

ROBERT'S

LUNCH 12:00p.m. - 2:00p.m.

FOOD

SMALL PLATES / STARTERS

CHEF'S SOUP DU JOUR <i>gf vg</i>	12
SUPERFOOD SALAD <i>gf n</i> baby kale, butter lettuce, beets, pickled radish, quinoa, walnut, fresh blueberries, local wildflower honey vinaigrette	14
SEASONAL CAESAR SALAD baby gem, grilled baby asparagus, lemon & garlic emulsion, parmesan crostini add salmon* 12, add chicken 12	16
GREEK SALAD <i>gf</i> chopped cucumbers, avocado, cherry tomatoes, olives, red onions, goat cheese, lemon vinaigrette add salmon* 12, add chicken 12	18

HANDHELDS

Served with Fries

MD CRAB CAKE SANDWICH spicy rémoulade, toasted brioche	38
SHOREHAM CHEESEBURGER* b&b pickles, special sauce, lettuce, tomato, onion	19
SALMON BURGER* tzatziki, pickled cucumber, lemon, arugula	24
TRUFFLE ROASTED CELERY ROOT BURGER mushrooms, shallots, provolone cheese	18

BEERS

PREMIUM allagash ski house wheat dc brau the corruption ipa corona extra modelo especial blue moon belgian white peroni stella artois	
DOMESTIC CLASSICS michelob ultra bud light coors light miller lite samuel adams boston lager	

COCKTAILS

THE SHOREHAM SPRITZ grey goose essences white peach & rosemary, cointreau, white peach, lemon, chamomile, honey, chandon garden spritz	18
THE HIDDEN GARDEN bombay sapphire, blueberry-infused italicus, jasmine, lemon, butterfly pea flower, soft foam	16
LITTLE WHITE LIE st. george botanivore gin, salers gentiane, capitoline white vermouth, fino sherry	19
AWAKENED AGAVE patrón silver, vida mezcal, cointreau, jalapeño, strawberry, lime, soft foam, smoked sea salt & tajin	17
MACCHIATO DAIQUIRI vanilla vodka, mr black coffee liqueur, fresh espresso, house salted caramel, light cream	18
SHOREHAM'S ORIGINAL OLD FASHIONED w.l. weller special reserve, demerara, angostura bitters	20

ENTRÉES

FAROE ISLANDS SALMON* poached seasonal vegetables, fresh herb, greek olive vinaigrette	32
MARYLAND-STYLE CRAB CAKES herb-roasted potatoes, grain mustard cream	48
GRILLED WAGYU NY STEAK* fries, baby greens, maître d'hôtel butter	46
RIGATONI PRIMAVERA <i>n</i> baby spinach, dried tomato, confit garlic, crushed pistachio, fresh herb whipped ricotta	26
CHICKEN POT PIE poached chicken, carrots, peas, celery, leeks, lemon & tarragon cream, puff pastry crust	28

SWEET TREATS

LEMON TART raspberry coulis, fresh raspberries	12
CHOCOLATE TORTE <i>gf</i> fresh berries	12
STRAWBERRY CHEESECAKE whipped cream, macerated strawberries	12
SHOREHAM HOUSEMADE BREAD PUDDING vanilla ice cream	12

DRINKS

MOCKTAILS

CUCUMBER CONFIDENTIAL cucumber, mint, fever-tree elderflower soda, lime	11
SEAMLESS vanilla, passion fruit, lemon, club soda	11

NON-ALCOHOLIC

BOTTLED WATER s.pellegrino or acqua panna	9
COFFEE regular or decaffeinated	6
SODA coke, diet coke, sprite or ginger ale	5

WINES

6oz | 9oz

SPARKLING prosecco lunetta, ita, 187ml	14
sparkling chandon, ca, 187ml	16
WHITE / ROSÉ riesling chateau ste. michelle, wa	14 16
pinot grigio zenato, delle venezie, ita	15 18
rosé whispering angel, provence, fra	16 18
sauvignon blanc mohua, marlborough, nzl	16 18
sauvignon blanc decoy by duckhorn, ca	16 18
chenin blanc+viognier pine ridge vineyards, ca	16 18
white blend conundrum, ca	18 20
chardonnay wente vineyards, ca	18 20
chardonnay kendall-jackson vintner's reserve, ca	19 20
chablis albert bichot, burgundy, france	23 28
RED pinot noir meiomi, ca	18 20
pinot noir elouan, or	18 20
chianti classico banfi, tuscan, ita	19 20
merlot benzinger family winery, sonoma, ca	19 21
cabernet sauvignon tribute, ca	20 22
cabernet sauvignon liberty school, paso robles, ca	22 24

gluten-friendly bread available upon request.

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* DAIRY-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Due to the seasonality of our menu, items may change on a whim.

20% service charge is added for parties of six or more.