



MORGAN'S TAVERN

at The Middlebury Inn

BREAKFAST

Healthy Start

AVOCADO TOAST 16

Grilled Rustic Bread Topped with Fresh Avocado Slices, Cucumber, Dijon Mustard, Fresh Dill, Pickled Red Onions with Two Eggs Any Style.

Add Lox 4

HOT OATMEAL 13

Hot Oatmeal Made with Maple Cinnamon Apples. Served with Walnuts, Raisins, Side of Milk and a Cup of Fruit.

GRANOLA BREAKFAST BOWL 16

House-made Maple Granola with Pecan and Almonds, Topped with Vanilla Cabot Yogurt, Strawberries and Blueberries.

Middlebury Inn Originals

TRADITIONAL BREAKFAST 15

Two Eggs any Style; Choice of Meat: Cider Bacon, Maple Sausage or Ham Steak; Choice of Toast and Breakfast Potatoes.

CHAMPLAIN VALLEY FRENCH TOAST 16

Twisted Cinnamon Bread with Custardy Vanilla Batter, Vermont Maple Syrup and Topped with Berries. Served with Two Sides: Bacon, Maple Sausage, Ham Steak, Breakfast Potatoes or Fruit Cup.

GARDEN OMELET (V) (GF) 17

Three Eggs, Vermont Cheddar Cheese, Diced Tomato, Red Onion, Spinach and Red Bell Pepper. Served with Breakfast Potatoes and Choice of Toast.

VERMONT CHEDDAR OMELET (GF) 17

Three Eggs, Vermont Cheddar Cheese and Ham, Topped with Fresh Herbs. Served with Breakfast Potatoes and Choice of Toast.

MONTE CRISTO 19

Created by Jenny, AM Line Cook & Shift Leader
Hot Sandwich with Ham, Turkey, Swiss Cheese with Mayo and Mustard, dipped in a Custardy Vanilla Batter, sprinkled with Powdered Sugar and Served with Strawberry Preserves and Fruit Cup.

HUEVOS RANCHEROS 19

Created by Lyndon, Head Chef

Home Fries topped with Peppers & Onions, Diced Bacon, Sausage, Slice Avocado, Shredded Cheddar, Scrambled Eggs and House-made 'Not' Hot Sauce.

Pancakes & Waffle

Two Pancakes or One Belgian Waffle.

Served with two sides: Bacon, Maple Sausage, Ham Steak, Breakfast Potatoes or a Fruit Cup.

PLAIN BUTTERMILK 16

Served with Vermont Maple Syrup

BLUEBERRIES 18

Made with Fresh Blueberries and topped with Blueberry Compote.

CHOCOLATE CHIPS 18

Made with Chocolate Chips and topped with Chocolate Sauce Drizzle and Vermont Maple Syrup.

PEANUT BUTTER AND CHOCOLATE 18

Created by Jeremy, PM and Brunch Line Cook
Peanut Butter Batter with Chocolate Chips, topped with Peanut Butter Sauce and Chocolate Drizzle.

Accompaniments

ONE EGG SIDE 2

BACON 7

HAM STEAK 6

SAUSAGE 6

FRUIT 5

Beverages

ORGANIC VT COFFEE COMPANY COFFEE 3

HOT TEA/ICED TEA 3

MILK 3

JUICE 3

(ORANGE, APPLE, CRANBERRY, GRAPEFRUIT)

SODA 3

(COKE, DIET COKE, GINGER ALE, DR. PEPPER, ROOTBEER, LEMONADE)

Toast Choices

WHITE

WHEATBERRY

RYE

ENGLISH MUFFIN

GLUTEN FREE



Scan the QR code to learn more about our kitchen team, the dedicated individuals who prepare your meal.

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.

(GF) GLUTEN FREE

(V) VEGETARIAN

(VE) VEGAN

(DF) DAIRY FREE