

EAT

D
R
I
N
K

MORGAN'S

...ON...

M A I N

S
T
A
Y

304.258.5999

WWW.MORGANONMAIN.COM

Appetizers

Crab Dip Maryland-style, with Old Bay Seasoning. Served with toast points. 12

Steamed Shrimp ½ pound of fresh shrimp, with Old Bay. Served with cocktail sauce. 10

Pimento Cheese Hush Puppies Fresh-fried with house-made pimento cheese.
Served with garlic chili aioli. 8

Mac and Cheese Bites Crispy slices of our house-made Mac and Cheese, breaded with panko.
Served with Rosemary Ricotta Ranch. 9

Soups and Salads

Fall Salad Seasonal greens topped with roasted butternut squash, dried cranberries, and pecans. Served with a citrus ginger dressing. 5/8

House Garden or Cesar salad Seasonal greens, tomatoes, cucumbers, shredded carrots, and red onions. Topped with French-bread croutons. 6/11
with Grilled Chicken or salmon 14
with Grilled Sirloin 16

Soup Du Jour

Made fresh daily. Inquire with server.

Cup 4

Bowl 6

Sandwiches

Classic Crab Cake Pan seared, with Old Bay Seasoning. Served on brioche bun with lettuce, tomato, and remoulade. 14

All American Burger and Fries 8oz patty, topped with bacon, cheddar cheese, lettuce, tomato, onion and house-made pickles. Other toppings available 11

Rachel Roast turkey, Russian dressing, cole slaw on thick sliced marble rye 10

Reuben Thin-sliced corned beef, Russian dressing, sauerkraut, and Swiss between thick slices of marble rye. 10

All sandwiches are accompanied by kettle-cooked chips.

***** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.**

Pan Fried Chicken Marinated in buttermilk and hot sauce, rolled in our secret spice mix and pan fried crispy. Served on brioche bun with house-made pickles and slaw. 10

The Hot Roast Turkey Thick slices of whole-roasted turkey breast on Texas toast and topped with gravy. Served with your choice of fresh cut fries or mashed potatoes. 12

The Pot Roast Slow-cooked pot roast simmered in rich gravy on Texas toast. Served with your choice of fresh cut fries or mashed potatoes.. 12

The Daily Special

Changes Daily. Inquire with server. Lunch 11am-2pm at \$10 Dinner 4pm-close at \$12

Entrees

Crab Cake Pan-seared with Old Bay Seasoning. Served with house-made remoulade. 25

Sirloin 8oz filet-cut sirloin, marinated and chargrilled. 19

Add your choice of Maryland Crab Cake or Steamed Shrimp. 27

Ribeye 14 oz hand-cut ribeye, marinated and chargrilled. 23

Add your choice of Maryland Crab Cake or Steamed Shrimp. 31

Pan Fried Chicken A generous portion of our buttermilk-fried chicken breast. 15

Pork Chop Center-cut, 12 oz. Served with portobellos, apples, and dried cranberries. 20

Feta Salmon Salmon filet topped with feta cheese lemon zest and black pepper baked and finished with lemon cream sauce. 18

Chicken Pot Pie Tender slow cooked chicken, potatoes, peas, and carrots. Topped with puff pastry. 15

Mac and Ham Baked and topped with panko. Served with Country Ham. 16

Vegan Shepherd's Pie Mushrooms and assorted seasonal vegetables, topped with mashed potatoes and baked till bubbly. 16

Meatloaf Two slices of slow cooked meatloaf, made with farm raised beef/pork. 15

***** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.**

Fixins

All Entrees served with your choice of two sides.

House Salad, Roasted Brussel Sprouts, Slow-Cooked Collard Greens, Grilled Green Beans, Baked Mac and Cheese, Roasted-Garlic Mashed Potatoes, Herb-Roasted Smashed Potatoes.

BEER

\$3

Bud Light·Budweiser·Coors Light·Miller Lite·Yuengling·Michelob Ultra·Odoul's

\$4

Corona·Angry Orchard Rose·Champion "shower beer" Pilsner· Guinness Stout·
·Lagunitas Daytime Fractional IPA

\$5

Elysian Space Dust IPA·Champion Fruit Basket IPA

Wine by the Glass

Beau-Rivage Bordeaux Blanc 6/22

Mountain View White Zinfandel 6/22

Los dos Rose 7/26

Dom Brunet Chardonnay 6/22

Dr Loosen Riesling 8/30

Juve y Camps Sparkling 8/30

Wilhelm Walch "Prendo" Pinot Grigio 8/30

Beau-Rivage Bordeaux Rouge 6/22

High Note Andres Red Blend 6/22

Dom Brunet Pinot Noir 7/26

Tilia Malbec 8/30

Campus Oaks Cabernet Sauvignon 9/34

Liveli Primonero 9/34

Bottle Only

Centorri Moscato d'Asti 30

Right Reverend V Chardonnay 38

Di Majo Norante Sangiovese 36

Valle Reale Montepulciano D'Abruzzo 32

Lurton Araucano Carmenere Reserve 36

Brunier "Telegramme" Chateauneuf-du-Pape 65

Traditional Cocktails

Gin or Vodka Martini·Margarita·Manhattan·Old Fashion·Gimlet·Long Island Ice Tea·Rusty Nail·Side Car

Morgan's on Main Originals

Strawberry Coladacious·Sweet Berry Sangria·Bourbon Smash·Orange Dreamsicle·Dragonfruit & Melon Cooler

Martinis

Lemontini·Appletini·French Martini·Melon Martini·Cran-Orange Martini

Special cocktails designed by request

~Please drink responsibly~