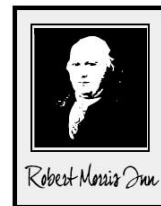


Summer Lunch Menu



Appetizers

Chilled Gazpacho with Crispy Croutons

Cup \$7 Bowl \$9

Add jumbo Lump Crab for \$3

Cream of Maryland Crab Soup with Jumbo Lump Crab and chopped Chives

Cup \$10 Bowl \$12

Caesar Salad with Parmesan Cheese and crispy Baguette Croutons \$10

Add grilled Chicken for \$8, Jumbo lump Crab Cake for \$14 or baby Shrimp for \$12

Grilled Watermelon Salad with crumbled Feta Cheese, toasted Walnuts, crispy Prosciutto Ham

Arugula and Balsamic Essence \$12

Sliced Red and Yellow Tomato Salad with crumbled Goat Cheese, toasted Sunflower Seeds

and Organic mixed Greens \$12

Local Crab Salad Crostini on crisp Baguette with baby Tomatoes and Maple Mustard Dressing \$13

Avocado Fries with Organic mixed Greens and Chipotle Aioli \$12

Panko-fried Oysters with Organic mixed Greens, Remoulade and Lemon \$14

Cup of Soup and $\frac{1}{2}$ Sandwich Specials

Choose any soup by the cup and add any $\frac{1}{2}$ sandwich marked * for only \$16

Served with Old Bay Potato Chips

Whole Sandwiches

* Chicken Salad Sandwich with dried Cranberries, Celery and Red Onion on sliced whole Grain Bread \$14

* Caramelized Onion and Fontina Cheese on Sour Dough with grilled Vegetables and Organic Greens \$15

* Baked ham and Cabot cheddar cheese on Ciabatta baguette with Apple Raisin Chutney \$16

Brown Sugar Barbequed Pork Sandwich on Ciabatta with Cucumber and Red Onion Pickle \$14

Crab Salad Sandwich on toasted Brioche Roll with Lettuce and Tomato \$16

8oz Premium Beef Burger on a Brioche Bun with Lettuce, Tomato

aged Cheddar Cheese, smoked Bacon and Chipotle Aioli \$17

Award-winning Crab Cake Sandwich on Brioche Bun with Lettuce, Tomato and Tartare Sauce \$19

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

Continued over

Entrees

Mark's Quiche of the day with sliced local Tomatoes, House-made Pesto
Organic mixed Greens and Lemon-thyme Vinaigrette \$16

"Fish and Chips" with battered Cod, Shoestring Fries, buttered Peas
Lemon and Remoulade \$19

Desserts

Chocolate Carrot Cake with Chocolate Sauce and Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

Pavlova with mixed Berries and whipped Cream

Peach and Blackberry Crumble with Vanilla Ice Cream

Original and Red Velvet Smith Island Cakes

Vanilla Ice Cream with Summer Berries and Berry Sauce

Proudly crafted and made in-house (except Smith Island Cakes) all \$9

Hot Beverages

Hot Chocolate \$2.50

Selection of Hot Teas \$2.50

Fresh Brewed regular or decaffeinated Coffee \$2.50

Espresso \$3.50 or Cappuccino \$3.50

Prices exclude tax and gratuity. Please advise us of any allergies or specific dietary requirements or issues prior to ordering. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Thank you for visiting the country's oldest Inn and we do hope you enjoyed your experience. If you did please share with the world and if you did not please let us know and we will do all that we can to satisfy.

Mark Salter Chef Partner

