

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SUMMER DINNER MENU

APPETIZERS

Cream of Maryland Crab Soup
with Jumbo Lump Crab and chopped Chives
Cup \$13 Bowl \$16

Ice-cold Gazpacho Soup with chopped Avocado and crispy Croutons
Cup \$11 Bowl \$13
add local Crab for \$3

Caesar Salad
Parmesan Cheese and crispy Baguette Croutons \$16

Grilled Watermelon Salad
with crumbled Feta Cheese, Arugula, toasted Walnuts and aged Balsamic Essence \$17

Eastern Shore Crab Salad Crostini
with baby Tomatoes, fresh Asparagus and Maple-mustard Vinaigrette \$18

Local White River Perch Tempura
with mixed Greens and Tartar Sauce \$18

Shrimp 'n Grits
with Lobster Essence, crispy Prosciutto Ham and Arugula \$19

Summer Tomato Salad with local Crab
toasted Sunflower Seeds, Cucumber Ribbons and Organic mixed Greens with Lemon-thyme Vinaigrette \$21

ENTREES

Premium Angus Beef Burger
Brioche Bun with Lettuce, Tomato, aged Cheddar Cheese, smoked Bacon, Kosher Dill Pickle, Chipotle Aioli
signature Blue-cheese Apple Coleslaw and Shoestring Fries \$22

Fish'n'Chips
battered Cod with Shoestring Fries, buttered Garden Peas, Lemon and Tartar Sauce \$25

Thai Shrimp Curry
with Coconut Jasmin Rice, Poppadom, Raita and Mango Chutney \$26

Fresh Herb and Garlic marinated all-natural Chicken Breast
Caponata Vegetables, Olive Oil crushed Potatoes and Tomato-chili Jam \$30

Sri Lankan Spiced Scottish Salmon

with Vegetable Pakora, Cucumber Ribbons, Cauliflower Mint Puree and Cilantro Crema \$34

Corn-crusted Wild Rockfish

batons of Zucchini and Squash with French Tarragon, Tomato, baby Marbled Potatoes
and Tomato-basil Sauce \$36

Robert Morris Inn Jumbo Lump Crab Cake (6oz)

White Corn Succotash, grilled Watermelon, baby Potatoes and Yellow Tomato Sauce \$36

Tenderloin of Beef Stroganoff (7oz)

with local Farmer's Market Mushrooms, grilled Asparagus and Pasta \$46

S I D E S

All Entrées include some vegetables, and we are happy to offer additional sides at \$8:

Local Corn Succotash	Coconut Jasmin Rice
Parmesan Rosemary Fries	Sautéed Zucchini and Squash Batons

D E S S E R T S

Strawberry Shortcake with Lemon Curd and whipped Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Original Smith Island Cake with whipped Cream

Fresh Berries with Vanilla Ice Cream

Pavlova with mixed berries Chantilly Cream and Berry Sauce

Peach and Blueberry Crumble with Vanilla Ice Cream

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

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

Split Plate Charge Appetizer \$4 Entrée \$6

Prices exclude tax and gratuity

* 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.

