

# *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  
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 \$11

#### **Fall Salad**

with Red Wine poached pear, Maple Roasted butternut squash, toasted black walnuts  
Dried Cherries and Crumbled Goat Cheese \$12

#### **Local Beet Salad**

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

#### **Asian Confit Spring Roll**

with Cabbage, Shitake Mushrooms and pickled Ginger, Tamari-orange and Sesame Dressing \$13

#### **\* Shrimp and Grits**

Stone ground Grits with Shrimp, Lobster essence, Arugula and crispy Ham \$14

#### **Local Choptank Oysters**

Shucked to order, on the half-shell with Cocktail Sauce or Mignonette \$14

### **Entrée**

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

Brioche Bun, Jalapeno Aioli, sliced Tomato, Aged Cheddar Cheese,  
Blue Cheese Apple Coleslaw and Shoestring Fries \$19

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

Battered Cod, buttered Peas, Shoestring Fries, Remoulade and Lemon \$21

#### **Thai Shrimp Curry**

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

#### **Oyster Pot Pie**

Local Choptank Oyster Pot Pie with Seasonal Vegetables \$26

#### **Scottish Salmon**

Roasted Scottish Salmon on spiced Fall Apple Puree, with Brussel Sprouts  
smoked Bacon, Butternut Squash and Thyme Sauce \$26

**\* Porcini stuffed Chicken**

Porcini and Herb stuffed Breast of Chicken with grilled Andouille Sausage, wilted Spinach, Wild Mushrooms and Lyonnaise Potatoes with Porcini Mushroom Sauce \$28

**Bistro Tender**

Marinated grilled Bistro Tender with Brussel Sprouts and Bacon, Cheddar Cheese twice-baked Potato and house-made Worcestershire Sauce \$28

**\* Award Winning Maryland Crab Cake**

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

**Wild Rockfish**

Local Wild Rockfish with Farmer's Market Wild Mushrooms, Spinach, crushed Red Bliss Potatoes, crisp Prosciutto Ham and Acorn Squash Sauce \$32

**Side Orders all \$5.95**

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

Brussel Sprouts with Bacon	Roasted Fingerling Potatoes with Rosemary and Garlic
Fall Vegetables	Green Beans and Smoked bacon

**Desserts**

**Chocolate Carrot Cake**

Vanilla Ice Cream and Chocolate Sauce

**Pavlova**

Fresh Raspberries and mixed Berries with whipped Cream

**Apple and Blackberry Crumble**

with Vanilla Ice Cream

**Smith Island Cake**

Choice of Original or Red Velvet Smith Island Cake

**Classic Crème Brûlée**

Fresh berry compote and brown sugar shortbread

**\* Sticky Toffee Pudding**

Vanilla Ice Cream and Butterscotch Sauce

Proudly made in-house, except The Smith Island Cakes, all desserts are \$9

**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

Thank you for joining us and if you enjoy your experience please tell the world, if you do not please tell me



Mark Salter Chef Partner

