

Fall Lunch Menu

Appetizers

Butternut Squash Soup with Smoked Bacon and Cinnamon whipped Cream
Cup \$8 Bowl \$10

Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives
Cup \$10 Bowl \$12

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$10
Add grilled Chicken for \$8, Jumbo lump Crab Cake for \$14 or Baby Shrimp for \$12

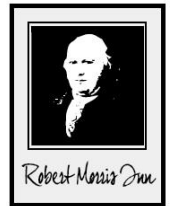
Fall Salad with Red Wine Poached Pear, Maple-roasted Butternut Squash, toasted Black Walnuts
dried Cherries and crumbled Goat Cheese \$12

Local Red and Yellow Beets with crumbled Feta Cheese, toasted Cashews and dried Cranberries \$13

Avocado Fries with Chipotle Aioli \$13

Asian Confit Pork Spring Roll with Cabbage, Shitake Mushrooms, Celery and pickled Ginger
Tamari, sesame and honey dressing \$13

Fried Local Oysters with Remoulade and lemon \$14



Cup of Soup and $\frac{1}{2}$ Sandwich Specials

Choose any soup by the cup and add any $\frac{1}{2}$ sandwich marked * for only \$16
Served with Old Bay Potato Chips

Whole Sandwiches

* Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion
on sliced 15 Grain Bread \$14

* Hot Baked Ham & Cabot Cheddar Cheese on Ciabatta Baguette with Apple Raisin Chutney \$15

* Reuben Sandwich with Corn Beef, Swiss Cheese, Sauerkraut and Russian Dressing \$16

8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato
Cabot Cheddar Cheese and smoked Bacon \$17

Turkey Panini with Oven-roasted Turkey, Avocado, Tomato, Goat Cheese
Prosciutto Ham and fresh Spinach, roasted Garlic and Parmesan Aioli \$17

Award-winning Crab Cake Sandwich on Brioche Bun with Lettuce
Tomato and Remoulade Sauce \$19

All Whole Sandwiches are served with our signature Blue Cheese-Apple Coleslaw
and Old Bay Potato Chips or Shoestring Fries

Continued over

Entrees

“Fish and Chips” with battered Cod, Shoestring Fries, buttered Peas
Lemon and Remoulade \$19



Ditalini Pasta with Farmer’s Market Wild Mushrooms, Maple-roasted Butternut Squash, Herbs and
crumbled Goat’s Cheese \$20

Local Choptank Oyster Pot Pie with Pastry crust and Seasonal Vegetables \$23

Desserts

Chocolate Carrot Cake with Chocolate Sauce and Vanilla Ice Cream

* Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Pavlova with fresh Berries and whipped Cream

Apple and Blackberry Crumble with Vanilla Ice Cream

Original and Red Velvet Smith Island Cake

Classic Crème Brûlée Fresh Berry Compote and Brown Sugar shortbread

Proudly crafted and made in-house (except Smith Island Cakes) all \$9

Hot Beverages

Hot Chocolate \$2.50

Selection of Hot Teas \$2.50

Fresh Brewed regular or decaffeinated Coffee \$2.50

Espresso \$3 or Cappuccino French Roast \$3

Prices exclude tax and gratuity. Please advise us of any allergies or specific dietary requirements or issues prior to ordering. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Thank you for visiting the country’s oldest Inn and we do hope you enjoyed your experience. If you did please share with the world and if you did not please let us know and we will do all that we can to satisfy.

Mark Salter Chef Partner

