BREAKFAST Morgan's Tavern at the MIDDLEBURY INN

Healthy Start

CAPRESE AVOCADO TOAST 16

Layers of avocado spread, cottage cheese, sliced grape tomatoes, a dollop of pesto and a drizzle of olive oil on house made challah bread. Served with two eggs any style on the side.

CONTINENTAL 13

Warm buttered muffin (chef's choice) or an everything bagel with cream cheese, cereal with milk, and fruit cup.

Choice of cereal:

Frosted Mini Wheats, Corn Flakes, Froot Loops, Frosted Flakes, Apple Jacks, Rice Krispies, Raisin Bran, Special K.

Morgan's Signatures

GRANOLA BREAKFAST BOWL 14

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

HOUSE MADE BUTTERMILK FLAP JACKS OR BELGIAN WAFFLE 16

Two pancakes (plain, berries, or chocolate chips), or Belgian waffle (plain or topped with berries) and Vermont maple syrup on the side. Served with two sides: bacon, maple sausage, ham steak, hashbrowns or a fruit cup.

Middlebury Inn Originals

MIDDLEBURY INN'S TRADITIONAL BREAKFAST 15

Two eggs any style; choice of meat: 3 cider bacon, 3 maple sausage or ham steak; choice of toast, and hashbrowns.

CHAMPLAIN VALLEY FRENCH TOAST 16

House made challah bread with custardy vanilla batter, Vermont maple syrup and topped with berries. Served with two sides: bacon, maple sausage, ham steak, hashbrowns or fruit cup.

HOT OATMEAL 12

Hot oameal made with maple cinnamon apples. Served with walnuts, raisins, side of milk and a cup of fruit.

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 chopped herbs. Served with hashbrowns & choice of toast.

THE MIDDLE MAN SANDWICH 15

Grilled focaccia dusted with herbs, filled with scrambled eggs, crispy bacon, scallions, Cabot cheddar and smoked paprika maple mayo. Served with hashbrowns.

Accompaniments

| ONE | EGG | SIDE | \$ 2 |
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BACON \$7

HAM STEAK \$5

SAUSAGE \$5

HASHBROWNS \$2

FRUIT \$4

Beverages

ORGANIC VERMONT COFFEE COMPANY COFFEE \$3

HOT TEA \$3

MILK \$3

CHOCOLATE MILK \$ 3

JUICE \$3 (ORANGE, APPLE, CRANBERRY & GRAPEFRUIT)

ICED TEA/LEMONADE \$3

SODA \$3 (COKE, DIET COKE, GINGER-ALE, SPRITE AND ROOT BEER)

TOAST CHOICES: White, Wheatberry, Rye, English Muffin or Gluten Free

MORGAN'S TAVERN IS COMMITTED TO BUYING LOCAL AND PROUDLY PARTNERS WITH

CABOT CREAMERY /MONUMENT FARMS DAIRY / BUTTERNUT MOUNTAIN/ VT COFFEE COMPANY VERMONT CREAMERY / CHAMPLAIN VALLEY APIARIES / MAPLEBROOK FARMS / MAPLE MEADOW FARM

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 (GF) Gluten Free