

A close-up photograph of a plate of food. The plate contains several dumplings, some of which are topped with a fresh tomato salsa and green herbs. There are also pieces of golden-brown fried bread or dumplings on the plate. In the background, a glass of red wine and a bottle of wine are visible. The bottle label includes the name 'JACKSON' and 'Reserve'. The background is softly blurred, showing warm, glowing lights.

MORSE MOUNTAIN GRILLE

DINNER

Served daily, 5pm - 9pm



HEARTY SOUPS

Soup du Jour: Always housemade and fresh. Ask your server for today's selection. Cup - \$3.99, Bowl - \$4.99

New England Clam Chowder: Housemade and loaded with tender clams and potatoes, in a rich cream based soup. Cup - \$4.99, Bowl- \$5.99, bread boule \$7.99

French Onion Crock: Steaming hot and topped with croutons and bubbling Swiss & gouda cheeses. Crock \$5.69

 **Mountain Chili Cup:** Our signature chili topped with Cabot cheddar cheese, green onions, diced tomatoes and sour cream. \$5.49

SIDE SALADS

House Side Salad: Mixed greens, shredded cheddar, smoked applewood bacon, tomatoes, red onions and croutons. Served with your choice of dressing. \$3.99

Caesar Side Salad: Mixed greens, crisp croutons and fresh shredded Parmesan cheese. Served with Caesar dressing. \$3.99

 **Jasper Hill Iceberg Wedge:** Iceberg lettuce topped with diced tomatoes, smoked applewood bacon, local Jasper Hill blue cheese and green onion. Served with blue cheese dressing. \$6.99

Dressings: ranch, Caesar, blue cheese, house chipotle ranch, maple balsamic vinaigrette, house honey mustard vinaigrette or house maple poppy

APPETIZERS

 **Grilled Buffalo Wings:** Our signature buffalo chicken wings are grilled to enhance the flavors of our house spicy garlic buffalo sauce. Served with blue cheese dressing and celery sticks. \$10.99

 **Grilled Maple Ale Glazed Wings:** Our signature grilled chicken wings enhanced with Smugglers' own Prohibition Ale and Vermont maple syrup glaze. Served with ranch dressing and celery sticks. \$10.99

Grilled Thai Glazed Wings: Our signature grilled chicken wings enhanced with a Thai chili glaze and topped with pineapple and green onion Served with ranch dressing and celery sticks. \$10.99

Smugglers' Nachos: Our version of the traditional nacho, tortilla chips topped with cheddar cheese sauce, Cabot pepper jack cheese, diced tomatoes, jalapeños, scallions, shredded lettuce, sour cream and salsa. \$9.99 **With Smugglers' Chili:** \$11.99 *Add guacamole for just \$1.29.*

Southwest Quesadilla: A jumbo garlic and herb tortilla filled with Cabot pepper jack cheese, sautéed onions, portabella mushrooms and jalapenos. Served with a side of salsa and sour cream. Topped with diced tomato. \$9.99 **Add shredded smoked chicken:** \$12.49

 **Buffalo-Style Calamari:** Calamari dusted with bread crumbs and deep fried golden brown. Tossed in our spicy garlic buffalo sauce then topped with banana peppers and diced tomatoes. Served with a side of blue cheese dressing. \$10.99

Garlic Cheese Toast: *Get one for the table to share.* Rustic Italian bread topped with garlic butter and our house cheese blend, then toasted to a golden brown. Served with housemade marinara sauce. \$7.49

 **Grilled Stuffed Jalapeños:** Grilled fresh jalapenos stuffed with Green Mountain Farms cream cheese, smoked applewood bacon, lime juice, fresh cilantro and topped with Cabot pepper jack cheese. Served with ranch for dipping. \$8.49

Poutine Fries: Our twist on these famous north of the border gravy fries. Hand cut house fries topped with Maplebrook Farm cheddar curds and housemade brown gravy. \$8.79

Garden Hummus Plate: A great healthy treat for sharing. Our housemade roasted garlic & pesto hummus served with an assortment of pita bread, carrots, celery, cucumbers, ripe tomatoes, Vermont goat cheese and Kalamata olives. \$8.99



Indicates a Mountain Grille signature item.

We proudly support Vermont companies, look for Vermont local products throughout our menu.



HOUSE BURGERS

All House beef burgers are hand formed with 100% ground beef and served on a gourmet roll. Our house burgers are cooked to order and available medium, medium-well or well done.

House Burger: Our House burger grilled and served with lettuce, tomato, and red onion. \$9.79 **With Cheese:** \$10.29

Morse Mountain Burger: Topped with Cabot cheddar cheese, smoked applewood bacon, our house maple bbq sauce and sautéed onions. Served with lettuce and tomato. \$10.99

Pub Burger: Topped with smoked applewood bacon, American cheese, pickle slices, fried crispy onions and our housemade pub sauce. Served with lettuce and tomato. \$10.99

Vermont Sustain-a-Burger: Help support local farms. Local grass-fed Boyden farm burger is top quality. A hand formed beef burger mixed with onions and garlic and topped with local Farmstead cheddar cheese. Served with lettuce, tomato and red onion. \$12.99

Firecracker Burger: Topped with Cabot pepper jack cheese, jalapeño pepper slices and chipotle mayo. Served with lettuce, tomato and onion. \$10.99

Your choice of cheese includes: Swiss, Cabot cheddar, American, Cabot pepper jack or Gorgonzola cheese crumbles

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness.

All burgers & sandwiches are served with a pickle and your choice of house fries, curly fries (*gluten-free option available*), hand-cut fries, carrots & celery, cranberry-walnut coleslaw, or housemade maple baked beans.

SANDWICHES

Grilled Buffalo Chicken Wrap: Grilled chicken breast tossed in our house spicy garlic buffalo sauce, lettuce, sliced ripe tomatoes, diced celery and blue cheese dressing. Wrapped in a jalapeño tortilla. \$10.49

French Dip: Thinly sliced prime rib simmered in French onion broth with caramelized onions and smoked gouda cheese. Served on a French roll with your choice of au jus or our house maple bbq sauce for dipping. \$10.99

Veggie Burger: Our housemade veggie burgers are pan seared and topped with spinach, oven roasted tomatoes, pesto, and Vermont goat cheese. Served on an Italian ciabatta roll. \$10.99

Pulled Pork Sandwich: House slow roasted pulled pork is given it's unique flavor from our maple bbq sauce. Our house pulled pork topped with a traditional coleslaw and served on a gourmet roll. \$10.49

BBQ Chicken Sandwich: Grilled chicken breast with Cabot cheddar cheese, smoked applewood bacon, our house maple BBQ sauce, caramelized onions, lettuce and sliced ripe tomatoes on a gourmet roll. \$10.49

SIGNATURE GRILLED PIZZA

Our 12-inch pizzas are lightly oiled and grilled to give your pizza a unique flavor!

Pesto Pizza: Our grilled pizza topped with pesto sauce, roasted tomatoes, garlic, Parmesan cheese and our house cheese blend. \$11.99 **With grilled chicken** \$14.49

White Pizza: Our grilled pizza topped with a Vermont Farmstead cheddar white sauce, fresh sautéed spinach, roasted tomatoes, garlic, Parmesan cheese and our house cheese blend. \$11.99 **With grilled chicken** \$14.49

Cheese Pizza: Our grilled pizza topped with a classic red sauce and our house cheese blend. \$10.29

Pepperoni Pizza: Our grilled pizza topped with a classic red sauce, our house cheese blend and pepperoni. \$11.29



Add a side salad or soup of choice with your entrée purchase for a special price.

HOUSE FAVORITE ENTRÉES

If you would like to substitute any of our recommended entrée sides, choose from these alternative options: Cabot cheddar mashed potato, cilantro basmati rice, house seasoned platter fries, hand-cut fries, carrots & celery, curly fries (*gluten-free option available*), cranberry-walnut coleslaw or house made maple baked beans. *Add housemade brown gravy to your mashed potatoes or fries for just 99 cents.*

Thai Stir-fry: Your choice of shrimp, grilled chicken or Vermont Soy Tofu sautéed with red bell peppers, sliced red onion, snow peas, broccoli and pineapple. Simmered in a spicy Thai sauce and served over cilantro basmati rice. **With tofu:** \$16.99 **With chicken:** \$17.99 **With shrimp:** \$19.99

WINE PAIRING: Chardonnay or Sauvignon Blanc

Vermont Farmhouse Meatloaf: Traditional style meatloaf made with local Boyden Valley Farm ground beef, onions, herbs, Farmstead cheddar cheese and wrapped in smoked applewood bacon. Served over cheddar mashed potatoes with old fashioned brown gravy and topped with crispy fried onions. Served with the vegetable of the day. \$17.99

WINE PAIRING: Merlot or Boyden Big Barn Red

Ravioli Florentine: Jumbo stuffed raviolis made with parsley pasta that is filled with grilled onions, spinach, garlic, ricotta, mozzarella and Asiago cheese. Served over a bed of housemade marinara sauce and topped with fresh baby spinach, diced tomatoes and grated Parmesan. Served with garlic bread \$16.99

WINE PAIRING: Vermont Traminette or Sauvignon Blanc

Ribeye Steak with Jasper Hill Blue Cheese Butter: *The most flavorful of all steaks!* 12 oz. hand cut USDA choice beef. Grilled juicy and tender. Topped with local Jasper Hill blue cheese butter and served with cheddar mashed potatoes and vegetable of the day. \$21.99

WINE PAIRING: Red Zinfandel to Pinot Noir

Shelburne Strip Steak Frites: An 8oz. strip steak marinated in Shelburne Vineyard's Harvest Widow's Revenge wine, garlic, rosemary and oregano. Topped with crispy fried onions and served with hand-cut fries and vegetable of the day. \$18.99 **WINE PAIRING:** Merlot or Shelburne Harvest Widow's Revenge

Lemon-Garlic Fettuccini: Fettuccini tossed in a zesty cream sauce with lemon and garlic. Topped with fresh diced tomatoes and parmesan cheese. Served with garlic bread. \$15.99 (*Fettuccini may be substituted with whole grain penne pasta for only \$1.49*) **With chicken:** \$17.99 **With shrimp:** \$19.99

WINE PAIRING: Pinot Grigio or Vermont Lake View White

Pan Roasted Salmon with Orange Honey Butter: Pan roasted salmon fillet seasoned and topped with orange honey butter. Served with cilantro basmati rice and vegetable of the day. \$19.99

WINE PAIRING: Vermont Traminette or Pinot Noir

Blackened Chicken with Orange Maple Salsa: Chicken breast coated with our house blend seasoning then pan seared and topped with a tropical orange salsa with a hint of Vermont Maple syrup. Served with cilantro basmati rice and vegetable of the day. \$16.99

WINE PAIRING: Vermont Lake View White or Pinot Grigio

Smugglers' Style BBQ Ribs: Tender pork ribs marinated with our house dry rub and slow roasted. Grilled with our house maple bbq sauce and served with house fries, cranberry-walnut coleslaw, and a pickle. **8 rib portion:** \$18.99, **4 rib portion:** \$14.99

WINE PAIRING: Malbec or Cabernet Sauvignon

Pub Sirloin Steak Tips: Broiled top sirloin steak tips marinated in our maple bourbon bbq sauce and topped with caramelized onions. Served with cheddar mashed potatoes and vegetable of the day. \$18.99

WINE PAIRING: Merlot or Pinot Noir



Love beer? Try our **CRAFT BEER SAMPLER** – it's a great way to try three of our local Vermont beers. The sampler includes a selection of three draft beers: Otter Creek Black IPA, Smugglers' Prohibition Ale and Switchback Ale. \$7.50

HOUSE PLATTER FAVORITES

Fish & Chips Platter: Prohibition ale battered cod fillets deep fried until golden brown. Served with tartar sauce, hand-cut fries, cranberry-walnut coleslaw, and a pickle. \$14.99

Chicken Tender Platter: Crispy chicken tenders served up your way, plain or tossed in our maple glaze, Thai glaze or spicy garlic buffalo sauce. Served with house fries, cranberry-walnut coleslaw and a pickle. \$13.99



Vermont Mac & Cheese Platter: Elbow macaroni tossed in Vermont Farmstead cheddar based cheese sauce with Vermont Smoke & Cure bacon. Topped with bread crumbs and baked. Served with your choice of a house side salad or Caesar side salad. *This item also available with no bacon. \$13.99 (Elbow macaroni may be substituted with whole grain penne pasta for only \$1.49.)*

Vermont Beef Stew Platter: Local grass-fed beef, slow-roasted and simmered with carrots, onions, celery, potato and portabella mushrooms. Served in a toasted bread boule with your choice of a house side salad or Caesar side salad. \$13.99

Smugglers' Mountain Chili Platter: Our signature chili served in a toasted bread boule topped with Cabot cheddar cheese, green onion, diced tomatoes and sour cream. Served with your choice of a house side salad or Caesar side salad. \$12.99

Grilled Cheese & Chipotle Tomato Soup Platter: Our grilled cheese is filled with smoked gouda, Cabot cheddar and classic American on grilled sour dough and served with a cup of housemade smoky chipotle tomato soup. \$8.99

Seafood Pot Pie: A hearty cream filling made with lobster, shrimp, salmon, green onion and diced potato served in a skillet topped with a puff pastry crust. Served with your choice of a house side salad or Caesar side salad. \$14.49

HOUSE ENTRÉE SALADS

Dressings: ranch, Caesar, house chipotle ranch, maple balsamic vinaigrette, blue cheese, house honey mustard vinaigrette or house maple poppy



Chopped Cobb Salad: Mixed greens topped with pan seared chicken, smoked applewood bacon, Gorgonzola cheese crumbles, hardboiled egg, tomatoes, red onions and croutons. Served with our house chipotle ranch dressing. \$12.49

Highlands Caesar Salad: Mixed greens topped with oven roasted tomatoes, crisp croutons, shredded Parmesan cheese and fresh lemon. Served with Caesar dressing. \$8.49
Add blackened or pan seared chicken: \$10.99. **Add grilled shrimp:** \$13.99



Sycamore Salad: Mixed greens topped with pan seared chicken, sliced green apples, dried cranberries, maple glazed walnuts and Cabot cheddar cheese. Served with our house maple poppy dressing. \$11.49

Farm Stand Salad: Baby spinach topped with oven roasted beets, honey pickled red onions, cucumber slices, breaded toasted Vermont Butter and Cheese goat cheese and oven roasted tomatoes. Topped with a balsamic reduction. \$11.49
Add pan-seared chicken: \$13.99



Scallop and Walnut Apple Salad: Mixed greens topped with pan seared scallops, grilled green apple slices, Gorgonzola cheese crumbles and maple glazed walnuts. Garnished with raspberry reduction and served with maple balsamic vinaigrette dressing. \$13.99



Don't forget dessert!

Your dessert menu is on the flip stand in the center of your table. Featured here: Morse Mountain French Apple Tart.

BEVERAGES

Please see the drink & dessert menu on the table for other beverage choices, including an extensive wine list.

Soft Drinks:

Coke Diet Coke
Sprite Barq's Root Beer
Ginger Ale Gourmet Bottled Root Beer

Non-Carbonated Beverages:

Lemonade Unsweetened Iced Tea
Raspberry Iced Tea
Vermont Dairy 2% Milk
Vermont Dairy 2% Chocolate Milk
Mountain Blast Powerade

HERSHEY'S

Juices:

Apple Orange
Cranberry Pineapple
Grapefruit Tomato

Frozen Chillers:

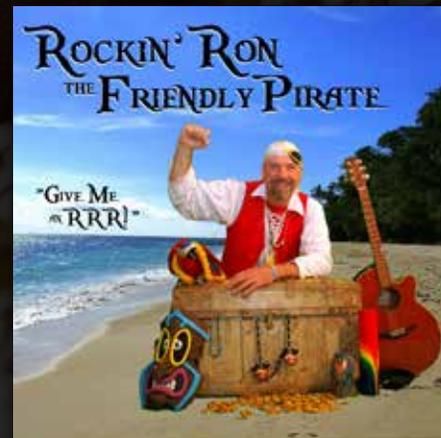
Strawberry
Lemonade
Strawberry Lemonade



YOUR SMUGGLERS' NOTCH BREAKFAST CONNECTION!

Daily 8:00 am - 10:30 am

Whether you're looking for a full breakfast, a place to watch the morning news with a cup of coffee and a homemade cinnamon roll, or looking to pick up something to go – *we've got it all!*



Kids, make sure you join us for the *Friendly Pirate* breakfast or dinner, featured weekly. Ahoy Mateys!

Friendly Pirate Dinner
Monday // 5:00 pm - 8:00 pm

Friendly Pirate Breakfast
Friday // 8:00 am - 10:00 am



On Tuesday, *Marko the Magician* makes it a memorable meal with tableside magic, from 5:00 pm to 8:00 pm.