



## **Lazy Fall 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 with whole, 2% or skim Milk \$6

### **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 \$12

### **\* 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

### **Winter Healthy Frittata**

Egg White, Spinach and Goat Cheese Frittata with Avocado sliced Tomato and Olive Oil \$13

### **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 \$2.50

Fried Potatoes with Old Bay \$3

Blue Cheese & Apple Coleslaw \$4

Stone-ground Grits \$5

Scrapple \$3

Hickory Smoked Bacon (3 pieces) \$4

Sausage (2 country links) \$3

Blueberry Muffin \$2.50

Grilled Ham \$3

Shoe-sting Fries \$5

### *Light Bites*

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

Cream of Crab Soup with Jumbo Lump Crab and chopped Chives  
Cup \$10      Bowl \$12

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

Organic mixed Greens with crumbled Goat Cheese, toasted Pumpkin Seeds, dried Cranberries  
Maple-roasted Butternut Squash and Lemon Thyme Vinaigrette \$12

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

Panko-fried Oysters with Organic mixed Greens, Remoulade and Lemon \$14

### *Sandwich Selections*

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

#### **Chicken Salad Sandwich**

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

#### **Hot Prime Reuben Sandwich**

Marbled Rye with Sauerkraut, Swiss Cheese, Russian Dressing \$14

#### **Caramelized Onion and Fontina Cheese Sandwich**

on Sour Dough with mixed Greens and Balsamic Vinaigrette \$15

#### **Local Oysters Po Boy Sandwich**

on Torpedo roll with Lettuce, Tomato and Chipotle Aioli \$16

#### **8oz Angus Steak Burger**

on a Brioche Bun with Chipotle Aioli, smoked Bacon, Cheddar Cheese  
Lettuce and Tomato, Kosher Dill Pickle \$19

#### **Fish'n'Chips**

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

### *Dessert Selection*

Proudly all made in-house except for the famous Smith Island Cakes all \$9

Apple and Blackberry Crumble with Pecan Streusel Topping and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

House- made Gingerbread with Lemon Curd, Poached Pear and Cinnamon whipped cream

Original or Caramel Smith Island Cake with Chantilly

\* Signifies one of Chef Salter's signature dishes  
Prices Exclude Sales Tax and Gratuity

**Inn Residents have an allowance of \$20, anything over this amount will be charged. Gratuity Not Included.**

Please advise of allergies or specific dietary requirements prior to ordering. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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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.

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