



MORSE MOUNTAIN Grille

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/\$10.50**

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/\$10.50**

MOUNTAIN CHILI GF Cup/\$7
Our signature chili topped with shredded Cabot cheddar cheese. **Crock/\$8.50 Bread Boule/\$10.50**

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, house chipotle ranch, blue cheese, balsamic vinaigrette, house champagne vinaigrette, house Caesar, or 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 \$18
Served with celery sticks and your choice of blue cheese or ranch dressing.
Choose your style: Bone-in wings, oven roasted then fried crispy or boneless wings, all white meat, juicy and crispy.
Choose your flavor: Garlic buffalo, teriyaki, garlic Parmesan, or maple BBQ.

MOUNTAIN GRILLE PUB NOTCH-OS \$16
Thin sliced fried potatoes, topped with applewood smoked bacon, Cabot cheddar cheese and scallions. Served with a side of sour cream.
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.

MEXICAN STREET CORN DIP \$15
A creamy and cheesy dip featuring summer sweet corn, jalapeño peppers and a blend of spices and cheeses. Topped with cotija cheese, scallions, and a lime crema. Served with tortilla chips for dipping.

CHEDDAR CHEESE CURDS \$13
Battered and fried cheese curds served on a bed of house marinara sauce and drizzled with a balsamic vinegar reduction.

HUMMUS PLATTER \$17
Zesty dill pickle hummus served with baby carrots, celery sticks, sliced cucumber, cherry tomatoes, and garlic naan chips. *Perfect for sharing!*

POW POW SHRIMP \$16
Crispy shrimp tossed in a sweet and spicy Thai chile sauce. Served on a bed of creamy slaw and topped with scallions and a lime crema drizzle.





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Entrée Salads

Dressings: House maple poppy, ranch, house chipotle ranch, blue cheese, balsamic vinaigrette, house champagne vinaigrette, house Caesar, or Italian.

CLASSIC CAESAR SALAD \$13
Crisp Romaine lettuce, shredded Parmesan cheese, and garlic croutons tossed in our house Caesar dressing.

SYCAMORE SALAD VG \$16
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 \$16
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.

BLACK AND BLUE SHRIMP SALAD \$16
Mixed greens, blackened shrimp, Gorgonzola cheese, chopped bacon, red onion, and cherry tomatoes. Served with your choice of dressing on the side.

STRAWBERRY AND WATERMELON SALAD VG \$16
Baby spinach, sliced strawberries, fresh watermelon, sliced cucumber, red onion, feta cheese, and toasted pumpkin seeds. Served with our house champagne vinaigrette on the side.

CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

Crispy Chicken/\$5 Garlic Shrimp/\$7.50
Crispy Buffalo Chicken/\$5 Salmon (8oz)/\$12
Grilled Chicken Breast/\$5

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

Handhelds

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

FRENCH DIP \$19
Sliced prime rib, smoked Gouda cheese, caramelized onions, and garlic aioli on a toasty baguette. Served with a side of au jus for dipping.

NASHVILLE HOT CHICKEN \$18
Fried chicken breast basted with a hot chile sauce and topped with sliced pickles. Served on a brioche bun with a side of coleslaw AND your choice of house side.

802 TURKEY CLUB WRAP \$18
Sliced turkey, smoked applewood bacon, cheddar cheese, shredded lettuce, red onion, sliced green apples, and honey mustard in a garlic and herb wrap.

CHICKEN SALAD BLT \$18
Fresh chicken salad with lettuce, sliced tomato and applewood smoked bacon. Served on a toasty brioche bun.

CHICKEN CAESAR WRAP \$18
Crisp romaine lettuce, shredded Parmesan cheese, grilled chicken, and house Caesar dressing in a garlic and herb wrap.





MORSE MOUNTAIN *Grille*

Substitute any of the recommended entrée sides with vegetable of the day, house fries (*gluten-free option available*), carrots and celery, rice pilaf, mashed potatoes, coleslaw, or potato salad.

Burgers

All beef burgers are 100% locally sourced. 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 *Quinoa Veggie Patty* for any burger.

CLASSIC \$17
Served with lettuce, tomato, and red onion.

CLASSIC WITH CHEESE \$18
Served with lettuce, tomato, red onion, and your choice of cheese — *American, Cabot cheddar, 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.

SHROOM & SWISS BURGER \$19
Topped with sautéed mushrooms, Cabot Swiss cheese and garlic aioli. Served with lettuce and tomato.

FALAFEL BURGER \$17.50
Falafel patty topped with sliced cucumber, sliced tomato, red onion, Vermont feta cheese, and tzatziki sauce. Served on a toasty pretzel bun.

Hearty Entrées

CHICKEN QUESADILLA \$16
Crispy chicken tossed in a Caribbean jerk sauce with onions and peppers, pineapple, and cheddar cheese in a garlic and herb tortilla. Served with a side of sour cream and salsa.

SHRIMP TACOS \$19
Three flour tortillas stuffed with blackened shrimp, shredded lettuce, diced tomato, and cotija cheese. Topped with a cool lime crema and served with a side of chips and salsa.

FISH & CHIPS PLATTER \$21
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.

MOUNTAIN GRILLE RIBS PLATTER \$25
St. Louis-style ribs cooked to fall off the bone tender, and topped with our house maple bbq sauce. Served with house fries and coleslaw.

GRILLED RIB EYE STEAK \$28
12oz ribeye steak dusted with kosher salt and cracked black pepper. Grilled and topped with a roasted garlic/Gorgonzola butter. Served with mashed potatoes and vegetables of the day.

SALMON PESTO \$25
Baked Atlantic Salmon topped with pesto and blistered cherry tomatoes. Served with rice pilaf and vegetable of the day.

STUFFED STATLER CHICKEN BREAST \$25
Roasted chicken breast stuffed with smoked ham and Swiss cheese. Topped with buttery bread crumbs and bechamel sauce. Served with mashed potatoes and vegetables of the day.

SEAFOOD NEWBURG \$28
Shrimp, scallops, and salmon in a sherry cream sauce served in puff pastry with rice pilaf and vegetable of the day.

TORTELLINI TOSCANO \$24
Cherry tomatoes, spinach, roasted red peppers and garlic sautéed in a creamy pesto sauce with tri color tortellini. Topped with Parmesan cheese and served with a side of garlic bread.

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MORSE MOUNTAIN Grille

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

House Cocktails

MOUNTAIN MULES	\$14
House-crafted with fresh lime juice and ginger beer. Choose Jameson Irish Whiskey, Absolute Vodka, Hornitos Tequila, or Midori to complete this cocktail.	
RASPBERRY LEMONADE	\$14
Smugglers' Notch Vodka, Chambord, and house lemonade	
MAPLE OLD FASHIONED	\$14
Makers Mark bourbon whisky, bitters and Vermont maple syrup. Garnish with orange slice and cherry.	
SPICY BLOOD CAESAR	\$14
Spicy infused tequila with clamato juice.	
MOJITO	\$14
Muddled mint with fresh lime and silver rum topped with club soda	
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.	

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 • vegetable of the day • house coleslaw • potato salad • 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





MORSE MOUNTAIN

Grille

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)

LAWSON'S SIP OF SUNSHINE India Pale Ale with juicy tropical fruit character, bright floral aromas and delectable layers of hop flavor. (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)

16 OZ. MILLER LITE Light American Lager (4.2% ABV)

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

12 OZ. SAMUEL ADAMS BOSTON LAGER German-style lager (4.8% 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. BACARDI PINA COLADA ISLAND COCKTAIL (GF) (5.0% ABV)

12 OZ. DOGFISH VODKA GRAPEFRUIT & POMEGRANITE COCKTAIL (GF) (7.0% ABV)

12 OZ. NON-ALCOHOLIC ZERO GRAVITY RESCUE CLUB IPA IPA with notes of citrus, pine and tropical fruit (.5% 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

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

