INN At PERRYCABIN LUNCH

SHAREABLE

Crispy Deviled Eggs (6) 15

Bacon Jam, Pickles, Paprika

Oysters Rockefeller (6) 25

Spinach, Parmesan, Cream Brown Butter Crumbs, Charred Lemon

Maryland Blue Crab Dip 18

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

St. Michaels Oysters on the Half Shell GF (6) 18

Cucumber Mignonette, Lemon Cocktail

Crispy Green Beens 16

Firecracker Dipping Sauce, House Made Ranch

SOUP & SALAD

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

Oyster Stew - Cup 14 / Bowl 18

Ginger, Lemongrass, Celery Root, Garlic Ciabatta

Arugula and Bresaola 22

Shaved Parmigiano Reggiano, Marcona Almonds

Grilled Rare Tuna Nicoise 22

Organic Egg, Fingerlings, Green Beans, Fennel, Lemon

Heirloom Tomato and Mozzarella 18

Black Olive Tapenade, Aged Balsamic

Eastern Shore Cobb Salad 18

Marinated Tomatoes, Corn, Cucumber, Bacon, Egg, Blue Cheese

Sesame Spinach Salad 16

Avocado, Grapefruit, Sesame Seeds, Orange Butter Sauce

The following protein choices may be added to any salad Chicken 12, Crab Cake 28, Grilled Shrimp 15

ENTREES

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

Darland Manor Farms Cabin Burger 20

Two Patties, Sautéed Onions, American Cheese, Spread, Brioche, French Fries SUB: Turkey Burger or Impossible Burger +4

DESSERTS

Salted Caramel Monkey Bread 14

Cabin Fever Ice Cream, Blackberries, Mint

Seasonal Smith Island Cake 14

Brownie 13

Salted Caramel Sauce, Vanilla Ice Cream