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.

TRADITIONAL EGG DISHES

Two Eggs Any Style and Breakfast Potatoes // 12.50
Served with toast, breakfast potatoes, and choice of applewood smoked bacon, ham or sausage links

Three Egg Omelet // 13.50
Diced ham, mushrooms, onions, bell pepper, cheese, and bacon, served with breakfast potatoes

Michiana Benedict // 14.50
Poached eggs, chive hollandaise, peameal crusted Canadian bacon, English muffin, breakfast potatoes

Make it O’Brien // 1  Add an egg // 2

BREAKFAST SPECIALTIES

Avocado Smoothie Bowl // 9
Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

Nutella and Strawberry Crepes // 8
Three warm crepes filled with Nutella and topped with fresh strawberries

Salmon Bagel // 13
Smoked salmon lox, chive cream cheese, green leaf lettuce, sliced tomatoes, shaved red onions, capers, and lemon, with breakfast potatoes

Shrimp and Grits // 15
Stone ground cheese grits, sauteed shrimp, shellfish and sausage demi glace

Avocado Toast // 11
Artisan sourdough bread, sun-dried tomato pesto, smashed avocado, lemon mustard olive oil, pink sea salt

Grilled Zucchini Panini // 13
Grilled zucchini, pimento cheese, oven-roasted tomatoes, baby arugula on sourdough, breakfast potatoes

Breakfast Panini // 13
Fried eggs, applewood smoked bacon, jalapeno mascarpone, mozzarella cheese on naan bread, breakfast potatoes

Belgian Waffle // 11
Topped with strawberries and whipped cream

BEVERAGES

Freshly Squeezed Orange Juice // 6
Juices // 4
Cranberry, pineapple, grapefruit, orange

Coffee or Hot Tea // 4.50
Iced Tea // 3.50
Espresso // 5.50
Latte // 5.50

Mimosa // 12
Sparkling wine with freshly squeezed orange juice

Rohr’s Bloody // 14
Ketel One Vodka with a unique blend of herbs, spices and juice, garnished with lime, bacon, olive and celery

La Marca Prosecco // 12

SKILLET AND FLATBREADS

Shakshuka // 12
Sauteed onions, breakfast potatoes, poblano peppers, baby spinach, two eggs, cooked in a spicy tomato and red pepper sauce, topped with feta cheese

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

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
Sauteed Granny Smith apples, shaved Brussels sprouts, honey mustard, mozzarella cheese, apple saba gastrique

Add bacon // 2

SIDES

Breakfast Potatoes // 3
Potatoes O’Brien // 4
Seasoned red skin potatoes, fried and tossed with bell peppers, onions and herbs

Bowl of Fruit // 4
Bowl of Berries // 6
Applewood Smoked Bacon // 4
Breakfast Sausage Links // 4
Chicken Sausage // 4
Breakfast Ham // 4
Peameal Crusted Canadian Bacon // 5

Steel-Cut Irish Oatmeal // 5
Brown sugar, dried fruit, maple syrup

Greek Yogurt // 3
Vegan Sausage // 5
One Pancake // 2
Choice of Toast // 2

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