



Mother's Day

at The Robert
Morris Inn Oxford

Appetizers

Cream of Maryland Crab Soup with chopped Chives

Tomato and Mozzarella Salad with Organic Greens, toasted Sunflower Seeds, fresh Basil and Aged Balsamic Essence

Crab Salad Crostini with fresh Asparagus, baby Tomatoes and Maple-mustard Vinaigrette

Caesar Salad with crisp Baguette croutons and Aged Parmesan Cheese

Entrees

Award-winning 4 ½ oz Local Crab Cake on Batons of Zucchini and Squash with French Tarragon and Tomato with Meyer Lemon Butter Sauce

Seared Scottish Salmon on Cauliflower Puree with Spring Vegetables, baby Potatoes & Tomato Chili Jam

Barbecue Baby Back Ribs with Red Bliss Potato Salad and Coleslaw

Traditional Eggs Benedict with local Crab, Spinach and Hollandaise Sauce

Quiche with Farmer's Market Mushrooms, Asparagus and Fontina Cheese with Organic Greens and Baby Tomatoes

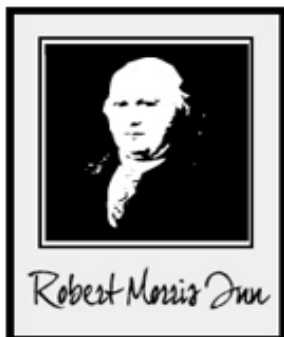
Desserts

Strawberry Shortcake with Chantilly and mixed Berry Sauce

Lemon Smith Island Cake with Lemon Curd and Chantilly Cream

Apple and Blackberry Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream



\$32 for any two courses and \$36 for three
includes Coffee and excludes gratuity or tax

Specialty Drinks

Champagne Cocktail \$12

White and Red Sangria Glass \$10

Served from 12noon to 3pm

