

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SUMMER DINNER MENU

Appetizers

Cream of Maryland Crab Soup

with chopped Chives

Cup \$10 Bowl \$13

Ice-cold Gazpacho Soup

with sliced Avocado and crispy Croutons

Cup \$8 Bowl \$10

Add local Crab for \$2

*** Avocado "Fries"**

with mixed Greens and Chipotle Aioli \$12

Caesar Salad

Parmesan Cheese and crispy Baguette Croutons \$12

Grilled Summer Watermelon Salad with crumbled Feta Cheese

Arugula, toasted Sunflower Seeds and crispy Prosciutto Ham \$12

*** Maryland Crab Salad Crostini**

with Asparagus, baby Tomatoes and Maple Mustard Dressing \$14

*** Local White Perch Tempura**

with Lemon, mixed Greens and Chipotle Aioli \$14

*** Crab Spring Roll**

with pink Grapefruit, Avocado and toasted Almonds \$15

Entrées

8oz Premium Beef Burger

Brioche Bun with Lettuce, Tomato, smoked Bacon, Cabot Cheddar, Kosher Dill Pickle, Chipotle Aioli signature Blue-cheese Apple Coleslaw and Shoestring Fries \$19

Fish'n'Chips

battered Cod with Shoestring Fries, buttered Peas, Lemon and Tartar Sauce \$22

*** Thai Shrimp Curry**

with Coconut Jasmin Rice, Poppadum's, Mango Chutney and Raita \$24

Seared Scottish Salmon

Cauliflower Puree, Summer Vegetables, Fingerling Potatoes and Tomato-chili Jam Bacon-balsamic Vinegar Sauce \$26

Dijon and Herb-cruste local Wild Rockfish

with Chive Potato Puree, Summer Vegetables and Lemon Butter Sauce \$29

Roasted Bistro Tender Beef

Local White Corn Succotash, Barbecue crushed Potatoes, crispy Buttermilk Fried Onions and roasted Jalapeno Aioli \$29

*** Local Heritage Homestead Chicken**

with Porcini-dusted Breast, confit Leg, sautéed Farmer's Market Mushrooms Spinach with sautéed Potatoes and Porcini Sauce \$30

Robert Morris Inn Crab Cake

6 oz local Jumbo Lump Crab Cake with sautéed Summer Squash, French Tarragon, Tomato Fingerling Potatoes and Meyer Lemon Sauce \$34

*** Robert Morris inn Seafood Platter**

3oz Crab Cake, cup of Cream of Crab Soup, Crab Salad Crostini, steamed baby Shrimp Battered Cod, Fried Oysters, Lemon, Tartar Sauce and Cocktail Sauce \$36

All Entrées include some vegetables and we are happy to offer additional sides at \$5.95:

Rosemary and Parmesan Shoestring Fries

Local White Corn Succotash

Summer Squash with French Tarragon and Tomato

Fingerling Potatoes with Rosemary and Garlic

Desserts

Chocolate Carrot Cake

with Vanilla Ice Cream and Chocolate Sauce

*** Pavlova**

with Summer Berries, whipped Cream and Berry Sauce

Local Peach and Blueberry Crumble

with Pecan Streusel topping and Vanilla Ice Cream

Smith Island Cake

Choice of Original or Red Velvet Smith Island Cake with whipped Cream

*** Sticky Toffee Pudding**

with 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, roasted Cashew Nuts, Crostini and house-made Honey Oatmeal Bread \$16

* Signifies one of Chef Salter's signature dishes

Regular or Decaffeinated Coffee \$2.50

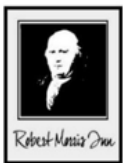
Selection of Teas \$2.50

Please advise us of allergies or dietary requirements 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

We offer a 10% discount on To-go orders

Mark Salter Chef Partner



Welcome to the oldest restaurant with rooms in America. Dating from 1710 the Inn and 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.

