

## Appetizers

***Heirloom Tomato and  
Hazelnut Gazpacho*** 10

***Maryland  
Cream of Crab Soup*** 12

***Summer Salad*** 9  
organic mixed greens, balsamic  
vinaigrette

***Caesar's Salad*** 11  
tomato confit, Spanish white  
anchovies

***Yellowfin Tuna Sashimi*** 14  
sesame tuile, ginger oil, opal basil

***Oysters on the Half Shell*** 15  
mignonette & cocktail sauces

***Soft Shell Crab*** 14  
pickled napa cabbage,  
sauce remoulade, lime zest

***Tasting of Local Tomatoes*** 11  
hummingbird & cottingham farms  
sheep's milk ricotta, rosemary lavash

### To Share

***Artisanal Cheeses***

three cheeses 14

five cheeses 19

***Charcuterie Platter*** 24

sopressata, wild boar bresaola,  
prosciutto, country pâté

## Glass

### Sparkling & Champagne

Veuve Cliquot, Brut, NV	23
Schramsburg, Blanc de Blancs	17
Cava, Casteller, Spain	9
Prosecco, Canella, Italy	13
Brachetto D'Acqui, Rosa Regale, Italy	13

### White

Pinot Grigio, Cielo, Italy 2009	10
Chenin Blanc, Domaine Pichot, Vouvray, Loire 2009	12
Gruner Veltliner, Berger, Austria 2009	8
Reisling, Loosen Brothers. "Dr. L" Mosel, 2009	11
Sauvignon Blanc, Ponga, New Zealand 2009	9
Chardonnay, Gilles Noblet, Burgundy 2008	16
Chardonnay, Dante Oakville, 2009	9

### Rose

Vin Gris de Cigare, Bonny Doon, Santa Cruz 2008	10
White Zinfandel, Campus Oaks, Lodi, 2009	8

### Red

Pinot Noir, Domaine Faiveley, Burgundy, France 2007	15
Syrah, Crozes-Hermitage, Chapoutier, France 2005	11
Merlot, Chateau Rocher, "Cap de Merle", Bordeaux, France 2006	10
Grenache, Torbreck, Juveniles, Barossa Valley, Australia 2008	13
Cabernet Sauvignon, Milbrandt Vineyards, Washington 2005	13
Malbec, Huarpe Lancatey, Mendoza, Argentina, 2009	9

#### **A Taste of Rose**

**3 tastes \$11, 3 glasses \$30**

Vin Gris de Cigare, Bonny Doon, Santa Cruz 2008
Anne Amis, Oregon 2009
SC Pannel, Australia 2006

# Sherwood's Landing

## Entrées

***Pan Seared Diver Scallops*** 32

Our garden cucumbers, radish, baby turnip, golden squash, lavender emulsion

***Wild Rockfish*** 33

artichoke barigoule, baby carrots, meyer lemon vinaigrette

***Seared Halibut*** 29

asparagus, eggplant, prosciutto, red peppers, fennel, yellow tomato coulis

***Jumbo Lump Crab Cake and Soft Shell Crab*** 36

marinated eggplant, roasted red peppers, squash blossoms

***Prime Tenderloin of Beef*** 38

morel mushrooms, baby swiss chard, blue cheese anna

***Roasted Loin of Lamb*** 38

porcini mushrooms, quinoa, celeriac puree, madeira jus

***Maple Leaf Farms Duck Breast*** 33

anson mills polenta, foie gras, blackberry port wine reduction

***Truffle Roasted Breast of Free Range Chicken*** 24

rosemary fingerlings, fresh asparagus, cipolini onions

***(V) Wild Mushroom Strozzapreti Pasta*** 26

oyster, shitake, yellow foot chanterelle mushrooms

## Sides 7

***Steamed Asparagus***

meyer lemon hollandaise

***Sautéed Spinach***

garlic & olive oil

***French Beans***

bacon & shallots

***Shoestring French Fries***

parmesan cheese & rosemary

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.