

I N N

At P E R R Y C A B I N
P U R S E R ' S P U B

S H A R E A B L E

Crispy Deviled Eggs (6) 15

Bacon Jam, Pickles, Paprika

Oysters Rockefeller (6) 25

Spinach, Parmesan, Cream, Charred Lemon, Brown Butter Bread Crumbs

Maryland Blue Crab Dip 18

Pimento Cheese, Spinach, Crab, Lemon, Pretzel, Melba Toast

St. Michaels Oysters (6) 18

Ginger Mignonette, Lemon, Cocktail Sauce

Crispy Green Beans 16

Firecracker Dipping Sauce, House Made Ranch

Braised Beef Short Rib Dumpling 20

Crunchy Garlic Scallion

Jurgielewicz Farms Duck Wings 21

Chili Orange Marmalade Sauce, Mini Crudité

S O U P S , S A L A D S & S A N D W I C H E S

Curried Butternut Soup Cup 10/Bowl 14

Yellow Curry, Butternut, Crème Fraîche

Maryland Cream of Crab Soup 15/Bowl 21

Potato, Celery, Carrots, Oyster Crackers, Old Bay Sesame

Grilled Rare Tuna Nicoise GF 22

Organic Egg, Fingerlings, Green Beans, Fennel, Lemon

Spinach Salad GF 16

Avocado, Grapefruit, Pickled Ginger, Sprouts, Orange Butter

Wedge Salad GF 20

Chapel Blue Cheese, Heirloom Tomato, Grilled Red Onion, Buttermilk Dressing

The following protein choices may be added to any salad:

Chicken 12, Crab Cake 28, Grilled Shrimp 15

Darland Manor Farms Cabin Burger 20

Two Patties, Sautéed Onions, American Cheese, Spread, Brioche, French Fries

SUB: Turkey Burger or Impossible Burger +4

Grilled Chicken Sandwich 19

Crème Fraîche, Yogurt Dill Spread, Cucumber, Red Onion, French Fries

Maryland Crab Sammy 34

Beefsteak Tomato, Spinach, Lemon Aioli, Brioche, French Fries

Gluten Free Bun Available Upon Request +2

E N T R E E S

Catch O' The Day GF 33

Chesapeake Mushrooms, Haricot Vert, Blistered Tomato Butter

Prince Edward Island Mussels GF 24

Preserved Lemon, White Wine Garlic Butter, Ciabatta

Grilled Petite New York Steak GF 32

Lemon Caper Chimichurri, Arugula, French Fries

Virginia Clam Linguine 29

Preserved Lemon, Roasted Garlic Cream, Herbs

D E S S E R T S

Salted Caramel Monkey Bread 14

Cabin Fever Ice Cream, Blackberries, Mint

Seasonal Smith Island Cake 14**Brownie 13**

Salted Caramel Sauce, Vanilla Ice Cream

Menu Selections & Pricing Subject to Change. Prices Exclude Tax.
A Gratuity of 20% Will Be Added to All Guest Checks of 6 guests or more.Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering.
The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase
Your Risk of Food Borne Illness.

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SPECIALTY COCKTAILS

After Dark 20

Stoli Vanilla Vodka, Baileys, La Colombe Espresso

The Wedding Crasher 16

Sauternes, St. Germain
Cardamom & Black Pepper Bitters
Tonic, Butterfly Pea Flower Infused Astral Tequila

Summer on The Miles 15

Titos, Lemon Juice, Orgeat, Lavender Bitters, Q
Soda

Don't Give Up The Ship 14

Tanqueray Gin, Aperol, Lemon
Q Grapefruit Soda

Falling In 22

Elijah Craig, Ginger Liqueur Yellow
Chartreuse, Lemon Juice

WINE SELECTIONS

Champagne & Sparkling Wine

Domain Chandon, Rosé , California 16
Veuve Clicquot, Brut, France 32
Charles Le Bel 1818, Brut, France 27
Bisol Proseco, Italy 17

White Wines

House Selection 16

Rosé Wine

Solis Lumen, France 15
Whispering Angel, France 18

Red Wine

House Selection 16

ZERO PROOF (Alcohol Free Cocktails)

Floating On The Miles 16

Lemon Juice, Orgeat, Q Soda

Bazaar Brew 16

Coffee Concentrate, House-Made Blood Orange &
Mint Simple Syrup & Q Tonic

SODA SELECTION

Coke, Diet Coke, Sprite, Q Tonic, Q Sparkling Grapefruit, Ginger Ale 6

BEER SELECTION

Domestic 7

Bud Light
Michelob Ultra
Miller Lite
Alligash white

Draft 7

Equals Blood Orange IPA, Cult
Double Cannon Double IPA,
Heavy Seas Brewery
Sorry Chicky Sour Beer, Burley
Oak Brewery
Mango Cart Wheat Beer, Golden
Road Brewery

Imported 8

Corona
Modelo
Stella
Guinness