LUNCH COMBO // 14
Choose One
Crisp Romaine / Garden Salad / Chicken Pozole / Toasted Quinoa and Corn Chowder / Soup of the Day
Choose One
Corned Beef / Smoked Salmon Sandwich / Chicken Club with bacon jam, lettuce and tomato

SOUP
Chicken Pozole // bowl 8 // cup 6
Chile pepper broth, roasted chicken, hominy, cabbage and radish
Toasted Quinoa and Corn Chowder // bowl 7 // cup 5
Sweet corn, roasted quinoa, red peppers, creme fraiche
Soup of the Day // bowl 7 // cup 5

MAIN COURSES
Corned Beef and Mustard // 12.50
Thinly sliced with Guinness mustard, white cheddar cheese, rye, choice of French fries or chips
Make it a Reuben with Sauerkraut and Russian dressing // 2
Bistro Steak // 24
Fried fingerling potatoes, Spanish chorizo, sweet peppers, jalapeno chimichurri
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
Make it Vegan with Fried Tofu and Vegan Aioli // 2
Chicken Bacon Ranch Sandwich // 14.50
Fried buttermilk marinated chicken breast, applewood smoked bacon, baby arugula, sliced tomato, ranch dressing, Caribbean jerk cheese, pretzel bun, choice of French fries or chips
Smoked Salmon Sandwich // 14
Smoked salmon, sliced cucumber, red onion, caper-tomato relish, green leaf lettuce, wasabi cream cheese
Roasted Chicken Panzanella // 18
Half of a roasted Amish chicken, focaccia croutons, heirloom tomatoes, cucumber, red onion, sugar snap peas, roasted garlic oregano vinaigrette
Seared Salmon // 24
Seared salmon, basmati rice, dandelion greens, Meyer lemon juice, golden raisins, sugar snap peas, red pepper coulis
Jackfruit Tinga // 16
Spanish rice, refried beans, corn tortillas, cotija cheese, sour cream
Shrimp Aguachile // 15
Pan-seared colossal shrimp, buckwheat risotto, baby carrots, cucumber and chile puree

LUNCH TIME FAVORITES
Murf Burger* // 15.50
Bacon, sautéed mushrooms caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce, Choice of French fries or chips
Grass-fed, all-natural beef // 2
Wood Stone Oven Pizza // 12
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for $1 each
Fish and Chips // 15
Jalapeno cole slaw, bread and butter pickle tartar sauce, Choice of French fries or chips

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
Garden Salad // full 9 // small 6
Cherry tomato, red onion, cucumber, celery, choice of balsamic, ranch or Italian dressing
Power Salad // 10
Rainbow chard, baby spinach, fried tofu croutons, roasted cauliflower, quinoa, heirloom tomatoes, burnt honey tine vinaigrette
Grilled Romaine // 12
Sliced red grapes, crushed bacon, cherry tomato, crumbled blue cheese, spiced marcona almonds, spring onion chutney, buttermilk cabernet dressing
Blackened Salmon Salad // 16
Mesclun greens, heirloom tomatoes, sliced grapes, cucumber, red onions, haricot vert, sliced radish, croutons, green goddess dressing
Fried Chicken Salad // 15
Fried chicken breast, baby kale, grilled asparagus, sugar snap peas, mango, red onion, heirloom tomatoes, roasted garlic oregano vinaigrette
Steak Salad* // 17
Marinated steak, baby arugula, feta cheese, spiced chickpeas, heirloom tomatoes, cara cara oranges, blood orange chipotle vinaigrette

ELEVATE YOUR MEAL
These items are also available as side items for an additional charge.
Sweet potato fries // 2
Potato wedges // 2
Fruit cup // 2
Broccoli // 3
Asparagus // 4

*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.