

Summer Lunch Menu

Appetizers

Ice cold Gazpacho with Avocado and crispy Croutons Cup \$11 Bowl \$13
add Crab \$3

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

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$16
as entree please add Chicken for additional \$10 and Scottish Salmon for \$12

Tomato salad with jumbo lump crab, cucumber ribbon mixed greens and Lemon-Thyme Vinaigrette \$17

Local White Perch Tempura with Organic mixed Greens, Lemon and Tartar Sauce \$18

Seafood bites with mixed greens and lemon, garlic and basil Aioli \$20

Whole Sandwiches & Entrees

Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on Whole Wheat Bread \$18

Reuben Sandwich with Sauerkraut, smoked Gouda and Russian Dressing on Marbled Rye \$19

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

8oz Premium 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 \$28

All Whole Sandwiches served with signature Blue Cheese-Apple Coleslaw and Old Bay Potato Chips or Shoestring Fries

Summer Vegetable Quiche with crumbled goat cheese and fresh herbs, Mixed Green Salad \$18

Fish'n'chips with battered Cod, Shoestring Fries, buttered Peas, Lemon and Remoulade Sauce \$26

Desserts all \$12

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

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

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

Split Plate Charge Appetizer \$5 Entrée \$8

Prices exclude tax and gratuity

Please advise of any medical allergies or 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.



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.

