

Summer Lunch Menu

Appetizers

- Ice cold Gazpacho with Avocado and crispy Croutons Cup \$11 Bowl \$13 add Crab for \$3
Cream of Maryland Crab Soup with chopped Chives Cup \$13 Bowl \$16
Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$16
Tomato Salad with Jumbo Lump Crab, Cucumber Ribbons and Lemon-Thyme Vinaigrette \$21
Local White Perch Tempura with Organic mixed Greens, Lemon and Tartar Sauce \$18
Crab Salad Crostini with Asparagus, baby Tomatoes and Maple-mustard Vinaigrette \$18

Sandwiches and Entrees

- Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on Whole Wheat Bread \$17
Barbecue pulled Pork Sandwich with Cucumber and Red Onion Pickle \$18
Open-faced blackened Catfish Sandwich on toasted Brioche with Romaine Lettuce, Tomato Bell Pepper, Red Onion Salad and a Cajun Remoulade Sauce \$18
Reuben Sandwich with Sauerkraut, smoked Gouda and Russian Dressing on Marbled Rye \$19
Premium Angus Beef Burger on a Brioche Bun with Lettuce, Tomato, aged Cheddar Cheese smoked Bacon and Chipotle Aioli \$22
Robert Morris Crab Cake (4oz) Sandwich on Brioche Bun with Lettuce, Tomato and Tartar Sauce \$26
All Sandwiches served with signature Blue Cheese-Apple Coleslaw and Old Bay Potato Chips or Shoestring Fries
Summer Vegetable Quiche with crumbled Goat Cheese, fresh Herbs and mixed Green Salad \$18
Fish'n'chips with battered Cod, Shoestring Fries, buttered Peas, Lemon and Remoulade Sauce \$25

Desserts all \$10

- Peach and Blueberry Crumble with Pecan Streusel topping and Vanilla Ice Cream
Pavlova with mixed Berries and Chantilly Cream
Original Smith Island Cake with Chantilly

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

Split Plate Charge Appetizer \$4 Entrée \$6

* Please advise of any medical allergies or specific medical requirements at the time of your reservation. It is very unlikely we can accommodate such requests as our kitchen and team are small and the risk of cross contamination too high, for specific food groups. In these circumstances we are agreeable to you bringing your own dishes.

Consuming raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

"If you enjoy your experience, please tell everyone and if you do not, please tell us. We are eager to please"



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.

