

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SPRING DINNER MENU

APPETIZERS

Cream of Maryland Crab Soup

with Jumbo Lump Crab and chopped Chives

Cup \$13 Bowl \$16

Caesar Salad

Parmesan Cheese and crispy Baguette Croutons \$16

Mixed Green Salad

with Asparagus, crumbled Goat Cheese, Berries, toasted Sunflower Seeds, baby Tomatoes and Lemon-thyme Vinaigrette \$16

Local White River Perch Tempura

with mixed Greens, Lemon and Tartar Sauce \$18

Smoked Bluefish Pate

English Cucumber, Fennel and Red Onion, served with Crostini \$18

Marsh Creek Farm's Devilled Eggs

topped with smoked Salmon, Jumbo Lump Crab and Olive Oil roasted Shrimp, Cucumber, Dill and Red Onion Salad \$20

Basket of RMI Seafood "Bites"

mixed Greens, Lemon and roasted Garlic and Basil Aioli \$20

ENTREES

Premium Creekstone Beef Burger

Brioche Bun with Lettuce, Tomato, 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 \$26

Chicken Curry

with Coconut Jasmin Rice, Raita and Mango Chutney \$28

Barbecue Spice-rubbed Pork Tenderloin

Sweet Thai Chili glazed Brussel Sprouts with Nueskes Bacon, Rosemary and Garlic Roasted Baby Potatoes and Chipotle Sauce \$32

Spinach and walnut Pesto crusted Seared Scottish Salmon
Olive Oil crushed Potatoes, grilled Asparagus and Tomato-basil Sauce \$34

Robert Morris Inn Jumbo Lump Crab Cake
on Batons of Zucchini and Squash with French Tarragon and Tomato
Marble Potatoes and Lemon Butter Sauce \$39

Grilled Tenderloin of Beef
Spring Vegetable Hash, grilled Asparagus, baby Marble Potatoes and Burgundy Sauce \$42

S I D E S

All Entrées include some vegetables, and we are happy to offer additional sides at \$8:
Brussel Sprouts with smoked Bacon and Garlic Shoestring Fries with Rosemary and Parmesan
Roasted Baby Potatoes with Sea Salt and Olive Oil Grilled Asparagus

D E S S E R T S

Apple and Blackberry Crumble with Pecan Streusel topping and Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Original Smith Island Cake with Chantilly Cream

Pavlova with mixed berries Chantilly Cream and Berry sauce

Proudly made in-house, except The Smith Island Cakes, all desserts are \$12

Regular or Decaffeinated Coffee \$3 Selection of Teas \$3

Split Plate Charge Appetizer \$5 Entrée \$8

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



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.

