APPETIZERS

Shrimp Cocktail // 14
Wild caught Gulf shrimp, micro arugula, classic cocktail sauce

Crab Cake // 10
Chesapeake lump, tomato confit, haricot verts, summer greens, 100-year old balsamic

Goat Cheese // 8
Terrine of roasted vegetables, goat cheese, wilted spinach, parsley vinaigrette

Ahi Tuna // 10
Seared rare, grilled frisee, black garlic puree, chili paste, coconut lime dressing

Grilled Asparagus // 12
Smoked salmon tartar, meyer lemon aioli, toasted hazelnuts, parmesan crisp

Parmesan Crème Brûlée // 8
Port sugar crust, braised short rib, spring onion chutney garlic rubbed crostini

Mini Kobe Burgers // 10
Caramelized onion, bacon jam, pepperjack cheese

SALADS

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

Garden Salad // small 6 // full 9
Cherry tomato, red onion, cucumber, celery, choice of dressing: ranch, blue cheese, Italian herb or balsamic

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

Blackened Salmon and Eggplant Salad // 16
Charred eggplant, grilled asparagus, heirloom tomatoes, eggplant crouton, baby arugula, baby spinach, roasted ginger vinaigrette

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

SOUPS

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

Watermelon Tomatillo Gazpacho // bowl 7 // cup 5
Mint, pine nut creme fraiche

Soup of the Day // bowl 7 // cup 5

*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.