# Take Out Menu 

## The Merion has been serving food and drink since 1885. <br> We got you through the Spanish flu 100 years ago. We'll get you through this!

Please reach out to us with your suggestions at info@merioninn.com. We want to make you happy and keep you safe during this challenging time.

## APPETIZERS and SHARED PLATES

## Shrimp Cocktail 15

Cheese and Charcuterie Board 20
Manchego, goat cheese, serrano ham, cured chorizo sausage, dried and fresh fruit, Marcona almonds, olives, whole grain mustard, quince paste, croustades \& flatbread
Maryland Crab Cake 16 corn-tomato salsa and rémoulade
Cape May Scallops wrapped in Bacon 16

## SOUPS AND SALADS

Jersey Shore Clam Chowder 10 New England style Soup of the Day 9
Classic Wedge Salad 12 iceberg wedge, crumbled bacon, cherry tomatoes, blue cheese dressing
Caesar Salad 10 chopped romaine, shaved Parmesan, garlic croutons, anchovies (optional)
Strawberry, Orange and Goat Cheese Salad 11 toasted almonds, greens, mimosa dressing
Garden Salad 9 cherry tomatoes, carrots, cucumbers, radishes, croutons, mixed greens, choice of dressing
Add 3 oz of protein to any salad: Grilled Chicken (\$4), Cocktail Shrimp (\$10), Grilled Salmon (\$7)

SANDWICHES AND HAND-HELDS
with waffle-cut fries and house zucchini pickles
Maine Lobster Roll 20 on a top-slit hot dog roll
Crab Cake Sandwich 16 on brioche bun, with lettuce and chipotle rémoulade
"Three Little Piggies" Sandwich 16 tangy North Carolina pulled pork, pork belly and bacon jam on a pretzel roll
Beef Short Rib Sandwich 15 with crispy fried shallots and horseradish cream on brioche bun
Marinated Grilled Chicken Sandwich 13 on brioche bun, lettuce, tomato and garlic aioli
Grilled Cheeseburger 16 ( 8 oz .) lettuce, tomato and onion
Grilled Portobello Mushroom and Spring Vegetable 15 caramelized onions and melted Manchego, brioche bun

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Hot Dog with waffle fries; Chicken Tenders with waffle fries; Pasta with butter or marinara

## SIDES

Merion Potato Cup 4 Waffle Fries 4 Cole Slaw 4 Grilled Asparagus 7 Green Beans 7 (sautéed or steamed) Snap Peas, Carrot, Red Pepper 7 Asian Vegetables 7

## ENTRÉES

(or try Family Style-order 4 or more of same entrée and get $20 \%$ off total entrée price!)
Grilled Ginger Salmon 26 Asian vegetables and rice pilaf Plain Grilled Salmon $\mathbf{2 6}$ grilled asparagus, rice pilaf
Seafood Scampi 33 (scallops, shrimp, mussels and clams) in a garlicky sauce over cavatappi pasta
Maryland Crab Cakes 34 roasted corn-tomato salsa, Merion potato cup, chipotle-lime rémoulade
Merion Crab Imperial 32 grilled asparagus and Merion potato cup
Merion Lobster Imperial 39 grilled asparagus and Merion potato cup
Chicken Franchese 28 lemon-caper sauce, grilled asparagus, Merion Potato Cup
Marinated Grilled Chicken Breast 23 fresh vegetable, choice of rice pilaf, mashed potatoes or potato cup
Boneless Beef Short Ribs 28 roasted carrots and onions with rich red wine sauce, served with mashed potatoes
Prime Rib Au Jus $271 / 2$ eye ( 8 oz ) or 46 whole eye ( 16 oz ), grilled asparagus, mashed potatoes or Merion potato cup
Roasted Cauliflower Steak with Melted Manchego 25 grilled Portobello mushrooms, fresh seasonal vegetables, roasted corn-tomato salsa, herb pistou
Non-Vegetarians-add 4 oz . of grilled chicken breast 4, grilled shrimp 10, grilled salmon 7 scallops 15 short ribs 10 filet mignon 15

EXPRESS DINNERS
Smaller entrée, small green salad or cole slaw \& mini dessert
Grilled Ginger Salmon Express 23 Asian vegetables, rice pilaf
Marinated Grilled Chicken Breast 22 grilled summer vegetables and rice pilaf
Maryland Crab Cake 26 roasted corn-tomato salsa, chipotle-lime rémoulade, asparagus, rice pilaf
Boneless Beef Short Rib Sandwich 23 with roasted carrots and onions, red wine sauce and mashed potatoes
Roasted Cauliflower 24 with melted Manchego cheese, grilled portobello mushrooms and spring vegetables, cherry tomatoes, roasted corn-tomato salsa, herb pistou Non-Vegetarians-add 3 oz . of grilled chicken breast 4, grilled shrimp 10, grilled salmon 7 or short ribs 8)

## DESSERTS- 8

Key Lime Pie; Strawberry Shortcake with whipped cream; Bananas Foster Bread Pudding with rum-brown sugar sauce; Chocolate Brownie; Blueberries and Sliced Strawberries
Chocolate Pots de Crème with whipped cream

