

BREAKFAST

Morgan's Tavern

at the MIDDLEBURY INN

Healthy Start

AVOCADO TOAST 14

House made challah bread with avocado spread, two over easy eggs and heritage greens topped with grilled asparagus, sliced radish, fried artichoke hearts, and lemon yogurt vinaigrette.

BUILD YOUR OWN CONTINENTAL (V) 11

Chose any three items:

House made granola, Cabot vanilla yogurt, fresh fruit, everything bagel with cream cheese, juice or coffee

Morgan's Signatures

ITALIAN BREAKFAST BOWL 15

Fried sweet potatoes dressed in pesto and topped with sausage, bell peppers, red onions, two eggs to order, and mozzarella cheese.

CHICKEN AND WAFFLES 16

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

HOUSE MADE BUTTERMILK FLAP JACKS 15

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

Middlebury Inn Originals

MIDDLEBURY INN'S TRADITIONAL BREAKFAST 13

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

CHAMPLAIN VALLEY FRENCH TOAST 15

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

HOT CEREAL 12

Local King Arthur oats served with toasted walnuts, Vermont maple syrup, cup of fruit, and a side of milk.

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.

VERMONT CHEDDAR OMELET (GF) 14

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

CHEDDAR HAM BREAKFAST SANDWICH 13

Grilled house made cheddar bread stuffed with ham, apples, scrambled eggs, and tarragon mayo. Served with hashbrowns.

Accompaniments

ONE EGG SIDE \$2

BACON \$7

HAM STEAK \$5

SAUSAGE \$5

HASHBROWNS \$2

FRUIT \$4

Beverages

ORGANIC VERMONT COFFEE COMPANY COFFEE \$2

HOT TEA \$3

MILK \$2

CHOCOLATE MILK \$3

JUICE \$2

(ORANGE, APPLE, CRANBERRY & GRAPEFRUIT)

ICED TEA/LEMONADE \$3

SODA \$3

(COKE, DIET COKE, GINGER-ALE, SPRITE AND ROOT BEER)

TOAST CHOICES: White, Wheatberry, Rye, English Muffin or Gluten Free

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

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 (GF) Gluten Free