

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 mandarin oranges, toasted pepita and pomegranate dressing.

MIDDLEBURY INN'S TRADITIONAL BREAKFAST 14

Two eggs any style, choice of meat (3 cider bacon, 3 maple sausage or ham steak) served with hashbrowns and choice of toast.

BREAKFAST QUESADILLA 13

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

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

SERVED WITH A CHOICE OF SIDE

MIDDLEBURY INN REUBEN 16

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

TURKEY BLT 17

Ciabatta bun filled with melted Cabot cheddar, smoked bacon, tender lettuce, tomatoes, deli sliced turkey and pesto mayo.

FISH TACO 18

(2) Grilled mahi on corn tortillas. Topped with warm black beans, cilantro lime sour cream, shredded cabbage, pico de gallo and a side of guacamole.

MORGAN'S BURGER 16

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

Favorites

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.

GRANOLA BREAKFAST BOWL 13

Housemade maple granola topped with vanilla Cabot yogurt, strawberries and blueberries.

CHICKEN AND WAFFLES 13

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

Soups

CUP 7 BOWL 9

NEW ENGLAND CLAM CHOWDER SOUP DU JOUR

Salads

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

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

Mixed field greens, cucumber, cherry tomatoes, red onion, radishes, carrots, and a choice of dressing. *Ranch, blue cheese, maple balsamic or thousand island.

FALL SALAD (GF) 13

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

LEMON PEPPER ONION RINGS

SWEET POTATO FRIES

FALL SALAD

FRENCH FRIES

COLESLAW

HOUSE SALAD

CAESAR 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