



SEVERN INN
ANNAPOLIS

Sample Menu
Snacks

Shaved Prime Rib and Caramelized Onion Quesadilla

Queso Fresco/Fire Roasted Tomato-Chili Salsa/Sour Cream 10.00

Beef Tenderloin Satay

Ginger-Soy Marinade/Spicy Peanut Sauce 10.00

Garlic Hummus

Olive Tapenade/Toasted Nan 7.00

Fried Pickles

Spicy Cajun Tartar Dipping Sauce 8.00

Grilled White Pizza

Fresh Mozzarella/Ricotta Cheese/Basil/Garlic Confit/Extra Virgin Olive Oil 12.00

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

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

Pub Plates

Traditional Style Fish and Chips

Farm Raised Tilapia/Fries/Malt Vinegar 13.00

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

Chilled Seafood Cobb Salad

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

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 “Smokey Blue”, Aged Blue Cheese/

Central Point, 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
