

# SORIN'S

MORRIS INN

## BRUNCH

### 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 // 10

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 // 14

Grilled chicken, apple, mushrooms and brie

Choice of fries, kettle chips or fruit

#### Miso Salmon // 24

Miso and chile glazed, mushroom soy dressed soba noodles, zucchini, red peppers, shiitake mushrooms, grilled bok choy

#### Steak and Eggs // 24

NY strip steak, eggs any style and breakfast potatoes

#### Mirin Glazed Tempeh // 16

Parsnip puree, pan seared king oyster mushrooms, sautéed spinach, pickled carrots, mushroom soy jus

### EGG DISHES

#### Two Eggs any Style and Breakfast Potatoes // 12

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

#### Three Egg Omelet // 13

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

#### Michiana Benedict // 14

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

### BREAKFAST SPECIALTIES

#### Shrimp and Grits // 15

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

#### 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

### SOUP

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

#### Roasted Butternut Squash Soup // bowl 7 // cup 5

Parmesan crisp, pumpkin seed oil, pumpkin seeds

#### Howth Head Seafood Chowder // bowl 8 // cup 6

Shrimp, scallops, salmon, 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

#### Spinach Salad // 10

Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onion, pomegranate seeds, sherry thyme vinaigrette

#### Crisp Romaine Salad // 8

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

#### Fried Chicken Salad // 15

Fried chicken breast, baby kale, roasted pears, figs, fried prosciutto, candied hazelnuts, golden raisins, crumbled blue cheese, Golden Dome dressing

#### Grilled Romaine // 12

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

### ELEVATE YOUR MEAL

These items can be ordered as an alternative to French fries or chips.

#### Sweet potato fries // 2

#### Potato wedges // 2

#### Fruit cup // 2

#### Broccoli // 3

#### Asparagus // 4

### BEVERAGES

#### Juices // 4

Cranberry, pineapple, grapefruit or orange juice

#### Freshly Squeezed Orange Juice // 6

#### Coffee or Tea // 4.50

#### 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.