

SORIN'S

MORRIS INN

BRUNCH

MAIN COURSES

Toasted Salmon Bagel // 13

Smoked salmon, chive cream cheese

Served with fresh fruit or breakfast potatoes

Belgian Waffle // 11

Strawberries and whipped cream

Served with bacon, breakfast links or sliced ham

Oatmeal Crème Brûlée // 8

Steel-cut Irish oats, apple compote, brûléed vanilla custard

Green Smoothie Bowl // 9

Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

Continental // 9

Pastry, toast or English muffin, hot oatmeal with brown sugar and raisins or cold cereal with fruit and berries

Corned Beef and Mustard // 12

House-cured, Guinness mustard, white cheddar cheese, light rye

Choice of fries or chips

Make it a Reuben // 2

Grilled Chicken Crepes // 13

Grilled chicken, apple, mushrooms and brie

Choice of fries or chips

Faroe Island Salmon // 19

Wilted spinach, whipped potato, lemon caper sauce

Steak and Eggs // 22

Grilled New York strip, eggs any style and breakfast potatoes

Grilled Portobello // 15

Fingerling coins, steamed broccoli, soy dressing

EGG DISHES

Two Eggs any Style and Breakfast Potatoes // 10.50

Served with Applewood smoked bacon, ham or breakfast links and toast*

Three Egg Omelet // 11.50

Diced ham, mushrooms, onions, bell pepper, cheese, bacon, breakfast potatoes

Michiana Benedict // 12.50

Poached egg, chive hollandaise, pea meal crusted real Canadian bacon, thick-cut toast, breakfast potatoes*

BREAKFAST FLATBREADS

Fried Prosciutto // 10

Fried prosciutto, poached eggs, arugula, tomato pesto, mozzarella cheese

The Carnivore // 11.50

Chopped bacon, breakfast sausage, smoked brisket, Andouille sausage, poached eggs, mozzarella cheese

The Healthy Irishman // 10

Roasted eggplant purée, sundried tomatoes, fresh spinach, sautéed mushrooms, mozzarella cheese

BREAKFAST SKILLET

Indiana Skillet // 13

Eggs any style with Italian and Andouille sausage, smoked brisket, breakfast potatoes, bread and butter pickles

Southwest Skillet // 12

Eggs any style, house-made salsa, roasted Poblano peppers, corn tortilla chips, Chihuahua cheese

Garden Skillet // 12

Scrambled eggs, sausage, roasted butternut squash, sautéed mushrooms, cheese

(Can be made with vegan ingredients)

SOUP

Soup of the Day // cup 5 // bowl 7**Smoked Tomato Gazpacho // bowl 8 // cup 5**

Watermelon-basil salsa, extra virgin olive oil

Morel Mushroom Bisque // bowl 8 // cup 5

Truffle oil, balsamic cream

SALADS

Garden Salad // small 6 / large 9

Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing

Crisp Romaine Salad // small 6 / large 9

Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

Baby Kale // 9

Sunflower seeds, strawberries, pickled red onion, goat cheese, cabernet vinaigrette dressing

Green Sense Grilled Romaine // 10

Sliced red grapes, crushed bacon, cherry tomato, spring onion chutney, crumbled blue cheese, spiced marcona almonds, buttermilk cabernet dressing

Watermelon Caprese // 10

Hierloom tomatoes, watermelon, fresh mozzarella, aged balsamic, extra virgin olive oil, basil

DESSERTS

Crème Brûlée of the Season // 8

Creamy custard with a caramel crust

Key Lime Panna Cotta // 7

Key Lime pie filling, vanilla bean panna cotta, graham cracker cake

Chocolate Mousse // 8

Creamy chocolate mousse in chocolate lattice ring with raspberry and chocolate sauce

BEVERAGES

Juices // 4

Cranberry, pineapple, grapefruit or orange juice

Freshly Squeezed Orange Juice // 6**Coffee or Tea // 4****Espresso // 4****Latte // 4****Mimosa // 10****Rohr's Bloody // 10****Screwdriver // 10****Prosecco // La Marca // 11**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions