



MORGAN'S TAVERN

at The Middlebury Inn

BRUNCH

Favorites

Eggs and Benedicts

AVOCADO TOAST 16

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

Add Lox 4

TRADITIONAL BREAKFAST 15

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

MIDDLEBURY INN BENEDICT 18

Poached Eggs and Country Ham on an English Muffin with Hollandaise Sauce. Served with Breakfast Potatoes.

CASCO BAY BENEDICT 23

Poached Eggs on Crab Cakes with Sauteed Spinach and Hollandaise Sauce. Served with Breakfast Potatoes.

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.

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.

TOAST: 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

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.

GRANOLA BREAKFAST BOWL 16

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

VT CIDER FISH AND CHIPS 18

Local Cider Battered Atlantic Cod with Herbed Fries, Tartar Sauce and Slaw.

MIDDLEBURY INN REUBEN 18

Grilled Rye with House-cured Corned Beef, Melted Swiss Cheese, Sauerkraut and Thousand Island Dressing.

*Served with a choice of Side.

SHEPHERD'S PIE ALA J.P. 21

Created by Jeremy, Line Cook

Seasoned Beef with Herbs and Spices with Carrots, Corn, Green Beans, topped with Mashed Potatoes and Cheese.

Burgers

Add Bacon 2

*Served on a Brioche Bun, with a choice of Side.

MORGAN'S 18

8 oz. Beef Patty, Cabot Cheddar, Garlic Aioli, Lettuce and Tomato.

VEGETARIAN (V) 19

With Impossible Patty, Garlic Aioli, Cheddar, Lettuce and Tomato.

SALMON 19

Seasoned Salmon Patty, Yogurt Dill Sauce, Red Onion, Tomato and Cabot Cheddar.

SOUTHWESTERN CRISPY CHICKEN 18

Created by Jeremy, PM and Brunch Line Cook

House-made Breaded Seasoned Crispy Chicken, Signature Sauce and Spicy Slaw.

Soups

CUP 7 BOWL 9
NEW ENGLAND CLAM CHOWDER
SOUP DU JOUR

Salads

ADD CHICKEN(7) CRAB CAKE(8) SHRIMP (8) SALMON (9)

WALDORF SALAD 18

Waldorf Chicken Salad with Apples, Grapes, Dried Cranberries, Walnuts, Mixed Greens and Toasted Bread.

WINTER SALAD (GF)

Large 14 Small 8

Created by Micah, Banquet/Line Cook

Mixed Field Greens, Poached Pear, Feta, Pomegranate Seeds and Spiced Pecans with Champagne Vinaigrette.

Sides 7

FRENCH FRIES - SWEET POTATO FRIES - FRUIT CUP
LEMON PEPPER ONION RINGS - COLESLAW