

BRUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Eggs & Benedicts

VERMONT CHEDDAR OMELET (GF) 14

Three eggs, Vermont cheddar cheese, country ham, topped with fresh herbs served with hashbrowns and choice of toast.

HUESVOS RANCHERO (V) (GF) 14

Spanish rice, refried black beans, pico de gallo, guacamole, cheddar cheese, and 2 over easy eggs on corn tortilla.

TRADITIONAL BREAKFAST 13

Two eggs any style, choice of meat (cider bacon, maple sausage or ham steak) served with hashbrowns and choice of toast.

ITALIAN BAKED BREAKFAST BOWL (GF) 14

House made marinara with Vermont sausage links, chickpeas, wilted spinach, and 2 eggs baked on top. Served with choice of toast.

MIDDLEBURY INN BENEDICT 13

Poached eggs, country ham on english muffin, hollandaise sauce served with hashbrowns.

CASCO BAY BENEDICT 20

Poached eggs on Inn-made crab cakes, sauteed spinach, hollandaise sauce served with hashbrowns.

GARDEN OMELET (V) (GF) 14

Three eggs, Vermont cheddar cheese, diced tomato, red onion, spinach, red and yellow bell pepper. Served with hashbrowns and choice of toast.

Sandwiches

MIDDLEBURY INN REUBEN 16

Corned beef, sauerkraut, swiss cheese, thousand island dressing on grilled marble rye bread.

TURKEY BLT 16

Grilled challah bread with melted cabot cheddar & swiss cheese, turkey, cider bacon, lettuce & tomato with a bell pepper jam.

FISH TACOS (GF) 14

Marinated grilled mahi, cabbage, black beans, spanish rice, guacamole, sour cream, lime wedge, and diced tomatoes on corn totrilla.

MORGAN'S BURGER 16

8 oz. local beef, cabot cheddar, lettuce, tomato and pesto mayo on a brioche bun add bacon (\$2) Can make vegetarian.

BREAKFAST SANDWICH 11

Croissant stuffed with leeks, ham, swiss cheese, and medium fried egg. Served with hashbrowns.

Favorites

VERMONT CIDER BATTERED FISH & CHIPS 15

Local cider battered atlantic cod with herbed fries, tartar sauce, and slaw.

HOUSE MADE BUTTERMILK FLAP JACKS 13

Two pancakes, topped with whipped cream and Vermont maple syrup served with 2 sides: cider bacon, maple sausage, ham steak, hashbrowns or fruit cup.

STEAK AND EGGS (GF) 18

10 oz beef striploin grilled to order and topped with tomato compote, 2 eggs any style, hashbrowns, and choice of toast.

CHAMPLAIN VALLEY FRENCH TOAST 13

House made challah bread with custardy vanilla batter, fresh berries & vermont maple syrup served with 2 sides: cider bacon, ham steak, maple sausage, hashbrowns or fruit cup.

MIDDLEBURY INN GRANOLA (V) (GF) 12

House made chewy granola bar served with cabot vanilla yogurt and fresh fruit.

Soups & Salads

NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8 SOUP DU JOUR CUP 6 BOWL 8

ADD CHICKEN(\$6) CRAB CAKE(\$7) OR SHRIMP (\$6) TO ANY SALAD

CAPRESE SALAD (V) (GF) 14

Marinated mozzarella, grape tomatoes, blend of olives, with spring mix and balsamic reduction.

MORGAN SPRING SALAD (GF) 13

Wedge of romaine heart topped with cucumbers, chopped hardboiled egg, toasted pecans, and lemon yogurt dressing.

CAESAR SALAD 13

Fresh romaine heart, croutons, caesar dressing, parmesan cheese, anchovies by request (\$1)

WALDORF CHICKEN SALAD 16

Traditional waldorf chicken salad, dried cranberries, apples, red onions, house salad, maple balsamic vinaigrette, challah crostini.

Sides \$5

FRUIT CUP

FRENCH FRIES

SLAW

ONION RINGS

SWEET POTATO FRIES

SIDE HOUSE OR CAESAR SALAD (\$6)

**MORGAN'S TAVERN IS COMMITTED TO BUYING LOCAL AND PROUDLY PARTNERS WITH
CABOT CREAMERY / MONUMENT FARMS DAIRY / BUTTERNUT MOUNTAIN**

VERMONT CREAMERY / CHAMPLAIN VALLEY APIARIES / MAPLEBROOK FARMS / MAPLE MEADOW FARM

SERVING LOCAL ORGANIC COFFEE MADE BY VERMONT COFFEE COMPANY

The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(v) Vegetarian