

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

FALL DINNER MENU

APPETIZERS

Cream of Maryland Crab Soup

with chopped Chives

Cup \$12 Bowl \$14

Butternut Squash Soup

with Cinnamon whipped Cream and smoked Bacon

Cup \$9 Bowl \$11

Caesar Salad

Parmesan Cheese and crispy Baguette Croutons \$13

Mixed Green Salad

with dried Cranberries Maple-roasted Butternut squash, crumbled Feta Cheese

Golden Beets and Sherry Vinaigrette \$15

Shrimp and Grits

with Lobster Essence, Arugula and crispy Prosciutto Ham \$17

Chesapeake Oysters half-dozen

on the half-shell with Cocktail Sauce and Lemon \$16

Panko-breadcrumbed and fried with Lemon and Tartar Sauce \$17

ENTREES

8oz Premium Beef Burger

Brioche Bun with Lettuce, Tomato, smoked Bacon, Aged Cheddar, Kosher Dill Pickle, Chipotle Aioli
signature Blue-cheese Apple Coleslaw and Shoestring Fries \$20

Fish'n'Chips

battered Cod with Shoestring Fries, buttered Garden Peas, Lemon and Tartar Sauce \$24

Chicken Curry Madras

with Coconut Jasmin Rice, Raita and Mango Chutney \$26

Bay Oyster Pot Pie

with Fall Vegetables and crispy Puff Pastry \$28

Herb and Mustard crusted Wild Rockfish

on spaghetti Squash, Mustard Greens, Sweet Potato Mash, Cippolini Onions
and Tarragon Butter Sauce \$34

Grilled Bistro Tender Beef

with Au Gratin Potatoes, caramelized Brussel Sprouts and Nueskes smoked Bacon
crispy Buttermilk fried Onions and Truffle Jus \$34

The Famous Robert Morris Inn Jumbo Lump Crab Cake

on Maple-roasted Butternut Squash with Spinach, Baby Potatoes and Curried Pear Acorn Squash Sauce \$36

SIDES

All Entrées include some vegetables and we are happy to offer additional sides at \$7:

Wilted Spinach with Maple-roasted Butternut Squash
Coconut Jasmin Rice

Caramelized Brussel Sprouts with Nueskes Bacon
Baby Potatoes with Rosemary and Garlic

DESSERTS

Apple and Blackberry Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Original Smith Island Cake with Chantilly Cream

White Chocolate and Raspberry Bread Pudding with Vanilla Ice Cream

Chocolate Mousse with fresh Raspberries and Orange Almond Wafer

Proudly made in-house, except The Smith Island Cakes, all desserts are \$10

* Signifies one of Chef Salter's signature dishes

Regular or Decaffeinated Coffee \$2.75 Selection of Teas \$2.50

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

Mark Salter Chef Partner



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.

