

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SUMMER DINNER MENU

Appetizer

Chilled Gazpacho with Crispy Croutons

Cup \$7 Bowl \$9

Add Jumbo Lump Crab for \$3

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**

Seasonal Greens, local Beets, Goat Cheese, toast Cashews,
fresh Peaches and Blackberry Vinaigrette \$12

Crab Salad Crostini

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

Barbecued pork

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 Parmesan Rosemary Fries
local Green Beans and Apple-smoked Bacon Chipotle Aioli \$27

Seared Scottish Salmon

Corn Succotash, baby Potatoes, grilled Vidalia Onions and roasted Corn Sauce \$28

* **Local Heritage Homestead Farm's Pasture raised roasted Chicken**

Grilled Andouille Sausage, wilted Spinach, Wild Mushrooms and Potato Coins
Porcini Mushroom Sauce \$28

* **Award Winning Maryland Crab Cake**

Batons of Zucchini and Squash, baby Tomatoes, Fingerling Potatoes
and Yellow Tomato Sauce \$32

The Robert Morris Inn Seafood Platter

Battered Cod, 3oz Crab Cake, cooked Shrimp, Crab Salad Crostini,
Crab Soup and fried Oysters \$34

Side Orders all \$5.95

All Entrées include some vegetables and we are happy to offer additional sides:

Shoestring Fries with Rosemary & Parmesan cheese White Corn Succotash
Summer Vegetables Green Beans and Smoked bacon

Desserts

Chocolate Carrot Cake

Vanilla Ice Cream and Chocolate Sauce \$9

Lemon Cake

House-made Lemon Curd Chantilly and Summer Berries \$9

Pavlova

Fresh Raspberries and Blueberries with whipped Cream \$9

Summer Berry and Pecan Crisp

Fresh Summer Berries, Vanilla Ice Cream \$9

Smith Island Cake

Choice of Original or Red Velvet Smith Island Cake

Milk Chocolate and Vanilla Crème

Grand Marnier macerated fresh Berries and fresh Mint with Orange Almond Wafer

* **Sticky Toffee Pudding**

Vanilla Ice Cream and Butterscotch Sauce

Selection of Artisan Cheese

Apple Raisin Chutney, Nuts, Crostini and house-made Honey Oatmeal Bread \$16

* Signifies one of Chef Salter's signature dishes

Please advise us of any allergies or specific dietary requirements or issues prior to ordering. We are Gluten free friendly. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Prices exclude tax and gratuity



Mark Salter Chef Partner

