



## Summer Lunch Menu

### Appetizers

Ice Cold Gazpacho with crispy Croutons

Cup \$8      Bowl \$10

Add local crab for \$2

Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives

Cup \$10      Bowl \$13

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

Grilled Watermelon Salad with crumbled Feta Cheese, Arugula  
toasted Sunflower Seeds and crispy Prosciutto Ham \$12

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

Local White Perch Tempura with Tartare Sauce \$14

Farmer's Market Salad with Jumbo Lump Crab, Pink grapefruit  
avocado and toasted almonds \$15

### Cup of Soup and $\frac{1}{2}$ Sandwich Specials

Choose any soup by the cup and add any  $\frac{1}{2}$  sandwich marked \* for only \$16

Served with Old Bay Potato Chips

### Whole Sandwiches

- \* Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on sliced whole Grain Bread
  - \* Caramelized Onion and Fontina Cheese on Sour Dough with grilled Asparagus
  - \* Barbequed Pork Sandwich on Ciabatta with Cucumber and Red Onion Pickle
- \* Corn Beef Reuben Sandwich with Sauerkraut, smoked Gouda and Russian Dressing

All Whole Sandwiches are \$14.50 and are served with signature Blue Cheese-Apple Coleslaw  
and Old Bay Potato Chips or Shoestring Fries

Continued over . . . . .

## Entrees

Premium 8oz Beef Burger in a Brioche Bun with Lettuce, Tomato, Hickory smoked Bacon served with Kosher Dill Pickle, Jalapeno Aioli , Blue Cheese Apple Coleslaw and Shoestring fries \$19

Fish 'n' Chips with battered Cod, Shoestring Fries, buttered Peas, Lemon and Remoulade Sauce \$22

Orchiette Pasta with local Zucchini and Squash, baby Tomatoes, Summer Pesto and Ricotta Salata Cheese \$22

Robert Morris Inn Crab Cake Sandwich with Granny Smith Apple Coleslaw and Remoulade Sauce \$24

## Desserts

Chocolate Carrot Cake with Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Pavlova with mixed Berries and Chantilly Cream

Peach and Blueberry Crumble with Vanilla Ice Cream

Original and Red Velvet Smith Island Cakes

**Proudly crafted and made in-house (except Smith Island Cakes) all \$9**

## Hot Beverages

Hot Chocolate \$2.50

Selection of Hot Teas \$2.50

Fresh Brewed regular or decaffeinated Coffee \$2.50

Prices exclude tax and gratuity. 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.

Thank you for visiting the country's oldest Inn and we do hope you enjoyed your experience. If you did please share with the world and if you did not please let us know and we will do all that we can to satisfy.

Mark Salter Chef Partner

