



MORSE MOUNTAIN

Grille

LUNCH & DINNER





MORSE MOUNTAIN *Grille*

Soups

SOUP OF THE DAY Cup/\$6.25

Always housemade and fresh. Ask your server for today's selection. **Bowl/\$7.75 Bread Boule/\$10.25**

NEW ENGLAND CLAM CHOWDER Cup/\$7

A rich creamy housemade soup loaded with tender clams, corn and potatoes. **Bowl/\$8.50 Bread Boule/\$11**

MOUNTAIN CHILI Cup/\$7

Our signature chili topped with shredded Cabot cheddar cheese. **Crock/\$8.50 Bread Boule/\$11**

FRENCH ONION SOUP Crock/\$7.50

Warm, cozy, and flavorful. Prepared with beef stock and caramelized onions croutons and bubbling Swiss & Gouda cheeses.

Side Salads

Dressings: House maple poppy, ranch, avocado ranch, blue cheese, balsamic vinaigrette or Italian.

HOUSE SIDE SALAD \$6.50

Mixed Greens, cucumbers, tomatoes, red onions and croutons with choice of dressing.

ROASTED BEET SIDE SALAD \$7.50

Arugula, roasted beets, crumbled Vermont goat cheese, roasted pistachios and sliced red onion. Served with balsamic dressing.

Appetizers

CHICKEN WINGS \$18

Oven roasted chicken wings cooked up crisp and golden brown. Served plain or tossed with your choice of house signature flavors: spicy buffalo, maple ale glaze or maple bbq. Served with celery sticks and your choice of blue cheese or ranch dressing.

SMUGGLERS' NACHOS \$15

Tortilla chips topped with Monterey Jack cheese, jalapeño peppers, scallions and diced tomatoes. Served with Vermont sour cream and salsa.

Custom additions: Guacamole /\$2.50, Mountain Chili/\$4, Crispy Chicken/\$5, Crispy Buffalo Chicken/\$5.50 or Chorizo Sausage/\$5

PUB PRETZEL STICKS \$14

Soft Bavarian pretzel sticks served with an amber ale and cheddar cheese dipping sauce. *Great for sharing!*

CRAB CAKES \$15

Two Maryland-style seasoned crab cakes seared to a golden brown. Served over a bed of mixed greens and drizzled with a cool cucumber dill sauce.

VERMONT STUFFING BITES \$9

Housemade cornbread stuffing balls with granny smith apples, dried cranberries and Cabot cheddar cheese rolled in panko bread crumbs and fried golden brown and crispy. Served with a side of house cranberry bbq sauce for dipping.

SHRIMP & PESTO FLATBREAD \$15

Grilled flatbread topped with house arugula pesto, diced shrimp, caramelized onions, sun dried tomatoes and crumbled Vermont goat cheese.

COMFORT FRIES \$12

Crispy house fries topped with Vermont Cabot cheddar cheese, mountain chili and scallions.





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All sandwiches, wraps and burgers are served with a pickle and your choice of house fries (*gluten-free option available*), carrots & celery, coleslaw, maple baked beans, mashed potato or Vegetable of the day. Gluten-free bun available for an additional \$2.

Sandwiches & Wraps

CUBAN SANDWICH \$18

A classic sandwich with layers of house slow roasted pork, ham, Swiss cheese and sliced pickles. Served on grilled ciabatta panini bread with classic yellow mustard.

FALAFEL SANDWICH \$17.50

Falafel patty served on a gourmet bun. Topped with Vermont feta cheese, tzatziki sauce, lettuce, tomato, and red onion.

802 WRAP \$18

Sliced roast turkey, applewood smoked bacon, Cabot cheddar cheese, granny smith apples, lettuce and sliced red onion. Wrapped in a garlic herb tortilla with honey mustard.

SALMON BLT \$20

Pan seared salmon fillet with applewood smoked bacon, lettuce and tomato. Served on a gourmet bun with garlic aioli.

PRIME RIB MELT \$19

Shaved prime rib with Cabot cheddar cheese, onions and mushrooms. Served on grilled ciabatta panini bread with horseradish aioli.

VERMONTI CRISTO \$19

Grilled French toast stuffed with ham, turkey and Swiss cheese. Dusted with powdered sugar and served with a side of 100% pure Davis family Vermont maple syrup for dipping.

Local Burgers

All burgers are 100% locally sourced ground beef, cooked to order, and served on a gourmet roll.

CLASSIC \$16.50

Served with lettuce, tomato and red onion.

CLASSIC WITH CHEESE \$17.50

Served with lettuce, tomato, red onion, and your choice of cheese — *American, Cabot cheddar, Monterey Jack, Swiss or smoked Gouda.*

BBQ \$19

Topped with Cabot cheddar cheese, applewood smoked bacon, house maple bbq sauce and crispy fried onions. Served with lettuce and tomato.

PUB \$19

Topped with applewood smoked bacon, American cheese, pickle slices, crispy fried onions, and housemade pub sauce. Served with lettuce and tomato.

Entrée Salads

Dressings: House maple poppy, ranch, avocado ranch, blue cheese, balsamic vinaigrette or Italian.

ROASTED BEET SALAD \$14

Arugula, roasted beets, crumbled Vermont goat cheese, roasted pistachios and sliced red onion. Served with balsamic dressing.

SYCAMORE SALAD \$14

Mixed greens topped with sliced green apples, roasted pumpkin seeds, dried cranberries, maple glazed walnuts, and Cabot cheddar cheese. Served with house maple poppy dressing.

BLT COBB SALAD \$14

Mixed greens topped with chopped bacon, tomatoes, hard boiled egg and crispy onions. Served with avocado ranch dressing.

SALAD TOPPERS Customize your salad with additional toppings!

Crispy Chicken/\$5

Crispy Buffalo Chicken/\$5.50

Pan Seared Chicken Breast/\$5

Garlic Shrimp/\$7.50

Pan Seared Salmon/\$8.50



Consuming Raw or Undercooked Meats, Seafood or Shellfish may increase your risk of foodborne illness.



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Substitute any of the recommended entrée sides with vegetable of the day, house fries (*gluten-free option available*), mashed potatoes, carrots & celery sticks, coleslaw, or maple baked beans.

Homestyle Favorites

SMUGGS-STYLE BBQ RIBS

4 rib portion/\$18
8 rib portion/\$25

Tender pork ribs marinated with our house dry rub, slow roasted and finished with our house maple bbq sauce. Served with house fries and coleslaw.

CHICKEN TENDERS

\$18.50

Golden chicken tenders served up your way! Choose from plain or enhanced with one of our house signature flavors: spicy buffalo, maple ale glaze, or maple bbq. Served with house fries and coleslaw.

FISH & CHIPS

\$20.50

Beer battered New England haddock fillet deep fried to golden brown. Served with tartar sauce, fresh lemon, house fries and coleslaw.

SMUGGLERS' MOUNTAIN CHILI PLATTER

\$17.50

Our signature chili served in a toasted bread boule topped with Cabot cheddar cheese. Served with a house side garden salad with your choice of dressing.

PIMENTO MAC & CHEESE

\$19

Cavatapi pasta tossed in a rich housemade pimento cheese sauce, chorizo sausage and topped with crushed Ritz crackers. Served with a house side garden salad with your choice of dressing.

Dinner Entrées

Available after 4pm

MISO GLAZED SALMON

\$28

Pan seared salmon with a house ginger miso glaze. Served over jasmine rice with seasoned asparagus.

GRILLED RIB EYE STEAK

\$28

12oz rib eye steak dusted with kosher salt and cracked black pepper, cooked your way and topped with Montreal steak butter. Served with creamy mashed potatoes and seasoned asparagus.

BEEF STROGANOFF

\$24

Tender prime rib tossed in our creamy herbed stroganoff sauce with mushrooms and caramelized onions. Served over egg noodles.

SKILLET JAMBALAYA

\$24

The New Orleans classic loaded with chicken, shrimp and andouille sausage in a hearty tomato sauce with onions and bell peppers. Served over cheesy cornbread

TORTELLINI PRIMAVERA

\$20

Tri-colored cheese tortellini filled with ricotta and parmesan cheese. Tossed in a sherry cream sauce with house vegetables. Served with grilled garlic bread.

SMUGGS-STYLE MEATLOAF

\$24

Our housemade bbq glazed pork meatloaf wrapped in applewood smoke bacon. Served with creamy mashed potatoes and seasoned asparagus.



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Beverages

FOUNTAIN DRINKS \$3.25

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Sweetened Tea, Unsweetened Tea, Mountain Blast Powerade and Lemonade

2% MILK \$3

2% CHOCOLATE MILK \$3.25

JUICE Cranberry, Apple and Orange \$3.25

MOUNTAIN GROVE COFFEE \$3.25

Regular and Decaf

HOT TEA Regular, Decaf and Tazo Herbal \$3

HOT CHOCOLATE with whipped cream \$3.50

BOTTLED ROOT BEER \$3.75

BOTTLED SAN PELLIGRINO SPARKLING WATER \$4

Hot Drinks

IRISH COFFEE \$10

Jameson Irish whiskey and coffee topped with whipped cream.

NUTTY IRISHMAN \$10

Frangelico, Bailey's Irish cream and coffee topped with whipped cream.

PEPPERMINT PATTY \$8.50

Peppermint schnapps and hot chocolate with whipped cream.

IRISH TABOGGAN \$9.25

Bailey's Irish Cream and hot chocolate with whipped cream.

GIRL SCOUT COOKIE \$9.25

Bailey's Irish cream, peppermint schnapps and hot chocolate with whipped cream.

SMUGGLERS' HOT CHOCOLATE \$9.25

Kahlua, peppermint schnapps and hot chocolate with whipped cream.

HOT APPLE PIE \$8.50

Apple schnapps and hot cider with a cinnamon stick.

RUMRUNNER \$8.75

Captain Morgan spiced rum and hot cider with a cinnamon stick.

Signature Cocktails

FREEFALL BLOODY MARY \$11

Our signature Bloody Mary made with Tito's vodka and black pepper horseradish. Served in an iced beverage glass with a house black pepper & spice rim topped with a pepperoncini pepper.

RASPBERRY CHEESECAKE MARTINI \$12.75

Smugglers' Notch Vodka, Chambord Raspberry Liqueur, sour mix, lime juice and whipped cream. Served in a martini glass and garnished with a raspberry reduction.

RUM PUNCH \$12

Smugglers' Notch Rum, Gosling's Black Seal Rum, cranberry juice, orange juice, and pineapple juice. Served in an iced beverage glass with an orange slice and cherry. \$12.00

SMUGGARITA \$11

Jose Cuervo tequila, Grand Marnier, sprite, sour mix, and lime juice. Served in an iced beverage glass with a salted rim and fresh lime.

MOUNTAIN COCKTAIL \$12.75

Tito's vodka, Peachtree schnapp's, Chambord Raspberry Liqueur, cranberry juice, orange juice and sour mix. Served in an iced hurricane glass with an orange slice and cherry.

SMUGGLERS' RASPBERRY LEMONADE \$12.75

Smugglers' Notch Vodka, Chambord Raspberry Liqueur, and lemonade. A refreshing cocktail served in an iced beverage glass.





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Draft Beer

FIDDLEHEAD IPA American style IPA with citrus notes (6.2% ABV)

LONG TRAIL ALE A German altbier amber ale (5.0% ABV)

SWITCHBACK ALE An unfiltered reddish amber ale (5.0% ABV)

VON TRAPP HELLES LAGER Golden lager brewed with pilsner malt (4.9% ABV)

ZERO GRAVITY MADONNA DIPA N.E. Style double IPA (8.0% ABV)

UFO WHITE ALE American Style Belgian whitbier brewed with orange peel & spices (4.8% ABV)

CRAFT BEER SAMPLER A great way to try 3 local brews — Switchback, Fiddlehead, and Long Trail Ale.

Packaged Beer Cider, Seltzer & Hard Soda

16 OZ. BUDWEISER American lager (5.0% ABV)

16 OZ. BUD LIGHT The most popular light lager style beer (4.2% ABV)

16 OZ. LABATT BLUE Canadian adjunct lager style (5.0% ABV)

16 OZ. LONG TRAIL VERMONT IPA New England Style IPA with a juicy hop profile (6.0% ABV)

16 OZ. MICHELOB ULTRA Low carbohydrate beer (4.2% ABV)

12 OZ. OTTER CREEK FREE FLOW American IPA Golden Hazy (6.0% ABV)

16 OZ. SHED MOUNTAIN ALE English hoppy ale (6.8% ABV)

16 OZ. 14TH STAR MAPLE BREAKFAST STOUT American Stout maple & coffee (5.5% ABV)

16 OZ. ZERO GRAVITY LITTLE WOLF (GF) American Pale Ale (4.7% ABV)

16 OZ. ALCHEMIST HEADY TOPPER Vermont Imperial IPA (8% ABV)

16 OZ. LOST NATION LOKAL RESIDENT Czech pale lager (5.5% ABV)

16 OZ. HARPOON REC LEAGUE Light hazy pale ale (3.8% ABV)

16 OZ. VT CITIZEN CIDER UNIFIED PRESS (GF) 100% Vermont Apple Cider (5.2% ABV)

12 OZ. WOODCHUCK SANGRIA CIDER (GF) Semi sweet with notes of red wine (5.5% ABV)

12 OZ. WHITE CLAW SELTZER (GF) Dark Cherry Hard Seltzer (5.0% ABV)

12 OZ. HIGH NOON PEACH VODKA SODA Peach and vodka hard soda drink (4.5% ABV)

12 OZ. CANTEEN TEQUILLA GRAPEFRUIT SODA Paloma cocktail hard soda drink (5.6% ABV)

House Wine

CANYON ROAD (California)

GLASS/\$8.50

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot

Specialty Wines Red

STERLING VINTNER'S COLLECTION MERLOT

(California) **\$37.99/BOTTLE, \$10.25/GLASS**

ALMOS MALBEC (Argentina)

\$32.99/BOTTLE, \$9.25/GLASS

DARK HORSE CABERNET SAUVIGNON

(California) **\$32.99/BOTTLE, \$9.25/GLASS**

STERLING VINTNER'S PINOT NOIR

(California) **\$37.99/BOTTLE, \$10.25/GLASS**

Specialty Wines White

CLOS DU BOIS CHARDONNAY (California)

\$35.99/BOTTLE, \$9.75/GLASS

DARK HORSE ROSE (California)

\$32.99/BOTTLE, \$9.25/GLASS

ECCO DOMANI PINOT GRIGIO (Italy)

\$29.99/BOTTLE, \$9.00/GLASS

NOBILO SAUVIGNON BLANC (New Zealand)

\$37.99/BOTTLE, \$10.25/GLASS

CUPCAKE PROSECCO (Italy)

\$10.85/GLASS

