LUNCH COMBO // 14
Choose One
Crisp Romaine / Garden Salad / Howth Head Seafood Chowder / Butternut Squash Soup / Soup of the Day

Choose One
Corned Beef / Smoked Salmon BLT / Grilled Chicken Club Sandwich

LUNCH TIME FAVORITES
Murf Burger* // 15
Bacon, sautéed mushrooms caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce. Choice of French fries or chips.
Grass-fed, all-natural beef // 2

Wood Stone Oven Pizza // 12
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for $1 each

Fish and Chips // 15
Jalapeno cole slaw, bread and butter pickle tartar sauce. Choice of French fries or chips

MAIN COURSES
Corned Beef and Mustard// 12
Thinly sliced with Guinness mustard, white cheddar cheese, rye, choice of French fries or chips
Make it a Reuben with Sauerkraut and Russian dressing // 2

Bistro Steak* // 24
All-natural strip, cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

Po Boy Banh Mi // 14
Fried shrimp, pickled vegetable slaw, radish, fresh cilantro, sliced jalapeno, sliced cucumber, white bean faux pate, spicy lemon aioli, baguette, choice of French fries or chips
Make it Vegan with Fried Tofu and Vegan Aioli // 2

Chicken Bacon Ranch Sandwich // 15
Fried buttermilk marinated chicken breast, applewood smoked bacon, baby arugula, sliced tomato, ranch dressing, pretzel bun, choice of French fries or chips

Smoked Salmon Sandwich // 14
Smoked salmon, sliced cucumber, red onion, caper-tomato relish, green leaf lettuce, wasabi cream cheese

Grilled Chicken Crêpes // 14
Grilled chicken, apple, mushrooms and brie cream choice of French fries or chips

Miso Salmon* // 24
Miso and chile glazed, mushroom soy dressed soba noodles, zucchini, red peppers, shiitake mushrooms, grilled bok choy

Mirin Glazed Tempeh // 16
Parsnip puree, pan seared king oyster mushrooms, sautéed spinach, pickled root vegetables, mushroom soy jus

ELEVATE YOUR MEAL
These items are also available as side items for an additional charge.
Sweet potato fries // 2
Potato wedges // 2
Fruit cup // 2
Broccoli // 3
Asparagus // 4

*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.