

# *The Robert Morris Inn 1710*

*Welcome to the oldest Inn in America*

## **FALL DINNER MENU**

### **Appetizer**

#### **Butternut Squash Soup**

Smoked Bacon and Cinnamon whipped Cream and chopped Parsley  
Cup \$8 Bowl \$10

#### **Cream of Maryland Crab Soup**

Jumbo Lump Crab and chopped Chives  
Cup \$10 Bowl \$12.00

#### **Caesar Salad**

Aged Parmesan Cheese and crispy Baguette Croutons \$10

#### **Grilled Watermelon Salad**

Seedless Watermelon, crumbled Feta Cheese, toasted Walnuts  
crispy Prosciutto Ham, Arugula and Balsamic \$11

#### **\* Farmer's Market Salad**

Red Wine Poached Pear with Maple roasted Butternut Squash, toasted Black Walnuts  
dried Cherries and crumbled Goat Cheese \$12

#### **Crab Salad Crostini**

Crisp Baguettes, Jumbo Lump Crab Salad, baby Tomatoes  
Maple Mustard Vinaigrette \$13

#### **Shrimp and Grits**

Stone ground grits lobster and tomato sauce, Arugula \$14  
Grilled Jalapeno Cornbread, Blue Cheese Apple Coleslaw and Arugula \$13

#### **\* Jumbo Lump Crab Spring Roll**

Pink Grapefruit Avocado and toasted Almonds \$15

### **Entrée**

#### **8oz Premium Beef Burger**

Brioche Bun, Jalapeno Aioli, sliced Tomato, Aged Cheddar Cheese,  
Blue Cheese Apple Coleslaw and Shoestring Fries \$17

#### **"Fish n Chips"**

Battered Cod, buttered Peas, Shoestring Fries, Remoulade and Lemon \$19

#### **Thai Shrimp Curry**

Coconut Jasmine Rice, Cucumber Raita, Mango Chutney and Poppadum \$22

#### **"Steak Frit"**

Marinated grilled Bistro Tender with Brussel Sprouts and Bacon  
Cheddar Cheese twice-baked Potato and Burgundy Truffle Jus \$28

