



MORSE MOUNTAIN

Grille





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Soups

SOUP OF THE DAY Cup/\$7
Always changing and always homemade. Ask your server for today's featured soup. **Bowl/\$8.50 Bread Boule/\$11.50**

NEW ENGLAND CLAM CHOWDER Cup/\$7
Housemade and loaded with tender clams, corn and potatoes, in a rich cream based soup. **Bowl/\$8.50 Bread Boule/\$11.50**

MOUNTAIN CHILI GF Cup/\$7
Our signature chili topped with shredded Cabot cheddar cheese. **Crock/\$8.50 Bread Boule/\$11.50**

FRENCH ONION SOUP Crock/\$7.50
Warm, cozy, and flavorful. Topped with croutons and bubbling Swiss & Gouda cheeses.

Side Salad

Dressings: House maple poppy, ranch, blue cheese, balsamic vinaigrette, house chipotle ranch, creamy citrus, house made Caesar, Italian.

HOUSE SIDE SALAD VG \$7
Mixed greens, cucumbers, tomatoes, red onions, and croutons with choice of dressing.

CAESAR SIDE SALAD \$7
Crisp Romaine lettuce, shredded Parmesan cheese, and garlic croutons tossed in our house Caesar dressing.

Appetizers

MOUNTAIN GRILLE CHICKEN WINGS GF \$18
Bone-in wings, oven roasted then fried crispy. Served with celery sticks and your choice of blue cheese or ranch dressing. **Choose your flavor:** Spicy buffalo, teriyaki, garlic Parmesan, or maple BBQ.

MOUNTAIN GRILLE PUB NOTCH-OS VG GF \$16
Corn tortilla chips topped with Monterey jack cheese, sliced black olives, fresh pico de gallo and sliced scallions. **Custom additions:** Mountain Chili/\$4, Crispy Chicken/\$5, Buffalo Chicken/\$5 or Grilled Chicken/\$5

PUB PRETZEL STICKS VG \$14
Soft Bavarian pretzel sticks served with a side of amber beer fondue and spicy brown mustard.

CRISPY CALAMARI \$16
Hand-breaded calamari and hot cherry peppers fried golden brown, served on a bed of marinara sauce and topped with shredded parmesan cheese and a balsamic vinegar reduction.

CHEDDAR CHEESE CURDS VG \$15
Battered and fried cheese curds served on a bed of house marinara sauce and drizzled with a balsamic vinegar reduction.

MEZZE PLATTER VG \$15
Garlic lovers hummus and Tzatziki sauce, served with sliced cucumbers, celery sticks, baby carrots, green olives and warm garlic naan bread.



A 20% gratuity may be added to the bill for parties of six or more.



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Entrée Salads

Dressings: House maple poppy, ranch, blue cheese, balsamic vinaigrette, house chipotle ranch, creamy citrus, house made Caesar, Italian.

CLASSIC CAESAR SALAD \$14

Crisp Romaine lettuce, shredded Parmesan cheese, and garlic croutons tossed in our house Caesar dressing.

SYCAMORE SALAD VG GF \$17

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

COBB SALAD \$17

Mixed greens topped with chopped applewood smoked bacon, tomatoes, red onion, Gorgonzola cheese crumbles, cage-free hard boiled egg, and croutons. Served with chipotle ranch dressing on the side.

SUMMER CITRUS SALAD \$18

Mixed greens topped with sliced strawberries, fresh orange slices, sliced cucumber, red onion, feta cheese and crispy toasted quinoa. Served with fresh creamy citrus dressing on the side.

CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

Crispy Chicken/\$5

Crispy Buffalo Chicken/\$5

Grilled Chicken Breast/\$5

Garlic Shrimp/\$5

Sesame Tofu/\$5

Salmon (8oz)/\$12

Handhelds

All handhelds are served with a pickle and your choice of house fries (*gluten-free option available*), carrots and celery, pub chips, mashed potatoes, coleslaw, or vegetable of the day.

HOT HONEY CHICKEN SANDWICH \$20

Fried chicken breast dressed in a hot honey sauce topped with Cabot cheddar and smoked applewood bacon. Served on a brioche bun with lettuce, tomato, and jalapeño aioli.

ADAM'S BLT \$20

Sliced turkey, guacamole, sliced cheddar, applewood smoked bacon, green leaf lettuce, sliced tomato and garlic aioli on a grilled ciabatta roll.

CHICKEN CAESAR WRAP \$18

Crisp Romaine lettuce, shredded Parmesan cheese, grilled chicken and house Caesar dressing in a garlic and herb wrap.

SOUTHWEST GRILLED CHICKEN WRAP \$19

Sliced chicken breast, roasted corn, sliced jalapeños, shredded jack cheese, guacamole, shredded lettuce, pico de gallo and a chipotle aioli wrapped in a jalapeño cheddar tortilla.

FALAFEL SANDWICH VG \$18

Falafel patty topped with sliced cucumber, sliced tomato, red onion, Vermont feta cheese, and tzatziki sauce. Served on a toasty pretzel bun.

BBQ PULLED PORK \$17

Slow-cooked tender pork in our house maple bbq sauce. Served on a toasted brioche bun with sliced pickles and a side of coleslaw.

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*), carrots and celery, pub chips, mashed potatoes, jasmine rice, or coleslaw

Burgers

1/2lb steak burger comprised of ground chuck, shortrib and brisket from Vermont Family Farms. Served on a gourmet brioche roll. Gluten-free bun available \$1.50

Our house burgers are cooked to order and available medium, medium-well, or well done.

Substitute a Vegan Veggie Patty for any burger.

CLASSIC \$18

Served with lettuce, tomato, and red onion.

CLASSIC WITH CHEESE \$19

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

BBQ \$20

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

PUB \$20

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

SHROOM & SWISS BURGER \$20

Topped with sautéed mushrooms, Cabot Swiss cheese and garlic aioli. Served with lettuce and tomato.

SMASH BURGER \$20

Two all-beef patties grilled with sautéed onions. Topped with American cheese, sliced pickles, and our signature smash sauce. Served on a toasty buttered roll.

Tacos

All tacos are three flour tortillas and come with a side of Spanish rice and cilantro lime sour cream.

PORK CARNITAS TACOS \$19

Seasoned shredded pork, crunchy red cabbage, fresh pico de gallo and cotija cheese.

FISH TACOS \$20

Cajun seasoned haddock, fresh pico de gallo, crunchy red cabbage and chipotle aioli.

VEGGIE TACOS VG \$18

Crispy artichoke hearts, guacamole, fresh pico de gallo, crunchy red cabbage and cotija cheese.

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Hearty Entrées

FISH & CHIPS PLATTER \$22

Hand battered haddock filet deep fried until golden, served with our house tartar sauce, lemon, fries, and coleslaw.

CHICKEN TENDER PLATTER \$19

Crispy chicken tenders served up your way. Plain or tossed in your choice of spicy buffalo sauce, garlic Parmesan, teriyaki, or our maple bbq sauce. Served with house fries and coleslaw.

RIBS PLATTER GF \$25

St. Louis-style ribs fall off the bone tender, and topped with our house maple bbq sauce. Served with house fries and coleslaw.

SALMON TRÈS FIN GF \$30

Broiled Atlantic salmon served atop a crispy potato galette, with fresh asparagus, Bearnaise sauce and sautéed baby spinach.

GRILLED RIBEYE STEAK \$32

Our 12oz hand cut ribeye dusted with kosher salt and cracked pepper. Grilled and topped with garlic butter and frizzled leeks. Served with mashed potatoes and vegetable of the day.

Custom additions: sautéed onions, mushrooms or both/\$3.5, 5 jumbo shrimp/\$6

LEMON BUTTER CHICKEN \$25

Egg battered chicken breast sautéed golden brown in a lemon butter sauce with cherry tomatoes, capers and artichokes over angel hair pasta.

CUESTA VERDE MAC AND CHEESE VG \$23

Cavatappi pasta in a creamy cheese sauce with roasted corn, green chiles, fire roasted tomatoes, cotija cheese and a cilantro lime sour cream drizzle.

TOFU KATSU V GF \$23

Panko breaded fried tofu, with steamed broccoli, jasmine rice, pickled red cabbage and a Japanese bbq sauce.





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Kids' Menu

Available for children 10 & under

All kids' menu selections include your choice of a starter, entrée, one side dish, beverage, and dessert: **\$11.95**

STARTERS (choose one)

Carrots & celery with ranch dip applesauce • mandarin oranges

ENTRÉES (choose one)

Chicken Tenders • Grilled Cheese • Pasta • Hamburger
Cheeseburger • Cheese Pizza • Pepperoni Pizza
Mac-n-cheese • Grilled Chicken • Hot Dog

SIDE DISHES (choose one)

House fries (*gluten-free option available*) • carrots & celery with ranch dip • applesauce • mandarin oranges • coleslaw
jasmine rice • vegetable of the day • mashed potato

DRINKS (choose one)

Juice (*apple, orange or cranberry*) • 2% plain milk • 2% chocolate milk • fountain soda (*coke, diet coke, ginger ale, root beer or sprite*) • iced tea • lemonade

DESSERTS (choose one)

Chocolate Pudding Parfait • Vanilla Pudding Parfait
Ice Cream Sandwich • American Independence Pop

Beverages

FOUNTAIN DRINKS

\$4

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

STRAWBERRY LEMONADE

\$3.50

2% MILK

\$3.50

2% CHOCOLATE MILK

\$3.50

JUICE Cranberry, Apple and Orange

\$3.50

GREEN MOUNTAIN COFFEE

\$3.75

Regular and Decaf

HOT TEA Regular, Decaf and Tazo Herbal

\$3

HOT CHOCOLATE with whipped cream

\$3.75

BOTTLED ROOT BEER

\$4.65

BOTTLED SAN PELLIGRINO SPARKLING WATER

\$4

House Cocktails

ESPRESSO MARTINI

\$15

House brewed coffee, Kahlua, vanilla vodka, finished with three espresso beans.

RASPBERRY LEMONADE

\$14

Smugglers' Notch Vodka, Chambord, and house lemonade

MAPLE OLD FASHIONED

\$14

Makers Mark Bourbon Whiskey, bitters and Vermont maple syrup. Garnish with orange slice and cherry.

MORSE MOUNTAIN MARGARITA

\$13

Fresh lime juice, triple sec and Cuervo Tequila.
Upgrade your margarita with Chambord, Midori, Amaretto, or Grand Marnier for an additional \$1.75.

TRADITIONAL MOJITO

\$13

House made mint simple syrup, fresh lime juice, Bacardi rum, and club soda

STRAWBERRY MOJITO

\$14

A traditional Mojito with a strawberry twist

GIN CUCUMBER MOJITO

\$14

House made cucumber and mint simple syrup, gin, lime juice, and club soda

LAVENDER MARTINI (VODKA)

\$14

Lavender simple syrup, lemon juice, and Tito's vodka

BASIL GIMLET

\$12

Smugglers' Notch Gin, lime juice, and house made basil simple syrup.

House Mocktails

LAVENDER LEMONADE FIZZ

\$12

Lavender simple syrup, lemonade, and club soda

CUCUMBER LIME SPRITZER

\$12

Cucumber and mint simple syrup, fresh lime juice mixed with ginger beer

BASIL GREYHOUND

\$12

Basil simple syrup, grapefruit juice, club soda and finished with dash of salt.





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On-Draft

FIDDLEHEAD IPA American style IPA with citrus notes (6.2% ABV) **\$8.75**

LONG TRAIL ALE A German altbier amber ale (5.0% ABV) **\$8.75**

SWITCHBACK ALE An unfiltered reddish amber ale (5.0% ABV) **\$8.75**

VON TRAPP PILSNER Czech-style pale lager (5.4% ABV) **\$8.75**

ZERO GRAVITY CONEHEAD single hop wheat IPA (5.7% ABV) **\$10.25**

COLD HOLLOW SEMI SWEET Semi-dry Hard Cider (6.5% ABV) **\$10.25**

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. BUD LIGHT Light lager-style beer (4.2%ABV) **\$6.50**

16 OZ. LABATT BLUE Canadian adjunct lager style (5.0% ABV) **\$7.25**

16 OZ. MICHELOB ULTRA Low carbohydrate beer (4.2% ABV) **\$7.25**

16 OZ. MILLER LITE Light American Lager (4.2% ABV) **\$6.50**

16 OZ. SHED MOUNTAIN ALE An unfiltered
English Strong Ale ale. (7.4% ABV) **\$9.75**

16 OZ. FOAM LONG DISTANCE DRIVER A refreshing IPA
inspired by the classic West Coast style (5.5% ABV) **\$8.50**

16 OZ. SOULMATE BREWING SAVE A CHAIR
Helles-style beer (5% ABV) **\$10**

12 OZ. SAMUEL ADAMS BOSTON LAGER German-style lager
(4.8% ABV) **\$7**

12 OZ. ZERO GRAVITY LITTLE WOLF (GF) American Pale Ale (4.7% ABV) **\$8**

12 OZ. WOODCHUCK SLICE OF SUN Bright and lively,
Slice of Sun features orange zest and a touch of coriander to
craft a citrus cider that ignites the palate. (5% ABV) **\$7**

12 OZ. WHITE CLAW SELTZER (GF) Dark
Cherry Hard Seltzer (5.0% ABV) **\$7.50**

12 OZ. SUN CRUISER ICED TEA VODKA (GF) (7.0% ABV) **\$11**

12 OZ. NON-ALCOHOLIC ZERO GRAVITY RESCUE CLUB IPA
IPA with notes of citrus, pine and tropical fruit (.5% ABV) **\$8**

12 OZ. NON-ALCOHOLIC ATHLETIC UPSIDE DAWN
Classic craft Golden style. Refreshing, clean,
balanced, and light-bodied. (.5% ABV) **\$7.75**

House Wine

CANYON ROAD (California)

GLASS/\$8.50

Chardonnay, Pinot Grigio, Cabernet
Sauvignon, Merlot

Specialty Wines Red

KENDALL JACKSON 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

KENDALL JACKSON CHARDONNAY
(California) **\$35.99/BOTTLE, \$9.75/GLASS**

PROPHECY ROSÉ (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

