**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, brûlèed banana, brûlèed 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 // 12.50**
  Thinly sliced with Guinness mustard, white cheddar cheese, light rye, and a choice of fries or kettle chips

- **Grilled Chicken Crepes // 14**
  Grilled chicken, apple, mushrooms and brie

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

- **Steak and Eggs // 24**
  New York strip steak, eggs any style and breakfast potatoes

- **Mirasn Glazed Tempeh // 16**
  Parsnip puree, pan seared king oyster mushrooms, sauteed spinach, pickled carrots, mushroom soy jus

**SOUP**

- **Soup of the Day // cup 5 // bowl 7**
- **White Bean and Tomato // cup 5 // bowl 7**
  Cannellini beans, stewed tomatoes, fennel, parmesan crisp

- **Howth Head Seafood Chowder // cup 6 // bowl 8**
  Shrimp, scallops, salmon, pancetta

**SALADS**

- **Garden Salad // small 6 // full 9**
  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 onion, pomegranate seeds, sherry thyme vinaigrette

- **Crisp Romaine Salad // 12**
  Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, persimmon chutney, buttermilk cabernet dressing

**EGG DISHES**

- **Two Eggs any Style and Breakfast Potatoes // 12.50**
  Served with Applewood smoked bacon, ham or sausage links, breakfast potatoes and toast*

- **Three Egg Omelet // 13.50**
  Diced ham, mushrooms, onions, bell pepper, cheese, bacon, breakfast potatoes

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

- **Grilled Romaine // 12**
  Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, persimmon chutney, buttermilk cabernet dressing

**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

- **Mirasn Glazed Tempeh // 16**
  Parsnip puree, pan seared king oyster mushrooms, sauteed spinach, pickled carrots, mushroom soy jus

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

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

**BEVERAGES**

- **Juices // 4**
  Cranberry, pineapple, grapefruit or orange juice

- **Freshly Squeezed Orange Juice // 6**

- **Coffee or Hot Tea // 4.50**
  Iced Tea // 3.50
  Espresso // 5.50
  Latte // 5.50
  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.*