

The Robert Morris Inn 1710

Welcome to the oldest Inn in America

WINTER COMFORT DINNER MENU

APPETIZERS

Mushroom Soup

with fresh Thyme and roasted Garlic

Cup \$10 Bowl \$12

Oyster Stew *

with smoked Bacon, Red Bliss Potatoes and Curly Parsley \$14

Caesar Salad

with Parmesan and crispy Croutons \$14

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

Warm Wild Mushroom Salad *

with dried Cranberries, crumbled Feta, pickled Beets and Sherry Vinaigrette \$16

Bay Hundred local Oysters

Panko-breaded and Fried with mixed Greens, Lemon and Remoulade Sauce \$18

On the half-shell with Cocktail Sauce or Mignonette \$16

ENTREES

8oz Premium Angus 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 \$24

Oyster Pot Pie

with crispy Puff Pastry and Winter Spinach and Cauliflower \$26

Chicken Curry Madras *

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

Scottish Salmon *

Seared with Sesame, Ginger and Cilantro Rice Cake
Thai Chili glazed Bok choy and Sweet and Sour dipping Sauce \$28

Beef Stroganoff *

Strips of Beef tenderloin with Mushrooms, roasted Brussel Sprouts, Pancetta
Noodles and curly Parsley \$32

Additional sides \$7

Sesame Ginger rice Cake
Winter spinach

Rosemary and Parmesan Shoestring fries
Brussel Sprouts and Pancetta

D E S S E R T S

Apple and Blackberry Crumble with Vanilla Ice cream \$10

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce * \$11

Crepe Suzette with Vanilla Ice cream * \$12

Original Smith Island Cake with Chantilly \$12

Proudly made in-house, except The Smith Island Cakes

* Signifies one of Chef Salter's signature dishes

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

Split Plate Charge Appetizer \$4 Entrée \$6

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.

