

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 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.

MIDDLEBURY INN'S TRADITIONAL BREAKFAST 13

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

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.

MIDDLEBURY INN BENEDICT 15

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, bacon, tender lettuce, sliced tomato and deli sliced turkey with pesto mayo.

MUFFULETTA 15

Grilled ciabatta bread with layers of mortadella, salami, ham, swiss cheese, and olive tapenade.

MORGAN'S BURGER 16

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

Favorites

CHEDDAR HAM BREAKFAST SANDWICH 13

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

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.

CHAMPLAIN VALLEY FRENCH TOAST 15

House made challah bread with custardy vanilla batter and Vermont maple syrup. Served with 2 sides: 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 7 BOWL 9 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.

SPRING VEGGIES SALAD (GF) 13

Spinach salad topped with grilled asparagus, sliced radish, English peas, fried artichoke hearts, and lemon yogurt vinaigrette.

CAESAR SALAD 13

Fresh romaine hearts, 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

FRENCH FRIES

SLAW

ONION RINGS

SWEET POTATO FRIES

SIDE HOUSE, CAESAR OR SPRING VEGGIE SALAD

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