**MAIN COURSES**

- **Toasted Salmon Bagel** // 13
  Smoked salmon lox, chive cream cheese, green leaf lettuce, sliced tomatoes, shaved red onions, capers, lemon, and breakfast potatoes

- **Belgian Waffle** // 11
  Strawberries and whipped cream

- **Oatmeal Crème Brûlée** // 8
  Steel-cut Irish oats, brûléed banana, brûléed vanilla custard

- **Avocado Smoothie Bowl** // 9
  Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

- **Continental** // 9
  Your choice of toast or pastry, choice of oatmeal or cold cereal, and a choice of fresh fruit or berries

- **Corned Beef and Mustard** // 12
  Thinly sliced with Guinness mustard, white cheddar cheese, light rye, and a choice of fries or kettle chips

  Make it a Reuben // 2

- **Grilled Chicken Crepes** // 13
  Grilled chicken, apple, mushrooms and brie
  Choice of fries, kettle chips or fruit

- **Faroe Island Salmon** // 24
  Creamed corn, applewood smoked bacon, sautéed leeks, grilled asparagus

- **Steak and Eggs** // 24
  NY strip steak, eggs any style and breakfast potatoes

  Grilled “Faux” Gras // 16
  Grilled Asian marinated tofu, crispy sushi rice, broccoli

**SOUP**

- **Soup of the Day** // bowl 7 // cup 5
- **Watermelon Tomatillo Gazpacho** // bowl 7 // cup 5
  Mint, pine nut creme fraiche

- **Manhattan Seafood Chowder** // bowl 8 // cup 6
  Stewed tomatoes, scallops, shrimp, pancetta

**SALADS**

- **Garden Salad** // small 6 // full 9
  Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing

  Add chicken // 4  Shrimp // 7  Salmon // 8  Tofu // 4

- **Crisp Romaine Salad** // 8
  Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing

- **Kale Salad** // 13
  Baby kale, heirloom tomatoes, marinated beets, cucumbers, scallions, roasted corn, toasted pine nuts, haricot vert, meyer lemon vinaigrette

- **Grilled Romaine** // 11
  Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, spring onion chutney, buttermilk cabernet dressing

**Egg Dishes**

- **Two Eggs any Style and Breakfast Potatoes** // 11.50
  Served with Applewood smoked bacon, ham or breakfast links, and toast*

- **Three Egg Omelet** // 12.50
  Diced ham, mushrooms, onions, bell pepper, cheese, bacon, breakfast potatoes

- **Michiana Benedict** // 13.50
  Poached egg, chive hollandaise, pea meal crusted real Canadian bacon, thick-cut toast, breakfast potatoes*

- **Shrimp and Spinach Benedict** // 15
  Two poached eggs, brown butter hollandaise, sautéed spinach, sautéed shrimp

**Breakfast Specialties**

- **Fried Prosciutto Flatbread** // 10
  Fried prosciutto, poached eggs, arugula, tomato pesto, mozzarella cheese

- **The Healthy Irishman Flatbread** // 10
  Roasted eggplant purée, sundried tomatoes, fresh spinach, sautéed mushrooms, mozzarella cheese

- **Indiana Skillet** // 13
  Eggs any style with Italian and Andouille sausage, smoked brisket, breakfast potatoes, bread and butter pickles

**Elevate your Meal**

- Sweet potato fries // 1.50
- Potato wedges // 1.50
- Fruit cup // 1.75
- Broccoli // 3
- Asparagus // 4

**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** // 12
- **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. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example. For additional guest safety, any meals prepared with a specific allergen alert from the guest, will be served on a green plate. We invite you to notify your server if you have any additional concerns regarding your food and personal safety.*