

SORIN'S

M O R R I S I N N

TRADITIONAL EGG DISHES

Two Eggs Any Style and Breakfast Potatoes // 12

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

Three Egg Omelet // 13

Diced ham, mushrooms, onions, bell pepper, cheese, and bacon, served with breakfast potatoes

Michiana Benedict // 14

Poached eggs, chive hollandaise, pea meal crusted Canadian bacon, English muffin, breakfast potatoes

Make it O'Brien // 1 Add an egg // 2

SKILLETS AND FLATBREADS

Shakshuka // 12

Sauteed onions, breakfast potatoes, poblano peppers, baby spinach, two eggs, cooked in a spicy tomato and red pepper sauce, topped with feta cheese

Indiana Skillet // 13

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

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

BEVERAGES

Freshly Squeezed Orange Juice // 6

Juices // 4

Cranberry, pineapple, grapefruit, orange

Coffee or Tea // 4.50

Espresso // 4

Latte // 4

Mimosa // 10

Sparkling wine with freshly squeezed orange juice

Rohr's Bloody // 12

Ketel One Vodka with a unique blend of herbs, spices and juice, garnished with lime, bacon, olive and celery

La Marca Prosecco // 11

SIDES

Breakfast Potatoes // 3

Potatoes O'Brien // 4

Seasoned red skin potatoes, fried and tossed with bell peppers, onions and herbs

Bowl of Fruit // 4

Bowl of Berries // 6

Applewood Smoked Bacon // 4

Breakfast Sausage Links // 4

Chicken Sausage // 4

Breakfast Ham // 4

Pea Meal Crusted Canadian Bacon // 5

Steel-Cut Irish Oatmeal // 5

Brown sugar, dried fruit, maple syrup

Greek Yogurt // 3

Vegan Sausage // 5

One Pancake // 2

Choice of toast // 2

White, wheat, rye, raisin, English muffin, bagel

BREAKFAST SPECIALTIES

Avocado Smoothie Bowl // 9

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

Nutella and Strawberry Crêpes // 8

Three warm crêpes filled with Nutella and topped with fresh strawberries

Salmon Bagel // 13

Smoked salmon lox, chive cream cheese, green leaf lettuce, sliced tomatoes, shaved red onions, capers, and lemon, breakfast potatoes

Shrimp and Grits // 15

Stone ground cheese grits, sauteed shrimp, shellfish and sausage demi glace

Avocado Toast // 11

Artisan sourdough bread, sundried tomato pesto, smashed avocado, lemon musto olive oil, pink sea salt

Add an egg // 2

Grilled Zucchini Panini // 13

Grilled zucchini, pimento cheese, oven-roasted tomatoes, baby arugula on sourdough, breakfast potatoes

Breakfast Panini // 13

Fried eggs, applewood smoked bacon, jalapeno mascarpone, mozzarella cheese on Naan bread, breakfast potatoes

Belgian Waffle // 11

Topped with strawberries and whipped cream

Oatmeal Crème Brûlée // 8

Steel-cut Irish oats, brûléed banana, brûléed vanilla custard

Provost // 9

Fresh seasonal fruit, honey-maple granola with nuts, dried fruit, yogurt

Continental // 10

Your choice of toast or pastry, choice of oatmeal or cold cereal, and a choice of fresh fruit or berries

Irish French Toast // 12

Brioche bread dipped in whisky cream French toast batter, grilled until golden brown

Pumpkin French Toast // 12

Spiced pumpkin bread, whisky cream French toast batter, grilled until golden brown, served with spiced cream cheese, granola, candied hazelnuts

PANCAKES

Buttermilk Pancakes // 9

Three fluffy buttermilk pancakes

Oatmeal Pancakes // 11

Buttermilk pancake batter infused with steel-cut oatmeal, ricotta and orange zest

Buckwheat Pancakes (gluten-free) // 10

Buttermilk pancakes made with buckwheat flour

Pancake Enhancements // 1 each

Strawberries and whipped cream, berry compote, sliced banana, house-made granola, chocolate chips, fresh berries

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.