

Welcome to the oldest Inn in America

FALL DINNER MENU

Appetizer

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 Aged Parmesan Cheese and crispy Baguette Croutons \$12

Bay Oysters (6) on the half-shell with Cocktail Sauce and Lemon \$12

Organic mixed Greens with crumbled Goat Cheese, toasted Pumpkin Seeds, dried Cranberries
Maple-roasted Butternut Squash and Lemon Thyme Vinaigrette \$14

Crab Salad Crostini with Maple Mustard Vinaigrette and baby Tomatoes \$15

Entrée

8oz Premium Beef Burger on Brioche Bun with Lettuce, Tomato, Hickory smoked Bacon and Kosher Dill Pickle
served with Blue Cheese Apple Coleslaw and Shoestring Fries \$19

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

Thai Shrimp Curry with Coconut Jasmin Rice, Poppadum, Mango Chutney and Raita \$24

Oyster Pot Pie with glazed Vegetables and crispy Puff Pastry \$26

Herb-crusted Wild Bay Rockfish with Spaghetti Squash, Mustard Greens, Olive Oil crushed Potatoes and
Pear Acorn Squash Sauce \$28

Robert Morris Inn Jumbo Lump Crab Cake

Sautéed Zucchini and Squash with French Tarragon, Tomato and Lemon Butter Sauce \$32

Tenderloin of Beef with sauteed Spinach, Butternut Squash, caramelized Onion mashed Potatoes
and Burgundy Sauce \$38

Desserts

Apple and Blackberry Crumble with Vanilla Ice Cream

Original Smith Island Cake with fresh Berries and Chantilly Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Gingerbread with lemon Curd, Poached Pear and Cinnamon Chantilly

Proudly made in-house, except The Smith Island Cakes, all desserts are \$9

Please advise us of any 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