



Lazy Fall Sunday Brunch

available Sunday from 8am to 2:30pm

Fruit Juices

Fresh Orange, Pink Grapefruit and Cranberry Juice \$4

Cereals and Oats

Selection of Breakfast Cereals or Hot Scots Porridge with whole, 2% or skim Milk \$6

Seasonal Fresh Fruit Plate \$8

Yogurts

Flavors available upon request \$5

New York style Bagel

Bagel with Cream Cheese \$6

with Smoked Salmon, Capers, and Red Onions \$13

Country Fresh Eggs

Two Fried, Poached or Scrambled with choice of Hickory Smoked Bacon, Link Sausage or grilled Ham and choice of toast \$12

*** Eggs Benedict**

Two Poached Eggs, English Muffin, Jumbo Lump Crab, fresh Leaf Spinach and Hollandaise Sauce \$15

Three Egg Omelets (served between 8am-10.30am)

Country Ham, Cheddar Cheese, Mushrooms, Tomatoes or Peppers \$9

with Smoked Salmon \$12

Autumn Health Frittata

Egg White, Spinach and Goat Cheese Frittata with Avocado sliced Tomato and Olive Oil \$13

House-made Cheese Biscuit with Sausage Gravy \$10

Belgian Waffle \$9

with fresh Strawberries

Malted Wheat Blueberry Pancakes

Three Pancakes with fresh Blueberries and powder Sugar \$9

Grand Marnier French Toast

with powdered Sugar and Strawberries \$9

Additional Sides

1 English Scone \$2

Fried Potatoes with Old Bay \$3

Blue Cheese & Apple Coleslaw \$4

Stone-ground Grits \$5

Scrapple \$3

Hickory Smoked Bacon (3 pieces) \$3

Sausage (2 country links) \$3

Blueberry Muffin \$2

Grilled Ham \$3

Shoe-sting Fries \$5



Continued Over

Peach Bellini with Prosecco and Peach Puree \$10

Classic Mimosa with Champagne and Orange Juice \$8

Rob Morris Bloody Mary \$8.50

Ruby Fizz with Champagne and Deep Eddy's Ruby Red Vodka \$10

Limoncello Spritzer with Prosecco, Limoncello and Raspberry \$10



Light Bites

* Butternut Squash Soup with smoked Bacon and Cinnamon whipped Cream
Cup \$7 Bowl \$9

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

Caesar salad with Parmesan Cheese and crispy Baguette Croutons \$12

* Organic mixed Greens with Feta Cheese, dried Cranberries, candied Pecans & Lemon-thyme Vinaigrette \$12

Avocado Fries with Organic mixed Greens and Chipotle Aioli \$12

Panko-fried Oysters with Organic mixed Greens, Remoulade and Lemon \$14

Sandwich Selections

All come with our famous Blue Cheese Coleslaw and your choice
of Old Bay Potato Chips or Shoestring Fries

Chicken Salad Sandwich

with dried Cranberries, Celery and Red Onion on sliced Wheat Bread \$14

Brown Sugar Barbequed Pork Sandwich

Brown-sugar Barbequed Pork with Cucumber and Red Onion Pickle \$14

Caramelized Onion and Fontina Cheese Sandwich

on locally made Sour Dough with mixed Greens and Balsamic Vinaigrette \$15

8oz Angus Steak Burger

on a Brioche Bun with Chipotle Aioli, smoked Bacon, Cheddar Cheese
Lettuce and Tomato, Kosher Dill Pickle \$17

*** Award-winning Maryland Crab Cake Sandwich**

Toasted Brioche Bun with Citrus Remoulade \$19

Dessert Selection

Proudly all made in-house with the exception of the famous Smith Island Cakes all \$9

Apple and Blackberry Crumble with Pecan Streusel Topping and Vanilla Ice Cream

* Pavlova with fresh Berries and whipped Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

* Chocolate Carrot Cake with Vanilla Ice Cream

Original or Red Velvet Smith Island Cake with Chantilly

* Signifies one of Chef Salter's signature dishes
Prices Exclude Sales Tax and Gratuity



Inn Residents have an \$20 per person allowance, anything over this amount will be charged. Gratuity Not Included.

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.



Welcome to the oldest restaurant with rooms in America. Dating from 1710 the Inn and was originally home to Robert Morris Founding Father and the Financier of the Revolutionary War of 1775. Riverview House was converted into an Inn in 1800 and has been at the center of this community from that time to this.