

# SORIN'S

M O R R I S I N N

## BRUNCH

### BENEDICTS

#### Michiana Benedict // 14.50

Poached eggs, herbed hollandaise, peameal crusted Canadian bacon, English muffin, breakfast potatoes

#### Avocado and Salmon Benedict // 15

Seared salmon, avocado, poached eggs, herbed hollandaise, English muffin, breakfast potatoes

#### Braised Beef Benedict // 15

Braised beef short rib, poached egg, black garlic hollandaise, pickled onions, English muffin, breakfast potatoes

#### Mushroom Benedict // 14

Portobello mushroom, sauteed beech mushrooms, baby spinach, herbed hollandaise, English muffin, breakfast potatoes

### SKILLETS AND FLATBREADS

#### Fava Bean Skillet // 12

Stewed fava beans, roasted garlic, caramelized onions, jalapeno peppers, poached egg, naan bread

#### Indiana Skillet // 13

Eggs any style with breakfast and andouille sausage, smoked brisket, breakfast potatoes, bread and butter pickles

#### Shakshuka // 12

Sauteed onions, breakfast potatoes, poblano peppers, baby spinach, two eggs, all cooked in a spicy tomato and red pepper sauce, with naan bread and feta cheese

#### Chorizo and Potato Flatbread // 14

Spicy tomato salsa, Mexican chorizo, fried potatoes, fried egg, feta cheese, mozzarella, sliced avocado

### BREAKFAST SPECIALTIES

#### Two Eggs Any Style and Breakfast Potatoes // 13

Served with toast, breakfast potatoes, and a choice of applewood smoked bacon, ham or sausage links

#### Mushroom Florentine Omelet // 13.50

Mushroom, baby spinach, goat cheese crumbles, and breakfast potatoes

#### Three Egg Omelet // 13.50

Diced ham, mushrooms, onions, bell pepper, bacon, cheddar cheese and breakfast potatoes

#### Avocado Toast // 11

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

### SWEETS

#### Belgian Waffle // 11

Topped with strawberries and whipped cream

#### Strawberry and Cream Pancakes // 12

Buttermilk pancake batter infused with strawberries, topped with whipped mascarpone cheese

#### Irish French Toast // 12

Brioche bread dipped in whiskey cream French toast batter, grilled until golden brown

#### Avocado Smoothie Bowl // 9

Breakfast smoothie, fresh berries, house-made granola, roasted nuts, dried fruit

#### Chia Pudding //

Chai spices, toasted almonds, fresh berries, chia seeds, cinnamon stick

### ENTREES

#### Seared Salmon // 24

Japanese sweet potato puree, haricot vert, caramelized onions, black garlic cream sauce

#### Steak and Eggs // 24

New York strip steak, eggs any style, and breakfast potatoes

#### Chicken and Waffle Sandwich // 14

Fried chicken breast, baby arugula, muenster cheese, candied bacon, honey-harissa butter, crispy waffle bun

#### Bourbon Maple Wings // 12

Served with buttermilk ranch

#### Murf Burger // 15.50

Bacon, sautéed mushrooms, caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce

#### Brunch Burger // 14

House patty, applewood bacon, bacon aioli, fried egg, muenster cheese, arugula, tomato

#### Caprese Panini // 14

Artisan baguette, fresh mozzarella, sliced heirloom tomatoes, fresh basil, pistou sauce

#### Upma Cakes // 11

Stone ground grits, bell peppers, onions, black mustard seeds, sweet curry leaves, diced tomatoes, mushrooms

#### Add an egg // 2

### SOUP

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

#### Toasted Quinoa and Corn Chowder // cup 5 // bowl 7

Sweet corn, roasted quinoa, red peppers, creme fraiche

#### Pozole Verde // cup 6 // bowl 8

Green chile broth, roasted chicken, hominy, cabbage, radish

### 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

#### Grilled Romaine // 12

Sliced red grapes, crushed bacon, cherry tomato, lemon feta cheese, spiced marcona almonds, blue-cherry chutney, buttermilk cabernet dressing

#### Fried Goat Cheese Salad // 13

Panko breaded goat cheese, sliced strawberries, savory granola, shaved toasted coconut, candy striped beets, baby kale, pickled onions, lavender-lemon vinaigrette

#### Lyonnaise Salad // 14

Pork belly, poached egg, candy striped beets, frisee lettuce, red belgian endive, heirloom cherry tomatoes, radishes, tarragon-dijon vinaigrette, crostini

#### Octopus Salad // 17

Fried octopus, carrot ribbons, sliced cucumbers, candy striped beets, heirloom tomatoes, focaccia croutons, baby arugula and kale, white soy vinaigrette

### 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

\*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.