

# *The Robert Morris Inn 1710*

*Welcome to the oldest Inn in America*

## **WINTER DINNER MENU**

### **Appetizer**

#### **Winter Mushroom Soup**

with roasted Garlic and fresh Thyme

Cup \$8 Bowl \$10

#### **Caesar Salad**

Parmesan Cheese and crispy Baguette Croutons \$12

#### **\* Barbecued Pork and Grits**

Fried Egg and Greens \$12

#### **\* Local White Perch Tempura**

Lemon Mix Greens and Chipotle Aioli \$12

#### **Maryland Crab Dip**

Spinach Artichoke and Crostini \$14

#### **Panko-crusted fried local Oysters**

Lemon and Tartar Sauce \$14

*In addition, our Specials of the evening as proposed by your server*

### **Entrée**

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

Brioche Bun with Lettuce, Tomato, Hickory smoked Bacon and Kosher Dill Pickle served with Chipotle Aioli, 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

#### **Bay Oyster Pot Pie**

with mixed Winter Vegetables, Red Bliss Potatoes and crispy Puff Pastry \$24

#### **Seared Scottish Salmon**

Puff Pastry, Winter Vegetables, baby Potatoes and Grain Mustard Sauce \$26

### **Braised Beef Short Rib**

Horseradish mashed Potatoes, Green Beans Red Onion Marmalade \$28

### **\* Maple and Apple Cider Vinegar glazed Berkshire Pork Chop**

Root Vegetable Mash, roasted Brussels Sprouts, Nuskes Smoked Bacon and spiced Apple Cider Jus \$28

Side Orders all \$5.95

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

Baby Potatoes with Rosemary and Garlic

Shoestring Fries

Glazed Winter Vegetables

Green Beans with Nuskes smoked Bacon

### **Desserts**

#### **Chocolate Carrot Cake**

with Vanilla Ice Cream and Chocolate Sauce

#### **\* Pavlova**

with whipped Cream and Berry Sauce

#### **Apple and Blackberry Crumble**

with Vanilla Ice Cream

#### **Smith Island Cake**

Choice of Original or Red Velvet Smith Island Cake

#### **\* 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, Nuts, Crostini and house-made Honey Oatmeal Bread \$16

\* Signifies one of Chef Salter's signature dishes

#### **Selection of Hot Beverages**

Regular or Decaffeinated Coffee \$2.50

Selection of Teas \$2.50

Cappuccino Coffee \$3.50

Espresso Coffee \$3.50

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

We offer a 10% discount on To-go orders



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