



MORSE MOUNTAIN

Grille





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/\$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, house chipotle ranch, blue cheese, balsamic vinaigrette, red wine 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
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 \$16
Corn tortilla chips topped with Monterey jack cheese, sliced pickled jalapeños, diced tomato, black olives, and sliced green onions. Served with a side of salsa and 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.

BAKED SPINACH AND ARTICHOKE DIP VG \$16
Fresh spinach, artichoke hearts, and a blend of cream cheese, sharp cheddar, and parmesan. Served hot and bubbly with tortilla chips.

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

POTATO PUFF POUTINE \$15
Crispy tater tots topped with cheddar cheese curds and a rich brown gravy.

WILD MUSHROOM FLATBREAD VG \$20
Grilled flatbread topped with a mixture of crimini, shitake, portobello, and oyster mushrooms, caramelized onions, fresh spinach, fresh garlic, and ricotta cheese. Finished with Parmesan cheese, scallions, and white truffle oil.



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, house chipotle ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette, house Caesar, or Italian.

CLASSIC CAESAR SALAD \$14

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

SYCAMORE SALAD \$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.

CHOPPED SALAD ITALIANO \$17

Romaine with sliced capicola, Genoa salami, pepperoni, provolone cheese, and cherry tomatoes. Topped with a mild Giardiniera and served tossed in red wine vinaigrette.

CUSTOMIZE YOUR SALAD WITH ADDITIONAL TOPPINGS!

Crispy Chicken/\$5

Crispy Buffalo Chicken/\$5

Grilled Chicken Breast/\$5

Jumbo Shrimp (5)/\$6

Salmon (8oz)/\$12

Handhelds

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

OVEN BAKED ITALIAN SUB \$18

Capicola ham, Genoa salami, pepperoni, and provolone cheese topped with a mild Giardiniera. Baked in a crusty sub roll with garlic aioli and red wine vinaigrette.

TWIN CHILI DOGS \$16

Two all-beef hot dogs blanketed in American cheese and topped with our Mountain Grille Chili, shredded Cabot cheddar, and minced red onion.

FALAFEL SANDWICH \$18

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

FIRST CHAIR PANINI \$20

House oven roasted turkey, smoked applewood bacon, Cabot cheddar, fresh spinach, sliced tomato, and pesto aioli on grilled sourdough.

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

