

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

SUMMER DINNER MENU

APPETIZERS

Cream of Maryland Crab Soup

with chopped Chives Cup \$13 Bowl \$15

Ice Cold Gazpacho

with chopped Avocado and crispy Croutons Cup \$13 Bowl \$15

Caesar Salad

with Parmesan and crispy Croutons \$15

(as entrée salad add Chicken for \$9 or seared Salmon for \$12)

Eastern shore Crab Salad

wrapped in English Cucumber with baby Tomatoes, Asparagus and Maple Mustard Vinaigrette \$18

Seafood "Bites"

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

Crab Spring Roll

Pink Grapefruit, Avocado and toasted Almonds, mixed Greens and Pink Grapefruit Dressing \$21

ENTREES

Premium Angus Beef Burger

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

Fish'n'Chips

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

Shrimp Curry

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

Barbecue-roasted Pork Tenderloin

Brussel Sprouts and smoked Bacon with roasted Garlic and Rosemary Potatoes and Chipotle Aioli \$32

Scottish Shetland Salmon

Seared with Sesame, Ginger and Cilantro Rice Cake
Thai Chili glazed Bok choy, stir-fry Vegetables and caramelized Sweet and Sour Sauce \$34

Robert Morris Inn Crab Cake

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

6oz Grilled Tenderloin of Beef

Wild Mushrooms, Spinach, roasted baby Potatoes and glazed Carrots with Porcini Sauce \$46

Additional sides \$7

Sesame Ginger rice Cake	Rosemary and Parmesan Shoestring fries
Local Corn Succotash	Sautéed Zucchini and Squash Batons

DESSERTS

Blade's Orchard Peach and Blackberry Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Pavlova with mixed Berries and Chantilly Cream

Fresh Summer Berries with Vanilla Ice Cream

Original Smith Island Cake with Chantilly

All Desserts are \$12 and proudly made in-house, except The Smith Island Cakes

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

Split Plate Charge Appetizer \$5 Entrée \$8

Prices exclude tax and gratuity

Please advise us of any medical allergies or specific medical requirements at the time of your reservation. It is 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. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

"Thank you for choosing to dine with us, we are grateful for your business. 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.

