

Lazy Winter Brunch

available Saturday and 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

House-made Cheese Biscuit with Sausage Gravy \$10

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

Fried Potatoes with Old Bay \$3

Blue Cheese & Apple Coleslaw \$4

Stone-ground Grits \$5

Scrapple \$3

Hickory Smoked Bacon (3 pieces) \$3

Sausage (2 country links) \$3

Blueberry Muffin \$2

Grilled Ham \$3

Shoe-sting Fries \$5



Peach Bellini with Prosecco and Peach Puree \$10

Classic Mimosa with Champagne and Orange Juice \$8

Rob Morris Bloody Mary \$8.50

Limoncello Spritzer with Prosecco, Limoncello and Raspberry \$10



Continued Over

Light Bites

Winter Beef, Vegetable and Barley Soup
Cup \$8 Bowl \$10

Local Oyster Stew

Old Bay, smoked Bacon, Celery, Onion, Butter and Curly Parsley \$12

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

Organic mixed Greens with Feta Cheese, dried Cranberries, candied Pecans 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

Brown Sugar Barbequed Pork Sandwich

Brown-sugar Barbequed Pork with Cucumber and Red Onion Pickle \$14

Caramelized Onion and Fontina Cheese Sandwich

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

Local Oysters Po Boy Sandwich

on Ciabatta with Lettuce, Tomato and Sweet Potato Fries \$16

8oz Angus Steak Burger

on a Brioche Bun with Chipotle Aioli, smoked Bacon, Cheddar Cheese
Lettuce and Tomato, Kosher Dill Pickle \$17

Local Oyster Pot Pie

with buttered Fall Vegetables and crispy Puff Pastry \$22

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 Blackerry Crumble with Pecan Streusel Topping and Vanilla Ice Cream

* Prosecco-poached Apricot Upside-down Cake with toasted Almond Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

* Chocolate Carrot Cake with Vanilla Ice Cream

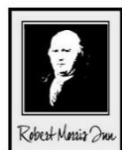
Original or Red Velvet Smith Island Cake with Chantilly

* Signifies one of Chef Salter's signature dishes

Prices Exclude Sales Tax and Gratuity

Inn Residents have an \$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.



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.

