



Monday - Friday 8am-11:30am

EXECUTIVE CHEF JL CARRERA

SPRING BREAKFAST

Only at Morels

- IMPORTED MUSHROOM SOUFFLÉ 15**
Egg Whites, Morels, Gruyère, Sauce Mornay, Mixed Green Salad
- SMOKED SALMON BENEDICT* 20**
Sautéed Kenter Canyon Spinach, Poached Eggs, Brioche Toast, Hollandaise
- DUNGENESS CRAB OSCAR BENEDICT* 21**
Asparagus, Poached Eggs, Brioche Toast, Hollandaise
- FARM FRESH EGG CRAB OMELET* 21**
Dungeness Crab, Hollandaise, Fresh Herbs, Brioche Toast, choice of Country Breakfast Potatoes or Field Greens Salad
- LOX & BAGEL* 21**
Cucumber, Tomato, Capers, Cream Cheese, Bagel
- HOUSE CURED SCOTTISH SALMON FLATBREAD* 17**
Red Onion, Caperberries, Alsatian Cream

ORGANIC EGGS

- CAST IRON SKILLET TURKEY HASH* 18**
Brussels Sprouts, Bacon, Onions, Scallions, Sage, Cilantro, Jalapeño, Diced Potatoes, Farm Fresh Sunny Egg
- HUEVOS RANCHEROS* 16**
Organic Farm Fresh Eggs, Avocado, Sour Cream, Salsa, Black Beans, Crispy Tortilla
- CLASSIC BENEDICT* 18**
Country Smoked Ham, Poached Eggs, Brioche Toast, Hollandaise
- STEAK & EGGS* 29**
8 oz. Prime Skirt Steak & 2 Eggs any style, Handcut French Fries
- FARM FRESH EGG VEGGIE OMELET* 18**
Wild Mushrooms, Spinach, Tomato, Comté Cheese, Fresh Herbs, Brioche Toast, choice of Country Breakfast Potatoes or Field Greens Salad
- FARM FRESH EGG 3 MEAT OMELET* 19**
Bacon, Ham, Sausage, Cheddar Cheese, Brioche Toast, choice of Country Breakfast Potatoes or Field Greens Salad
- PROTEIN POWERHOUSE 19**
Baked Egg Whites, Tomatoes, Broccoli, Onion, Feta, Mushrooms, Side of Fruit
- HASH OMELET 19**
House Made Turkey Hash, Gruyere Cheese, Brioche Toast, choice of Country Breakfast Potatoes or Field Greens Salad
- AMERICAN BREAKFAST* 23**
3 Farm Fresh Eggs any style, Housemade Country Breakfast Potatoes, Toasted Brioche Bread, choice of: Organic Ham, Bacon or Organic Link Sausage, French Pressed Coffee or Fresh Orange Juice
- CROQUE MADAME* 18**
Country Ham, Gruyère Cheese, Sauce Mornay, Crispy Sourdough, Fried Egg

KID'S BREAKFAST

Feeding Kids 12 & Under

- BUTTERMILK PANCAKES 9.50**
Three Small Buttermilk Pancakes flavored with Lemon & Orange Zest, choice of: Plain, Chocolate Chip, or Organic Blueberry, Juice or Soda
- BREAKFAST COMBO 9.50**
Organic Scrambled Eggs with Mozzarella Cheese, Bacon & Buttermilk Pancake flavored with Lemon & Orange Zest, Juice or Soda

CREPES

- HAM & GRUYÈRE 14**
Cream Sauce
- MUSHROOM & GRUYÈRE 13**
Cream Sauce
- SMOKED SALMON & SCRAMBLED EGGS* 15**
Sour Cream & Chives
- BANANA & STRAWBERRY 11**
Whipped Cream, Hot Chocolate Sauce

SIDES

- BREAKFAST POTATOES 5**
- BAGEL & CREAM CHEESE 8**
- ORGANIC HAM 7**
- ORGANIC SAUSAGE 6**
- ORGANIC BACON 6**
- JUMBO ASPARAGUS* 12**
Fried Egg, Parmesan, Olive Oil, Baguette

GRIDDLE

- BANANA & MASCARPONE STUFFED FRENCH TOAST 16**
Saigon Cinnamon, Maple Syrup
- BUTTERMILK PANCAKES 14**
Flavored with Lemon & Orange Zest, 4 Cakes, Maple Syrup
- ORGANIC BLUEBERRY PANCAKES 15**
Flavored with Lemon & Orange Zest, 4 Cakes, Maple Syrup
- CRISPY BELGIAN WAFFLE 14**
Flavored with Lemon & Orange Zest, Fresh Berries, Maple Syrup
- BANANAS FOSTER PANCAKES 17**
Lemon & Orange Zest, Jim Beam Honey Brûléed Bananas, Maple Syrup
- CORNFLAKE CRUSTED CHICKEN & WAFFLES 22**
Maple Syrup

Toast & Jam

- TOAST & JAM 3.50**
Brioche, Sourdough, Campagna, Pullman White & Housemade Jam

GRANOLA & FRUIT & QUICHE

- HOUSEMADE GRANOLA & GREEK YOGURT 11**
Dried Cranberries, Raisins, Toasted Almonds, Drizzled Honey
- MARKET FRESH SEASONAL FRUIT 11**
Fresh California Coastal Honeycomb, Yogurt
- QUICHE LORRAINE 13**
Applewood Smoked Bacon, Gruyère, Onion, Field Green Salad

Bottomless Mimosa

Fresh Orange Juice & Champagne
All you can drink 25

Handcrafted "Bloody" Cart

Bloody Mary or Maria, Crafted Tableside,
Shaved Horseradish, Fresh Cut Herbs, Pickled Garnish,
Vodka or Tequila 17

COFFEE

Roasted by Equator Estate Coffees

- PERU CAJAMARCA FAIR TRADE ORGANIC 7**
Hints of hazelnut & cranberries with a smooth cream texture
- ETHIOPIA-SIDAMA ARDI 5**
Clean hints of mint, cherry and lemon leaves with a small note of dates
- DECAF FRENCH ROAST BLEND 5**

ESPRESSO

- JAGUAR ESPRESSO FAIR TRADE ORGANIC DECAF ESPRESSO BLEND**
- CAPPUCCINO**
- LATTE**
(Add shot .95)

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON
EXECUTIVE CHEF JL CARRERA

MCC HOSPITALITY GROUP MCCHGroup.com @morelslasvegas / morelslasvegas

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.