

# *The Robert Morris Inn 1710*

*Welcome to the oldest Inn in America*

## **SUMMER DINNER MENU**

### **Appetizer**

Ice-cold Gazpacho with Avocado, local Crab and crispy Croutons  
Cup \$10 Bowl \$12

Cream of Crab Soup with Jumbo Lump Crab and chopped Chives  
Cup \$10 Bowl \$12

Caesar Salad with Aged Parmesan Cheese and crispy Baguette Croutons \$12

Local sliced Tomato Salad with Farmers' Market Greens, crumbled Goat Cheese  
Honey-roasted Walnuts and Aged Balsamic and Fig Essence \$12

Grilled Seedless Watermelon Salad with crumbled Feta Cheese, toasted Cashews, Arugula  
crispy Prosciutto Ham and Balsamic Essence \$12

Shrimp Salad with Avocado, baby Tomatoes, crispy smoked Bacon and spicy Russian Dressing \$13

\* Crab Salad Crostini with local mixed Greens, baby Tomatoes and Maple-mustard Dressing \$13

\* Crab Spring Roll with Pink Grapefruit, Avocado and toasted Almonds \$15

### **Entrée**

8oz Premium Beef Burger on a Brioche Bun, Jalapeno Aioli, sliced Tomato, Aged Cheddar Cheese,  
Blue Cheese Apple Coleslaw and Shoestring Fries \$19

"Fish n Chips" with battered Cod, buttered Garden Peas, Shoestring Fries, Remoulade and Lemon \$22

Thai Shrimp Curry with Coconut Jasmine Rice, Cucumber Raita, Mango Chutney and Poppadum \$24

\* Local Heritage Homestead Porcini-dusted Chicken Breast and Confit Leg with grilled Andouille Sausage  
Lyonnaise Potatoes, Farmers' Market Wild Mushrooms and Porcini Cream Sauce \$28

Marinated Bistro Tender with grilled Summer Vegetables, Parmesan Rosemary Fries and Chipotle Aioli \$28

\* Award-winning Maryland Crab Cake on White Corn Succotash with Fingerling Potatoes  
and Yellow Tomato Sauce \$32

Corn-crusted Wild Bay Rockfish on sliced local Tomatoes with grilled baby Romaine Lettuce  
Baby Potatoes, Arugula-cashew Pesto and shaved Parmesan Cheese \$32

\* The Robert Morris Inn Seafood Platter  
3oz Crab Cake, Crab Salad Crostini, baby Shrimp, fried Oysters, battered Cod and Cream of Crab Soup  
served with Cocktail and Tartare Sauces \$34

Side Orders all \$5.95

All Entrées include some vegetables and we are happy to offer additional sides:  
Roasted Fingerling Potatoes      Shoestring Fries with Parmesan and Rosemary  
Grilled Summer Vegetables      Corn Succotash

### Desserts

Chocolate Carrot Cake with Vanilla Ice Cream and Chocolate Sauce

Summer Pavlova with mixed Berries and Chantilly

Peach and Blackberry Crumble with Vanilla Ice Cream

Smith Island Cake

Choice of Original or Red Velvet Smith Island Cake

Baked Alaska with Seasonal Berries and Raspberry-passionfruit Sauce

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

Proudly made in-house, except The Smith Island Cakes, all desserts are \$9

Selection of Artisan Cheese

Apple Raisin Chutney, Nuts, Crostini and house-made Honey Oatmeal Bread \$16

\* Signifies one of Chef Salter's signature dishes

Selection of Hot Beverages

Regular or Decaffeinated Coffee \$2.50      Selection of Teas \$2.50

Cappuccino Coffee \$3.50      Espresso Coffee \$3.50

Please advise us of any allergies or specific dietary requirements or issues 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

We offer a 10% discount on To-go orders



Thank you for joining us and if you enjoy your experience please tell the world, if you do not please tell me

Mark Salter    Chef Partner