

Sherwood's Landing

Salads and Sandwiches

Grilled Shrimp Caesar Salad 17

spanish white anchovies, tomato confit, brioche croutons

Black Pepper & Coriander Crusted Tuna 21

niçoise salad, arugula oil

Grilled Lobster Salad 22

baby romaine hearts, asparagus, avocado & prosciutto salad

***All Natural Creekstone Black Angus Burger** 18

chapel cave-aged cheddar, apple wood smoked bacon

***Marinated Eggplant and Artichoke Sandwich** 14

portobello mushroom, goat cheese, roasted piquillo peppers

*sandwiches served with a choice of parmesan french fries, old bay spiced potato chips or organic salad leaves dressed with lemon garlic vinaigrette.

Entrées

Mussel Stew 18

white wine, garlic, tomato, grilled vidalia onions

Organic Seared Salmon 21

fennel, snow peas, meyer lemon herb nage

Steak Frites 24

haricots verts, rosemary parmesan fries, truffle aioli

Roasted Chicken 18

asparagus, pearl onions, lardons, fingerling potatoes

(V) Housemade Fettuccini & Wild Mushrooms 18

shitake, hen of the wood, yellow foot and chanterelle mushrooms

Executive Chef Greg Brandberg

For parties of 8 or more, an 18% gratuity will be added to the check

Choptank River Eastern Bay Conservancy

The Inn at Perry Cabin is pleased to support the Choptank River Eastern Bay Conservancy (CREB), a member of the Waterkeeper Alliance.

Appetizers

Maryland Cream of Crab Soup 11

Seasonal Soup 10
Chef's daily creation

Oysters on the Half Shell 15
mignonette & cocktail sauces

Winter Salad 9
organic mixed greens, mustard seeds,
fennel marmalade, brussels
sprout puree

Tasting of Local Beets & Pear 12
surry farms virginia ham, aged balsamic
vinegar, shaved parmesan

Mini Crab Cake 16/32
organic mixed greens, shaved pecorino,
lemon tarragon aioli

Charcuterie Plate 15
assortment of local and house-made
charcuterie

Artisanal Cheeses
three cheeses 14
five cheeses 19

Sides 7

Steamed Asparagus
meyer lemon hollandaise

Sautéed Spinach
garlic & olive oil

French Beans
bacon & shallots

Shoestring French Fries
parmesan cheese & rosemary

Dessert Menu

Carrot Cake Financier 10

Cinnamon and Sugar Donuts 10

Chocolate Caramel Mousse 10

Citrus Crème Brulee 10

Selection of Homemade
Sorbets & Ice Creams 9

Selection of Artisan Cheeses 15

Dessert Wine Glass

Quady, Electra, California 9

Kracher, BA, Austria, '07 13

Honig, Sauvignon Blanc, Napa 22

Kracher, TBA #5, Austria, '06 38

Port

Fonseca, Bin 27 10

Taylor Fladgate 10 yr Tawny 16

Taylor Fladgate 20 yr Tawny 22

Grahams 30 yr Tawny 37

Grahams 40 yr Tawny 48

Madeira

Blandy's 5 Year Bual 9

Blandy's 5 Year Sercial 9

Blandy's 5 Year Malmsey 9

Blandy's 10 Year Malmsey 13

Blandy's 15 Year Malmsey 20

Sherry

Lustuau, Pedro Ximenez 10

Cognac

Courvoisier VSOP 20

Delamaine Pale and Dry 21

Hennessy XO 45

Remy Martin XO 45