



SEVERN INN
ANNAPOLIS

Sample Menu
Sandwiches

All sandwiches served with your choice of Mixed Greens/Fruit Salad/Spanish Potato Salad/Fries

Grilled Ham and Cheese

Mozzarella/White Cheddar/Gruyere/Roasted French Style Ham/Honey Mustard/Multi Grain Bread 13.00

Severn Inn “No Filler” Jumbo Lump Crab Cake Sandwich

Toasted Challah Bun/Lemon-Herb Tartar Sauce 19.00

Warm Smoked Turkey B.L.T. & A.

White Cheddar/Avocado/Barbeque Aioli/Toasted Sourdough Bread 13.00

Greek Salad Flat Bread Sandwich

Tomatoes/Cucumbers/Sweet Onions/Feta Cheese/Mixed Greens/Olive Tapenade/Hummus/Toasted Nan 12.00

Blackened Salmon Burger

Bleu Cheese Mayonnaise/Cole Slaw/Lettuce/Tomato/Toasted Challah Bun 16.00

Grilled 8 oz. Angus Beef Burger

Choice of White Cheddar, Blue, or Gruyere Cheese/Toasted Kaiser Roll 13.00

Add Apple Wood Smoked Bacon/Caramelized Sweet Onions/Sautéed Wild Mushrooms 1.00

Entrees

Grilled Cilantro-Lime Marinated Fish Taco

Flour Tortillas/Spicy Black Beans/Avocado/Sour Cream/Fire Roasted Tomato-Chili Salsa/Queso Fresco 14.00

Thai Style Fried Sweet Chili Shrimp

Coconut Lime Dipping Sauce/Stir Fried Vegetables 14.00

Traditional Style Fish and Chips

Farm Raised Tilapia/Fries/Malt Vinegar 13.00

Chilled Seafood Cobb Salad

Shrimp/Scallops/Crab/Iceberg Lettuce/Green Goddess Dressing/Smoked Bacon/
Chopped Egg/Tomatoes/Cucumber/Sweet Onion/Avocado 17.00

Quiche Florentine

Spinach/Jumbo Lump Crab/Gruyere Cheese/Mixed Greens 13.00

Grilled Beef Tenderloin Satay

Ginger-Soy Marinade/Spicy Thai Peanut Sauce/Stir Fried Vegetables 14.00

Shaved Prime Rib and Caramelized Onion Quesadilla

Queso Fresco/Black Beans/Avocado/Fire Tomato-Chili Salsa/Sour Cream 14.00

Add on to any Salad Grilled Chicken 8.00/Grilled Filet Mignon 12.00/Crab Cake 18.00

Artisan Cheese Selections

\$12.00 for 3/\$14.00 for 4/\$16.00 for 5 Selections

Cherry Glen Goat Cheese Co.

“Monocacy Ash”, Boyd’s Maryland/Ash Layered Goat’s Milk

Rogue Creamery “Smoky Blue”

Oregon, Cow’s Milk

Cherry Glen Goat Cheese Co.

“Chevre”, Boyd’s, Maryland/Goat’s Milk

Caprikorn Farms

Goats Milk Gouda, Gapland, Maryland/Raw Goat’s Milk

Firefly Farms

“Mountain Top Bleu”, Battinger, Maryland/Goats Milk

Fiscalini Farm’s

“Bandage Wrapped Cheddar”, Modesto, California/Cow’s Milk

St. Andrea

Triple Cream/Vire, French/Cow’s Milk

Garrotxa

Catalonia, Spain/Unpasteurized Goat’s Milk
