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
New York strip steak, eggs any style and breakfast potatoes

Mirin Glazed Tempeh // 16
ParSNip puree, pan seared king oyster mushrooms, sauteed spinach, pickled carrots, mushroom soy jus

EGG DISHES

Two Eggs any Style and Breakfast Potatoes // 12
Served with Applewood smoked bacon, ham or sausage 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, sauteed shrimp, shellfish and sausage demi glace

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

Brussels Sprouts and Apple Flatbread // 12
Sautéed Granny Smith apples, shaved brussels sprouts, honey mustard, mozzarella cheese, apple saba gastrique

Add Bacon // 2

Indiana Skillet // 13
Eggs any style with breakfast and Andouille sausage, smoked brisket, breakfast potatoes, bread and butter pickles

SOUP

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

White Bean and Tomato // bowl 7 // cup 5
Cannellini beans, stewed tomatoes, fennel, parmesan crisp

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 // 5    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, spiced chickpeas, golden raisins, crumbled blue cheese, roasted pear vinaigrette

Grilled Romaine // 12
Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, persimmon 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 // 12

Rohr's Bloody // 14

Prosecco // La Marca // 12

*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.