

SORIN'S

M O R R I S I N N

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

SKILLETS AND FLATBREADS

Shakshuka // 12

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

Pizza Primavera // 12

Sun-dried tomato pesto, zucchini, yellow squash, broccoli, asparagus, mushrooms, oven roasted tomatoes

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

SIDES

Upma Cake // 3

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 // 3

Choice of Toast // 2

White, wheat, rye, raisin, English muffin, bagel

BREAKFAST SPECIALTIES

☺ Chia Pudding // 9

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

☺ 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 musto olive oil, sea salt

Add an egg // 2

🌱 Caprese Panini // 14

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

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

Upma Cakes // 11

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

Add an egg // 2

PANCAKES

🌱 Buttermilk Pancakes // 9

Three fluffy buttermilk pancakes

🌱 Strawberry and Cream Pancakes // 12

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

🌱 Coconut 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

☺ : Denotes that food item is vegan

🌱 : Denotes that food item is vegetarian

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.