



Spring Lazy Sunday Brunch

available Sunday from 8am to 2:30pm

Fruit Juices

Fresh Orange, Pink Grapefruit and Cranberry Juice \$5

Cereals and Oats

Selection of Breakfast Cereals or Hot Scots Porridge with whole, 2% or skim Milk \$7

Seasonal Fresh Fruit Plate \$9

Yogurts

Flavors available upon request \$6

New York style Bagel

Bagel with Cream Cheese \$7

with Smoked Salmon, Capers, and Red Onions \$14

Country Fresh Eggs

Two Fried, Poached or Scrambled with choice of Hickory Smoked Bacon, Link Sausage or grilled Ham and choice of toast \$14

Crab Eggs Benedict

Two Poached Eggs, English Muffin, local Crab, fresh Leaf Spinach and Hollandaise Sauce \$22

Three Egg Omelets (served between 8am-10.30am)

Country Ham, Cheddar Cheese, Mushrooms, Tomatoes or Peppers \$10

with Smoked Salmon \$14

Healthy Frittata

Egg White, Spinach and Goat Cheese Frittata with Avocado sliced Tomato and Olive Oil \$15

House-made Cheese Biscuit with Sausage Gravy \$12

Belgian Waffle \$9

with fresh Strawberries

Malted Wheat Blueberry Pancakes

Three Pancakes with fresh Blueberries and powder Sugar \$9

Grand Marnier French Toast

with powdered Sugar and Strawberries \$9

Additional Sides

1 English Scone \$3

Fried Potatoes with Old Bay \$4

Blue Cheese & Apple Coleslaw \$5

Stone-ground Grits \$5

Scrapple \$4

Hickory Smoked Bacon (3 pieces) \$4

Sausage (2 country links) \$4

Blueberry Muffin \$2.50

Grilled Ham \$4

Shoe-string Fries \$5



Continued Over

Light Bites

- Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives Cup \$13 Bowl \$16
Local White River Perch Tempura with mixed Greens, Lemon and Tartar Sauce \$18
Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$14
as entree please add Chicken for additional \$9 and Scottish Salmon for \$12
Mixed Green Salad with Asparagus, crumbled Goat Cheese, Berries, toasted Sunflower Seeds
baby Tomatoes and Lemon-thyme Vinaigrette \$16
Basket of RMI Seafood "Bites" with mixed Greens, Lemon and roasted Garlic and Basil Aioli \$20

Entrees and Sandwiches

- Barbecued Pulled Pork Sandwich in Ciabatta with Cucumber and Red Onion Pickle \$17
Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on Whole Wheat Bread \$18
Open-faced blackened Catfish Sandwich on toasted Brioche with Romaine Lettuce, Tomato
Bell Pepper, Red Onion Salad and a Spicy Remoulade Sauce \$18
Reuben Sandwich with Sauerkraut, smoked Gouda and Russian Dressing on Marbled Rye \$19
8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato, aged Cheddar Cheese
smoked Bacon and Chipotle Aioli \$22
Robert Morris inn Crab Cake Sandwich in a Brioche Bun with Lettuce, Tomato and Tartar Sauce \$26
Sandwiches served with Blue Cheese-Apple Coleslaw and Old Bay Potato Chips or Shoestring Fries
Orecchiette Pasta with Wild Mushrooms, Asparagus, Parmesan Cheese and Porcini Sauce \$24
Fish'n'chips with battered Cod, Shoestring Fries, buttered Peas, Lemon and Remoulade Sauce \$24

Desserts

- Blades Orchard Apple and Blackberry crumble with Pecan Streusel topping and Vanilla Ice Cream \$12
Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce \$12
Pavlova with mixed berries and Chantilly Cream \$12
Original Smith Island Cake with Chantilly \$12
Proudly crafted and made in-house (except Smith Island Cakes)
Regular or Decaffeinated Coffee \$3 Selection of Teas \$3
Split Plate Charge Appetizer \$5 Entrée \$8

Inn Residents have an \$20 anything over this amount will be charged. Gratuity Not Included.

* 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.



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.

