

BRUNCH

Morgan's Tavern

at the MIDDLEBURY INN

Eggs & Benedicts

VERMONT CHEDDAR OMELET (GF) 14

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

AVOCADO TOAST 13

House made challah bread with avocado spread, two over easy eggs and heritage greens topped with mandarin oranges, toasted pepitas and pomegranate vinaigrette.

MIDDLEBURY INN'S TRADITIONAL BREAKFAST 13

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

FRY UP BREAKFAST BOWL 14

Fried sweet potatoes topped with baked beans, Cabot cheddar, fried eggs to order, scallions, diced andouille sausage and "not" hot sauce. Choice of toast.

MIDDLEBURY INN BENEDICT 14

Poached eggs and country ham on an english muffin with hollandaise sauce. Served with hashbrowns.

CASCO BAY BENEDICT 20

Poached eggs on Inn-made crab cakes with sauteed spinach and hollandaise sauce. Served with hashbrowns.

GARDEN OMELET (V) (GF) 14

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

Sandwiches

MIDDLEBURY INN REUBEN 16

Grilled rye with house cured corned beef, melted swiss cheese, sauerkraut and thousand Island dressing.

TURKEY BLT 16

Grilled sourdough bread with melted Cabot cheddar & swiss cheese, cider bacon, tender lettuce, sliced tomato and deli sliced turkey with a bell pepper jam.

MEATLOAF SANDWICH 16

House made with Vermont beef, aromatic herbs, and onions. Wrapped with cider house bacon and glazed with zesty BBQ sauce, atop grilled sourdough bread.

MORGAN'S BURGER 16

8 oz. local beef, Cabot cheddar, pesto mayo, lettuce and tomato. Served on a brioche bun. Add Bacon (\$2).

Favorites

BREAKFAST BURRITO 14

Crispy flour tortilla filled with pepperjack cheese, scrambled egg, bacon, ham, bell pepper and guacamole. Served with hashbrowns.

HOUSE MADE BUTTERMILK FLAP JACKS 15

Two pancakes, topped with Vermont maple syrup. Choice of - plain, berries, or chocolate chips. Served with two sides: cider bacon, maple sausage, ham steak, hashbrowns or a fruit cup.

CHAMPLAIN VALLEY FRENCH TOAST 15

House made challah bread with custardy vanilla batter and Vermont maple syrup. Served with 2 sides: cider bacon, ham steak, maple sausage, hashbrowns or a fruit cup.

BUILD YOUR OWN CONTINENTAL (V) 12

Choose any three items:
House-made granola, Cabot vanilla yogurt, fresh fruit, everything bagel with cream cheese, juice or coffee.

CHICKEN AND WAFFLES 12

Belgian waffle topped with fried chicken fritters, crispy bacon and maple bourbon sauce. Served with hashbrowns or fruit cup.

Soups & Salads

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

ADD CHICKEN(\$6) CRAB CAKE(\$8) OR SHRIMP (\$6) TO ANY SALAD

MORGAN'S HOUSE SALAD (V)(GF) 13

Mixed field greens, cucumber, cherry tomatoes, red onion, radishes, carrots, maple balsamic vinaigrette.

BEEF AND GOAT CHEESE SALAD (GF) 13

Spring mix salad topped with roasted red beets, Vermont Creamery goat cheese, mandarin oranges, toasted pepitas and pomegranate vinaigrette.

CAESAR SALAD 13

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

WALDORF CHICKEN SALAD (GF) 16

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

Sides \$5

FRUIT CUP

SLAW

SWEET POTATO FRIES

SIDE HOUSE OR CAESAR SALAD

FRENCH FRIES

ONION RINGS

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