Bites

Fried Cauliflower // 6
Breaded cauliflower florets, breaded, fried and tossed in a sweet and spicy sauce, served with fresh lime and smoked jalapeno aioli

Fried Bread & Butter Pickles // 6
Buttermilk chive dip

Roasted Burrata // 13
Roasted garlic marinara, burrata cheese, fresh basil, extra virgin olive oil, grilled baguette croutons

Hummus Platter // 12
Falafel, pita bread, cucumber and tomato salad

Artisanal Charcuterie Plate // 12
Guinness mustard, pickles

Cheese Board // 12
Three artisanal domestic cheeses, dried fruit and pumpernickel

Bacon Stuffed Bacon Bites // 8
Applewood smoked bacon wrapped kielbasa sausage, Michigan maple drizzle, jalapeno coleslaw

Kobe Sliders // 10
Bacon jam, caramelized onions, white cheddar

Irish Nachos // 8
Fries topped with white cheddar beer sauce, chopped applewood smoked bacon, shredded cheddar, scallions

Irish Cheddar Popcorn // 2
Spiced Marcona Almonds // 2
Bowl of Marinated Olives // 2

Salads

Crisp Romaine // 8
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing
Add chicken // 5 Shrimp // 7 Salmon // 8 Tofu // 4

Grilled Romaine // 12
Cabernet buttermilk dressing, grilled romaine, spiced Marcona almonds, cherry tomato, gorgonzola, crushed bacon, persimmon chutney, red grapes

Fried Chicken Salad // 15
Fried chicken, baby kale, roasted pears, figs, fried prosciutto, spiced chickpeas, golden raisins, crumbled blue cheese, roasted pear vinaigrette

Blackened Salmon Salad // 16
Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, croutons, green goddess dressing

Steak Salad* // 17
Marinated steak, baby arugula, feta cheese, spiced chickpeas, heirloom tomatoes, cara cara oranges, blood orange chipotle vinaigrette

Garden Salad small 6 // full 9
Cucumber, tomato, red onion, celery. Your choice of ranch, bleu cheese, Italian herbor balsamic dressing

Spinach Salad // 10
Baby spinach, marinated red beets, goat cheese, spiced walnuts, pickled onions, pomegranate seeds, sherry thyme vinaigrette

Irish with a Twist

Irish Whiskey Wings // 12
Buttermilk chive sauce, Jameson glaze

Irish Cheese and Stout Fondue // 11
Soft pretzels, raclette cheese sauce

Irish Mac n' Cheese // 15
White cheddar cheese sauce, bacon, scallions, mozzarella, jalapeno, cheddar breadcrumbs

Fish and Chips // 15
Jalapeno coleslaw, bread and butter pickle tartar sauce.

Whiskey Glazed Salmon* // 24
Cheddar bacon mashed potatoes, grilled asparagus, whiskey glaze

*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.
PLATES

**Smoked Salmon Sandwich // 14**
Smoked salmon, sliced cucumber, red onion, caper-tomato relish, green leaf lettuce, wasabi cream cheese, Bavarian rye, choice of French fries or chips

**Corned Beef and Mustard // 12**
Thinly sliced with Guinness mustard, white cheddar cheese, light rye, choice of French fries or chips

**Make it a Reuben with Russian Dressing & Sauerkraut // 2**

**Bistro Steak // 24**
Cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

**Mirk Glazed Tempah // 16**
Parsnip puree, pan seared king oyster mushrooms, sauteed spinach, pickled root vegetables, mushroom soy jus

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

**Banh Mi // 14**
Grilled 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

**Burgers**
Your choice of chips or regular fries.
Upgrade to grass-fed, all-natural beef // 2

**Traditional Burger* // 11**
Lettuce, tomato, brioche bun

**Murf Burger* // 15**
Bacon, sautéed mushrooms, caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce

**Burger X* // 14**
Chipotle-black garlic aioli, dill pickles, grilled provolone cheese, bacon, arugula, sliced tomato

**Pimento Mac n’ Cheese Burger // 14**
Pimento cheese, cavatappi pasta and white cheddar beer sauce on sourdough

**No Bull Burger // 14**
Beer battered portobello mushroom, caramelized onion aioli, jalapeno jam, grilled provolone cheese, sliced red onion, lettuce, tomato, brioche bun

**Black Bean Burger // 14**
Black bean patty, smashed avocado, roasted jalapeno, muenster cheese, sliced red onion, lettuce, tomato, brioche bun

**Grilled Brie and Turkey Burger // 15**
Persimmon chutney, grilled brie cheese, hand-formed turkey patty, lettuce, tomato, brioche bun

**Grilled Zucchini Panini // 14**
Grilled zucchini, pimento cheese, oven-roasted tomatoes, baby arugula on sourdough

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**PIZZA FROM OUR WOOD STONE OVEN**

**BBQ Chicken // 13.50**
Grilled chicken, Carolina Gold BBQ sauce, Applewood smoked bacon, red onion, aged cheddar, mozzarella cheese, Beso del Fuego BBQ sauce, ranch dressing

**Burrata // 14**
Burrata cheese, sun dried tomato pesto, fried prosciutto, grilled scallions, mozzarella cheese

**Cheese // 12**
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for $1 each

**Brussels Sprouts and Apple Flatbread // 12**
Sauteed Granny Smith apples, shaved brussels sprouts, honey mustard, mozzarella cheese, apple saba gastrique
Add Bacon // 2

**Chorizo and Potato Flatbread // 13.50**
Spicy tomato salsa, Mexican chorizo, fried potatoes, feta cheese, mozzarella, sliced avocado

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**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**

**Side Salad // 2**

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