Morris Tap Classics

FIVE ONION SOUP Scallions, Leeks, Spanish, \$6 Red & Chives. Herb Crouton & Swiss Cheese	MTG WINGS Choice of 2 sauces: Buffalo,\$12 Voodoo, Beer Glaze & Sevendust
HERB CHICKEN Herb & Egg Sautéed Chicken \$18 topped w/ Tomato, Eggplant, Spinach & Mozzarella	FRIED CALAMARI W/ Cherry Peppers &\$13 Marinara
on Tomato Risotto AVOCADO FILLET Sliced Avocado &\$16 Chanadal tossed w/ Mango, Red Onion, Tomato &	GRILLED CHICKEN BLT Grilled Chicken, \$12 Bibb Lettuce, Tomato, House Bacon & Bacon Ranch Dressing on Texas Toast
Frisee TUNA TARTARE FLATBREAD Diced Tuna\$13 tossed in Ginger Scallion Sauce & Brushed w/	CHICKEN ROULADE Chicken Stuffed w/\$17 Spinach, Fontina & Peppers w/ Mushroom Sauce. Red Wine Demi & Seasonal Vegetables
Wasabi Mayo DE-CONSTRUCTED CAESAR ½ Head of\$8 Romaine, Focaccia Crisp, Shredded Parmesan & House Made Caeser Dressing.	CHINATOWN CHICKEN SALAD Shredded\$14 Napa Cabbage, Carrots, Edamame, Red Cabbage, Scallions, Fried Noodles & Shredded Roasted Chicken w/ Sesame Ginger Dressing
STEAK SALAD Sliced Flat Iron w/ Crumbled\$17 Blue Cheese, Fried & Red Onions, Tomato & Steakhouse Vinaigrette CRISPY FISH TACOS Crispy Fried Cod w/\$18	PASTRAMI SANDWICH House Cured Brisket \$16 Slow Cooked and Served on Rye Bread Brushed w/ Honey Mustard and Topped w/ Slaw & Swiss Cheese Served w/ Boardwalk Fries
Slaw & Chipotle Aioli Burger	,

Lettuce, Tomato & Onion

HARVEST VEGETABLE

Hand Crafted Blend of Black & White Beans, Tomato, Onions, Mushrooms, Steel Cut Oats & Potato topped w/ Garlic Aioli & Pickled Onions

\$12

JERSEY BURGER

Taylor Ham, Fried Egg & Cheddar

TURKEY BURGER

Apple Onion Marmalade & Garlic Aioli

\$13

BACON - EATER

Thick Cut Bacon, Bacon Onion Marmalade, Crumbled Blue Cheese, Bibb Lettuce & Bacon Aioli

MTG Signature Short Ribs

SANDWICH ON BRIOCHE

Beer Battered Onion Rings & Boardwalk Fries

\$14

PARPADELLE PASTA

Pulled Short Rib w/ Portobello Mushroom & Tomato

\$19

ENTRÉE

Smashed Potatoes & Seasonal Vegetables