

Easter Sunday at The Merion Inn – Noon to 8 pm

“A la carte” pricing is Entrée with sides only; “Three Course Prix Fixe” includes Appetizer, Entrée and Dessert
(Express Dinners and \$25 and \$35 Prix Fixe not available on Easter Sunday)

Appetizers

- Spring Asparagus Salad** radishes, pea shoots, sauce gribiche
Farmer’s Market Salad mixed greens, strawberries, shaved golden beets,
manchego cheese, sunflower seeds, herb vinaigrette
Romaine “Wedge” applewood-smoked bacon, marinated cherry tomatoes, blue cheese dressing
Seafood Chowder local clams, scallops and fresh catch with bacon, diced potatoes, cream
Potato and Leek Soup crème fraiche, radishes, buttered croutons
Whipped Goat Cheese with Whole Wheat Toast prosciutto, arugula, pickled shallots
Chicken Liver Mousse cherry-onion marmalade, grilled bread

Brunch Items (served noon until 1:30 p.m.)

- Eggs Benedict with Country Ham and Hollandaise** home fries and fresh fruit garnish
À la carte **15** Three course prix fixe **25**
Chicken Cobb Salad bacon, tomato, blue cheese, avocado, hard-boiled egg, buttermilk dressing
À la carte **16** Three course prix fixe **26**
Maryland Crab Cake Sandwich hand-cut fries
À la carte **17** Three Course Prix Fixe **26**

Entrées (served noon until closing)

- Roast Leg of Lamb** grilled asparagus, roasted fingerling potatoes, lamb jus, goat cheese cream
À la carte **29** Three course prix fixe **39**
Country Ham with Spiced Apricot Glaze potato purée, garlic spinach, whole grain mustard sauce
À la carte **26** Three course prix fixe **36**
Caramelized Cape May Scallops English peas, applewood-smoked bacon, Spring ramps, orange-carrot vinaigrette
À la carte **34** Three course prix fixe **44**
Grilled Salmon asparagus-radish-fingerling potato salad, lemon vinaigrette
À la carte **29** Three course prix fixe **39**
Maryland Crab Cakes potato puree
À la carte **35** Three course prix fixe **45**
Merion Crab Imperial fresh vegetable, Merion potato cup
À la carte **32** Three course prix fixe **42**
Slow-Roasted Free-Range Chicken asparagus, potato purée, mushroom jus
À la carte **29** Three course prix fixe **32**
Filet Mignon (6 oz.) fingerling potatoes, roasted heirloom carrots, Spring ramps, herb butter
À la carte **35** Three course prix fixe **45**
Grilled Royal Trumpet Mushroom green lentils, garlic spinach, roasted heirloom carrots, herb vinaigrette
À la carte **19** Three course prix fixe **29**

Desserts

- Key Lime Pie, London Cheesecake, Almond Citrus Torte with Lemon Curd and Fresh Berries,**
Risotto Rice Pudding with Amaretto Whipped Cream and Toasted Almonds,
Dark Chocolate Ganache-White Chocolate Raspberry Torte with Whipped Cream
Ice Cream or Sorbet with a Lemon Shortbread Cookie

- Children’s Menu (12 and under) **13**** (\$32 for 6 oz. filet mignon kids’ meal)
includes beverage, choice of lamb, ham, mac ‘n cheese, pasta (butter, marinara or plain), chicken fingers,
hamburger or cheeseburger and two sides, with a junior chocolate sundae for dessert