

# BRUNCH

*Morgan's Tavern*

at the MIDDLEBURY INN

## *Eggs & Benedicts*

### **AVOCADO TOAST 15**

House made challah bread topped with avocado spread, two poached eggs, roasted tomato chutney and crispy bacon. Served with a side of cottage cheese.

### **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 FLATBREAD SANDWICH 15**

Grilled flatbread stuffed with scrambled eggs, bacon, sausage, ham, spinach, tomatoes and dijonaise.

### **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) 15**

Three eggs, Vermont cheddar cheese, diced tomato, red onion, spinach and red bell pepper. Served with hashbrowns & choice of toast.

### **VERMONT CHEDDAR OMELET (GF) 15**

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

## *Sandwiches*

SERVED WITH A CHOICE OF SIDE

### **MIDDLEBURY INN REUBEN 17**

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

### **TURKEY BLT 18**

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

### **CRAB CAKE CORN CHOWDER 20**

2 crab cakes served atop housemade hearty corn chowder with fried corn on the cob and house-made hot sauce.

### **MORGAN'S BURGER 17**

8 oz. beef patty, 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 14**

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

### **CHICKEN AND WAFFLES 15**

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) SHRIMP (\$6) OR 4OZ SALMON (\$9)

### **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.

### **WINTER SALAD (GF) 13**

Spinach salad with sliced apples, candied walnuts, dried cranberries, feta cheese and apple cide 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

WINTER 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