

# SORIN'S

M O R R I S I N N

## LUNCH

### 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*

### SOUP

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

*Shrimp, scallops, salmon, pancetta*

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

*Parmesan crisp, pumpkin seed oil, pumpkin seeds*

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

### SALADS

#### Crisp Romaine // 8

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

**Add chicken // 4 Shrimp // 7**

**Salmon // 8 Tofu // 4**

#### Garden Salad // full 9 // small 6

*Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing*

#### Spinach Salad // 10

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

#### Grilled Romaine // 12

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

#### Blackened Salmon Salad // 16

*Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, croutons, green goddess dressing*

#### Fried Chicken Salad // 15

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

#### Steak Salad\* // 17

*Marinated steak, baby arugula, feta cheese, spiced chickpeas, heirloom tomatoes, cara cara oranges, blood orange chipotle vinaigrette*

### 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**

### 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, sauteed spinach, pickled root vegetables, mushroom soy jus*

#### Shrimp and Grits // 15

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

\*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.