



MORSE MOUNTAIN

Grille





MORSE MOUNTAIN Grille

Soups

SOUP OF THE DAY

Cup/\$7

Always changing and always housemade. 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, 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.

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.

CHEESY GARLIC FOCACCIA VG

\$10.50

Freshly baked focaccia topped with herbed garlic butter, and blended Italian cheese. Served with a side of marinara sauce.

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, 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.

CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

- | | |
|----------------------------|-------------------|
| Crispy Chicken/\$5 | Garlic Shrimp/\$5 |
| Crispy Buffalo Chicken/\$5 | Sesame Tofu/\$5 |
| Grilled Chicken Breast/\$5 | |

Handhelds

All handhelds are served with a pickle and your choice of house fries (*gluten-free option available*), carrots and celery, 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.

TURKEY BLT WRAP \$18

Sliced turkey, shredded cheddar, applewood smoked bacon, lettuce, tomato, garlic aioli in a herb and garlic flour tortilla.

CHICKEN CAESAR WRAP \$18

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

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.

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, 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.

BLACK & BLEU BURGER \$20

Coated with our house blackening spice and topped with applewood smoked bacon, blue cheese crumbles, sliced tomato, red onion and a drizzle of house garlic Buffalo sauce.

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.

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.

FRENCH ONION MEATLOAF \$22

Tender sliced meatloaf topped with caramelized onions and Swiss cheese. Served with mashed potatoes and vegetable of the day

GRILLED RIBEYE STEAK GF \$32

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

Custom additions: sautéed onions, mushrooms or both/\$3.50, 5 jumbo shrimp/\$6

TOFU KATSU V GF \$23

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

BAKED STUFFED HADDOCK \$26

New England Haddock with a ritz cracker shrimp and crab stuffing. Served with rice pilaf and vegetable of the day.

CLASSIC CHICKEN PARMESAN \$24

Crispy chicken cutlets topped with marinara sauce and blended Italian cheese. Served with a side of angel hair pasta and marinara.



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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.

SPICED CRANBERRY MARGARITA

\$12

Cuervo Tequila, Grand Marnier, cranberry juice, lime juice and a dash of cinnamon.

CIDER MIMOSA

\$10

Fresh Vermont cider with Prosecco and a cinnamon stick garnish.

VANILLA CINNAMON MAPLE WHISKEY SOUR

\$10

Vermont Ice Maple Bourbon, lemon juice, vanilla syrup, and a dash of cinnamon.

MAPLE MUDSLIDE

\$12

Titos Vodka, Kahlua, and Vermont Ice Maple Cream.

CARAMEL IRISH COFFEE-

\$12

Jameson Irish Whiskey, butterscotch liqueur, hot coffee, topped with whipped cream.

House Mocktails

ICED CARAMEL APPLE

\$7

Fresh Vermont cider, caramel syrup, and club soda.

TOUCHDOWN TEA

\$7

Chilled black tea, fresh Vermont cider, and maple syrup.

HOT CARAMEL APPLE

\$7

Hot Vermont cider with caramel syrup.





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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. 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

