

MERRICK INN

Brunch

Avocado Toast

Merrick Inn's house made avocado mash, spread over 16 Brick's fresh sourdough, topped with a red pepper puree and two sunny side up eggs.

Merrick's Chia Seed Pudding

House made chia seed pudding, topped with a delicious medley of fresh blueberries, strawberries, and crunchy coconut cashew butter granola.

Lemon Basil Garden Salad

Mixed greens, toasted almonds, dried blueberries, bitter sweet red onion, feta cheese, and Chef's lemon basil vinaigrette, with your choice of grilled chicken or shrimp.

The Lansdowne Breakfast

Two eggs prepared to your liking, choice of applewood smoked bacon, or pork sausage links. Served with a toasted English muffin.

Filet and Eggs

Two eggs prepared to your liking, served with two 4 oz filet medallions, red skin breakfast potatoes, and Chef's steak sauce.

Chicken & Waffles

Merrick's boneless fried chicken breast, served on top of a crispy Belgium waffle. Drizzled with Chef's smoked chili pure maple syrup, topped with our house made bourbon whipped cream and fresh berries.

Shrimp and Grits

Pan roasted tiger shrimp, smoked chicken sausage, over Merrick's cheese grits with Chef's tomato creole sauce. Served with a piece of salted rye.

Huevos Rancheros

A pair of crisp tostadas topped with our avocado mash, authentic Tinga chicken, two eggs served sunny side up, zesty chipotle cream, corn salsa, cotija cheese, and finished with a garnish of fragrant cilantro.

Southern Biscuits and Gravy

Classic sausage gravy served over two fresh biscuits with two eggs.

Classic Benedict

Two poached eggs atop two toasted English muffin halves, with thick sliced country ham steaks, topped with our house made hollandaise, and fresh herbs.

Filet Benedict

Two poached eggs atop two toasted English muffin halves, with 4 oz of hand cut filet, topped with our house made hollandaise, and fresh herbs.

Crab Cake Benedict

Two poached eggs atop two toasted English muffin halves, with two of Merrick's crab cake medallions, topped with our house made creole hollandaise.

Thick Cut French Toast

Three pieces of thick cut brioche French toast, topped with cinnamon powder sugar, fresh berries, and house made bourbon cream. Served with pure maple syrup.

Belgian Waffle

Our light and airy waffle with a side of warm berry compote and cinnamon powdered sugar.

Club Classic

Thick-cut pecan wood smoked bacon, freshly sliced turkey, juicy tomatoes, avocado, crisp spring mix, and mayo, nestled between slices of grilled 16 Bricks sourdough bread.

Merrick Burger

8 oz fresh ground beef, hand patted daily, with your choice of cheese.

Chicken Cordon Bleu

Boneless chicken breast, lightly seasoned and fried to perfection, topped with country ham, Swiss cheese and served on a toasted bun.

Monte Cristo

Grilled ham and Turkey, melted Swiss, Dijonaise, on 2 pieces of French toast.

Mediterranean Chicken

"Cooking light" Grilled tender chicken breast with grilled squash, red onion, fresh bruschetta, and balsamic drizzle.

Pecan Crusted Pork Tenderloin

A house favorite. Sautéed tenderloin, Maker's Mark apple chutney and chipotle butter.

Side Items:

Kitchen Chips, Red Skin Breakfast Potatoes, French Fries, Arugula Salad, or Fresh Pastry of the Day.
All entrees include a choice of side item and a non-alcoholic beverage.

