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 Benedict // 15
Blackened shrimp, sauteed spinach, English muffin, chive hollandaise, breakfast potatoes

Avocado Toast // 11
Artisan sourdough bread, sun-dried tomato pesto, smashed avocado, lemon mustard olive oil, sea salt
Add an egg // 2

Breakfast Grilled Cheese // 13
Havarti cheese, caramelized onions, peppadew peppers, baby arugula, honey mustard, 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

Oatmeal Crème Brûlée // 8
Steel-cut Irish oats, brûléed banana and vanilla custard

Provost // 10
Fresh seasonal fruit, honey-maple granola with nuts, dried fruit, yogurt

Continental // 10
Your choice of toast or pastry, choice of oatmeal or cold cereal, and a choice of fresh fruit or berries

Irish French Toast // 12
Brioche bread dipped in whiskey cream French toast batter, grilled until golden brown

Banoffee French Toast // 13
Brioche bread dipped in whiskey cream French toast batter, grilled until golden brown, topped with bruleed banana, salted toffee, shaved chocolate 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

PANCAKES

Buttermilk Pancakes // 9
Three fluffy buttermilk pancakes

Meyer Lemon Pistachio Pancakes // 12
Pancakes infused with ricotta cheese, pistachio paste, steel-cut oatmeal and Meyer lemon zest

Coconut Tapioca Pancakes (gluten-free) // 10
Buttermilk pancakes made with coconut tapioca

Pancake Enhancements // 1 each
Strawberries and whipped cream, berry compote, sliced banana, house-made granola, chocolate chips, fresh berries

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.