



MORSE MOUNTAIN

Grille





MORSE MOUNTAIN *Grille*

Soups

SOUP OF THE DAY Cup/\$6.75
Always housemade and fresh. Ask your server for today's selection. **Bowl/\$8 Bread Boule/\$10.50**

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 GF 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 Salad

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

HOUSE SIDE SALAD VG \$6.50
Mixed greens, cucumbers, tomatoes, red onions and croutons with choice of dressing.

CAESAR SIDE SALAD \$6.50
Chopped romaine tossed with creamy Caesar dressing, croutons, and topped with Parmesan cheese.

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, teriyaki, maple ale glaze or maple bbq. Served with celery sticks and your choice of blue cheese or ranch dressing.

SMUGGLERS' NOTCH-Os VG \$15
House tortilla chips topped with Monterey Jack cheese, jalapeños, black olives, scallions and diced tomatoes. Served with sour cream and salsa.
Custom additions: Guacamole /\$2.50, Mountain Chili/\$4, Crispy Chicken/\$5, Crispy Buffalo Chicken/\$5.50 or Grilled Chicken Breast/\$5

PUB PRETZEL STICKS \$14
Soft Bavarian pretzel sticks served with an amber ale and cheddar cheese dipping sauce. *Great for sharing!*

FRICKLES \$11
Breaded dill pickle chips with a subtle kick, fried till golden and served with ranch dressing for dipping.

HUMMUS PLATTER VG \$17
Housemade roasted garlic lovers hummus. Served with garlic naan, baby carrots, celery sticks, cucumber, and cherry tomatoes. Perfect for sharing!

MOGUL MOUSE CHEESE CURDS \$13
Crispy battered cheese curds served with a chili infused maple syrup on the side.

PORK BELLY STICKY BITES \$17
Slow roasted pork belly bites caramelized in teriyaki sauce and drizzled with our house yum yum sauce. Served on a bed of pickled cabbage and topped with scallion and sesame seeds.





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All sandwiches 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.

Entrée Salads

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

CLASSIC CAESAR SALAD **\$12.50**
Chopped romaine topped with shredded Parmesan cheese and garlic croutons. Tossed with housemade Caesar dressing.

SHAVED BRUSSELS SPROUTS SALAD **\$13**
Thinly sliced Brussels sprouts with roasted chick peas and pomegranate seeds tossed in a creamy lemon vinaigrette. Topped with shaved Parmesan cheese.

SYCAMORE SALAD **\$14** VG
Mixed greens topped with sliced green apples, roasted pumpkin seeds, dried cranberries, and Cabot cheddar cheese. Served with house maple poppy dressing.

COBB SALAD **\$14**
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.

CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

Crispy Chicken/\$5	Garlic Shrimp/\$7.50
Crispy Buffalo Chicken/\$5.50	Salmon (8oz)/\$12
Grilled Chicken Breast/\$5	

Handhelds

CHICAGO-STYLE DIP **\$19**
Fall apart roast beef, crisp juicy giardiniera and sweet peppers served on a crusty hoagie roll with au jus for dunking.

FALAFEL SANDWICH **\$17.50** VG
Falafel patty served on a pretzel bun. Topped with Vermont feta cheese, tzatziki sauce, sliced cucumber, tomato, and red onion.

ULTIMATE CHICKEN **\$18**
Our specially seasoned fried chicken breast topped with applewood smoked bacon, Cabot cheddar cheese, sliced pickles and maple aioli. Served on a toasted bun with lettuce and tomato.

THE GOBBLER **\$18**
House roast turkey breast layered with cornbread stuffing, applewood smoked bacon, Cabot cheddar cheese and cranberry mayo on toasted Italian panini loaf.

CHICKEN CAESAR WRAP **\$18**
Grilled chicken, crispy romaine, Parmesan cheese and house Caesar dressing rolled tight in a garlic and herb cheese wrap.

GRILLED CHEESE COMBO **\$18**
Grilled panini loaf loaded with Cabot American, smoked Gouda and cheddar cheese. Served with our house chipotle tomato soup. Add bacon, tomato or both!

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.

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.

SHROOM & SWISS BURGER \$18
Topped with sautéed mushrooms, Cabot Swiss cheese and garlic aioli. Served with lettuce and tomato.

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Hearty Entrées

FISH & CHIPS PLATTER \$21
Hand battered haddock filet deep fried until golden, served with our house tartar sauce, lemon, fries and coleslaw. The New England classic done perfectly.

GRILLED RIBEYE STEAK \$28
12 oz ribeye steak dusted with Kosher salt and cracked black pepper. Grilled to order and topped with our cowboy butter. Served with mashed potatoes and vegetable of the day.

SLOPESIDE SALMON \$28
Lightly seasoned and pan seared, topped with a cajun honey butter and served with rice pilaf and the vegetable of the day.

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, teriyaki, or maple bbq. Served with house fries and coleslaw.

SPAGHETTI RIGATE PASTA \$21
Blended with our rich house marinara. Served with your choice of our handmade meatballs or a vegetarian roasted vegetable ragout of carrot, zucchini, red onion and mushrooms. Topped with shaved Parmesan and grilled garlic bread.

CHICKEN POT PIE \$21
Tender white chicken meat and crisp vegetables in a savory cream sauce under a flaky buttery crust. Served with a house side salad or Caesar side salad.

DOC DEMPSEY'S RIB PLATTER 4 rib portion/\$18
8 rib portion/\$25
House slow roasted St. Louis Style ribs cooked perfectly and glazed with our local maple bbq sauce. Served with fries and coleslaw.





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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

House Cocktails

MORSE MARGARITA	\$12
Fresh lime juice, Grand Marnier, and Cuervo tequila makes this a summertime classic.	
MANSFIELD BLOODY MARY	\$12
Made with Hornitos tequila, our house “bloody” mix, von Trapp Helles lager, and a chili lime rim.	
PINEAPPLE MOJITO	\$12
Captain Morgan’s pineapple rum, mint, lime juice and club soda.	
MOUNTAIN MULE	\$12
House crafted with fresh lime juice and ginger beer. Choose Jameson, Absolut or Hornitos to complete this cocktail.	
RASPBERRY LEMONADE	\$12.75
Smugglers’ Notch Distillery vodka, Chambord, and house lemonade.	
SMUGGSIDE FIZZ	\$12
Maple syrup, mint, fresh lemon and lime juice Smugglers’ Notch Distillery gin and club soda.	
PIRATE PUNCH	\$12
Loaded with flavors of the islands — ask your server for this week’s infusion.	

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 • 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 • maple baked beans • 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





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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)

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

