



# Morgan Ridge

## ~Starters~

### ~Pommes Frites ~\$6.99

with a White Truffle Pimento Cheese Aioli

### ~Spinach/Artichoke Gratin \$6.99

with Gruyere and crumbled Feta

### ~Fried Green Tomatoes ~\$6.99

with a White Truffle Pimento Cheese Aioli

### ~Lobster, Ricotta and Crab Rangoon's ~\$6.99

### ~Smoked Chicken/Black Bean Egg Rolls ~\$6.99

Served with a Southwest Ranch dipping sauce

### ~ Chicken Wings ~ Buffalo or MRV BBQ

\$6.99 for Half Dozen or \$12.99 for a Dozen

### ~ Duck Confit Nachos~ \$12.99

Blue Corn Tortilla Chips, Shredded Duck Confit, Fontana Cheese MRV Fig, Cherry, Caramelized Vidalia Onions Marmalade

### ~Alligator Bites~ \$12.99

Zesty Cajun Dippin Sauce

## ~~~~~ Entrees ~~~~~

### Chef's Trio \$8

Chicken and Fontina Panini, Kettle Chips,

Seasonal Summer Fruit

### Burger \$10

MRV Beer Mash fed \*beef burger...any way you want it!

Your choice of Side Salad, French fries, onion rings,  
or fresh fruit

### Pasta Special \$10

*Orecchiette Rustica-* with seasoned Broccoli Rabe,  
freshly Grilled Hot and sweet Italian Sausage,  
Garlic, Shallots, Parmigiano Reggiano in Olive Oil  
and crushed red pepper

### Chef Special \$12

*Kansas City Burnt Ends-* Pieces of Beef Brisket cut  
from the point, served with Pickled Onions and  
Cucumbers and a side of Sweet Potato Pickled Okra  
Salad and Collard Green Cole Slaw

### Flat Bread \$10

*Leaky Duck Flatbread-* Garlic and Fine herb Spread,  
Duck Confit, Applewood Smoked Bacon and  
Caramelized Onions, topped with Crispy fried Leaks

### From The Shoreline \$12

*Lobster Roll-* Maine Lobster tossed lightly with Lite  
Mayonnaise, essence of Chives and Lemon zest on  
Toasted Potato Roll, with a side of Old Bay Kettle  
Chips and Collard Green Cole Slaw

### The Healthy Choice \$12

*Teriyaki Glazed Seared Tuna,* finished with a Cilantro  
Oil, Served over a Seaweed Salad and garnished with  
Crispy wonton strips. Served Med-Rare Only.

### From the Bayou \$12

*Shrimp Po' Boy-* Lightly Fried Shrimp severed in a  
toasted rolls, Garnished with Shredded Lettuce,  
Tomatoes, and a Cajun Remoulade and a side  
of Sweet Potato Pickled Okra Salad and Collard  
Green Cole Slaw

~Add a side Garden Salad to any meal..... \$3~  
Extra Condiments .25 each

## ~~~~~ Desserts ~~~~~

All desserts \$4

~ Pecan Pie with Ice Cream

~ Cheesecake of the Day

~ Key Lime Pie Tartlets

~Brownie Skillet Sundaes

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

Executive Chef- Jason Nain  
Sous Chef- James Allman