



Lazy 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 \$6
Whole milk, 2%, skim

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 \$10

*** 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

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

Blueberry Muffin \$2

Hickory Smoked Bacon (3 pieces) \$3

Sausage (2 country links) \$3

Grilled Ham \$3

Stone-ground Grits \$5

Scrapple \$3

Fried Potatoes with Old Bay \$3

Blue Cheese & Apple Coleslaw \$4

Shoe-string Fries \$5

Sweet Potato Fries \$7

Continued Over

Light Bites

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

Caesar salad with Parmesan Cheese and crispy Baguette Croutons \$9

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

Fall mixed Green Salad with Macintosh Apples, herbed Goat Cheese
toasted Walnuts and dried Cranberries \$12

Panko-cruste fried Oysters with Lemon and Remoulade \$14

Crab Salad Crostini with local Crab Meat, baby Tomatoes
Maple Mustard Vinaigrette \$14

Sandwich Selections

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

Chicken Sandwich

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

Oyster Po Boy

with "Come back" sauce \$14

Honey Baked Ham and Cabot Cheddar

on House made Honey Oatmeal bread with Apple Raisin Chutney \$15

8oz Angus Steak Burger

on a Brioche Bun with Arugula Aioli, smoked Bacon, Cheddar Cheese
Lettuce and Tomato, Kosher Dill Pickle \$16

* Award-winning Maryland Crab Cake Sandwich

Toasted Brioche Bun with Citrus Remoulade \$19

Desserts Selections

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

Blade's Farm Apple and Blackberry Crumble with 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.

