

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SPRING DINNER MENU

Appetizers

Cream of Maryland Crab Soup

with chopped Chives

Cup \$10 Bowl \$13

Spring Pea and Mint Soup

with crispy Baguette Croutons

Cup \$8 Bowl \$10

*** Avocado "Fries"**

with Chipotle Aioli \$12

Caesar Salad

Parmesan Cheese and crispy Baguette Croutons \$12

Organic mixed Greens with Asparagus and Herb Goat Cheese

with Oranges, toasted Sunflower Seeds and a Lemon Thyme Vinaigrette \$12

*** Maryland Crab Salad Crostini**

with baby Tomatoes and Maple Mustard Dressing \$14

*** Local White Perch Tempura**

with Lemon, mixed Greens and Chipotle Aioli \$14

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

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

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

Dijon and Herb-crusted local Wild Rockfish

with Chive Potato Puree, Spring Vegetables and Lemon Butter Sauce \$28

Roasted Bistro Tender Beef

with grilled Spring Asparagus, Parmesan-rosemary Fries and Chipotle 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

Crab Cake

Local Jumbo Lump Crab Cake on Caponata Vegetables with Fingerling Potatoes
and Tomato Basil Marinara Sauce \$34

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 Spring 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

Pear and Blueberry 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 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

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

