**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, crisp bacon, tender lettuce, sliced tomato and dill sliced turkey with a bell pepper jam.

**MEATLOAF SANDWICH** 16
House made with Vermont beef, aromatic herbs, and onions. Wrapped with crisp rye 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).

**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 custard 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.

**BEET 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.

**CEasar 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.

**Favorites**

**Fruit Cup**
**French Fries**
**Slaw**
**Sweet Potato Fries**
**Side House or Caesar Salad**

**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 J acks** 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 custard 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.

**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.

**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