilantro, scallion, orange segments, house made peanut sauce and crisp wonton ginger noodles. 11

Lobster Club Sandwich ~ A whole fresh Maine lobster tossed with a touch of mayo and lemon on a butter grilled roll. Served with shredded lettuce, bacon and fresh avocado. An Amazing Sandwich! 18

Crispy Haddock Sandwich ~ Fresh Haddock fried crispy with shredded lettuce & house made tartar. 12

Crispy or Grilled Fish Taco ~ Crispy fried or grilled white fish with a fresh avocado cilantro & lime vinaigrette slaw in a grilled tortilla wrap with creamy adobe sauce. 12

J.Morgan's Plaza Club ~ No Sandwich is bigger. Fresh roasted and hand carved turkey breast with apple smoked bacon, lettuce and tomato on three layers of our toasted cranberry pecan bread. Mayo & cranberry chutney add the finishing touch. 12

The Classic Reuben ~ Tender NY deli corned beef piled high with, sauerkraut, Russian dressing and Swiss. 11

Turkey VT ~ Maple turkey, apple smoked bacon, granny smith apples and Cabot cheddar cheese. Served open face with cranberry mayo on top of cranberry pecan bread. 11

Our Crazy B.L.T. ~ Add Brie cheese and avocado to the original bacon, lettuce, tomato and mayo on a toasted baguette. Now that's *Crazy!* 10

Barbecue Pulled Pork Sandwich ~ In house slow roasted BBQ pulled pork, blue cheese bacon slaw and melted Cabot Pepper Jack cheese on a grilled Challah roll. 10

The Perfect Grilled Cheese ~ Smooth fontina, parmesan and provolone cheeses with our perfect herb & garlic sauce on Italian. 8 Add Black Forest ham and tomato 11

Chicken Pesto Panini ~ Fresh grilled chicken, baby spinach, sundried tomatoes, roasted garlic, marinated portabella and mozzarella cheese with a pesto spread. 11

## J.Morgan's Burgers

Freshly ground filet, strip steak, prime rib and chuck, hand formed and served on a grilled Challah roll. ½ lb

J.Morgan's Steak Burger ~ Through the garden. 12

Montreal Seasoned Burger ~ Seasoned with Montreal steak seasoning topped with Grey Poupon mustard, gorgonzola cheese and LTO. 13

Bacon Mushroom Onion Cheese Burger ~ Topped with sautéed sweet onions, button mushrooms, apple wood smoked bacon, shredded lettuce and two slices of your favorite cheese. 14

The All American Double Cheese Burger ~ Two 4oz burgers topped with lettuce, tomato, onions, pickles, American cheese, ketchup & mustard. 13

Cowboy Burger ~ BBQ sauce, bacon, shoestring fried onion rings, shredded lettuce and cheddar cheese. 14

Southwestern Jalapeño Burger ~ Fresh avocado, pepper jack cheese, shredded lettuce and fresh fried jalapeños. Served with an adobe sour cream spread and house made salsa. 13

Vermont Turkey Burger ~ Misty Knoll turkey seasoned, grilled and served on a soft grilled Challah roll with roasted garlic aioli, bacon, Cabot cheddar cheese, avocado and LTO. 14

J.Morgan's Turkey Burger ~ Misty Knoll seasoned turkey, melted Brie, apricot cranberry relish, scallions, arugula and roasted garlic aioli. 14

Vegetarian Portabella Baguette ~ Balsamic marinated grilled portabella, VT Butter & Cheese goat cheese, tomatoes, caramelized onions, baby spinach and a roasted red pepper aioli on a grilled baguette. 12

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# GOOD MORNING!

## ON THE LIGHTER SIDE

### VERMONT'S GREEN MOUNTAIN

Green Mountain vanilla Greek yogurt, seasonal fruit, topped with low fat granola and served with local toast.....\$6

### THE HEALTHY START

Choice of cold cereal or oatmeal with house made maple crumb topping served with fresh fruit and local toast.....\$6 Add fresh berries or bananas when available.....\$2

## EGGS, OMELETS & SWEETS

VERMONT FARM FRESH EGGS SERVED WITH LOCAL BAKED BREADS, FRUIT & SEASONED YUKON POTATOES WITH SAUTÉED RED ONION

### SIMPLE EGGS

One, two or three eggs any style of your choice.....\$6

### THE GREEK SUNRISE OMELET

Sautéed spinach, red onions, Kalamata olives, roasted tomatoes and Feta cheese.....\$8

### THE MEXICAN OMELET

Sautéed green & red peppers, onions and pepper jack cheese topped with house made salsa.....\$8

### PROTEIN POWER EGG WHITE OMELET

Fresh cracked egg whites, fresh herbs, grape tomatoes, broccoli and mushrooms lightly topped with melted Cabot cheddar.....\$7 Add lean black forest ham.....\$2

### CREATE YOUR OWN OMELET { CHOOSE FROM THE FOLLOWING }

Tomatoes, onions, green & red peppers, mushroom, spinach, broccoli, ham, bacon, sausage, American, Swiss or Cabot cheddar cheese.....\$8

### THE J.MORGAN'S

Three eggs any style, two pancakes or French toast, potatoes, two slices of bacon and one sausage.....\$9

THREE FLUFFY BUTTERMILK PANCAKES, THICK SLICED FRENCH TOAST -or- A CLASSIC BELGIAN WAFFLE.....\$7

Add blueberries, strawberries, or bananas when available.....\$2 -or- chocolate chips or toasted pecans.....\$2.5

## BENEDICTS & SPECIALTY BREAKFASTS { BENEDICTS SERVED UNTIL 10 AM }

### LOBSTER BENEDICT

The meat of a whole Maine lobster, poached eggs and fluffy hollandaise over English muffins.....\$18

### EGGS BENEDICT -or- EGGS FLORENTINE

Poached eggs with Canadian bacon or fresh baby spinach topped with fluffy hollandaise sauce over English muffins.....\$8

### BREAKFAST SANDWICH

Everything bagel or English muffin split and grilled with two eggs, ham, bacon or sausage and topped with Cabot cheddar cheese.....\$8

### CORN BEEF HASH & EGGS

Homemade corn beef hash with poached eggs and potatoes.....\$8

### LOX

North Atlantic cured salmon with cream cheese, tomatoes, red onion and capers on rye toast or an everything bagel.....\$12 Add an egg.....\$2

## BEVERAGES & A LA CARTE

VERMONT COFFEE CO. COFFEE -or- TAZO TEA.....\$2.5 JUICE.....\$2.5 MILK.....\$2 BLOODY MARY.....\$7 MIMOSA.....\$5

ONE EGG ANY STYLE.....\$2.5 TOAST OR ENGLISH MUFFIN.....\$2 {3} STRIPS OF BACON OR VT MAPLE SAUSAGE LINKS.....\$4

POTATOES.....\$2 ONE PANCAKE OR FRENCH TOAST.....\$3 FRESH FRUIT BOWL.....\$4 COLD CEREAL.....\$3

CORN BEEF HASH.....\$3 HAM STEAK.....\$4 NY STRIP BREAKFAST STEAK.....\$8

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