

I N N At P E R R Y C A B I N

To order please call (410) 829-3203
between the hours of 11:00am and 4:00pm for pick-up between 5:00pm and 6:00pm daily.

Stars to Go

DINNER FOR TWO

Roast Whole Chicken

Mixed Green Salad with Balsamic Vinaigrette or Buttermilk Ranch,

Choice of 2 Sides

Mashed Potatoes & Gravy, Macaroni & Cheese, Roasted Brussels Sprouts
Cheddar Grits, Sautéed Corn

2 Slices of Smith Island Cake

\$70

MAIN

Award Winning Oyster Stew

Lemongrass, Celery Root, Harris Creek Oysters,
Grilled Bread

\$19

Maryland Vegetable Soup

\$17

Classic Romaine Caesar

\$15

Add Grilled Chicken \$6

Crab Cake “BALT”

Aleppo Brown Sugar Bacon, Avocado,
Lettuce, Tomato, Brioche Bun, Remoulade,
Seasoned French Fries

\$24

The Inn Burger

Lettuce, Tomato, Onion, Choice of Cheese,
Seasoned French Fries

\$16

Turkey Club

Aleppo Brown Sugar Bacon, Lettuce, Tomato, Mayo,
White Toast, Seasoned French Fries

\$16

Cobb Salad

Aleppo Brown Sugar Bacon, Tomato, Corn, Bleu Cheese,
Hard Boiled Egg, Avocado, Pepitas,
Garlic & Chive Buttermilk Dressing

\$19

8 ounce Beef Tenderloin Filet

Hasselback Potatoes, Carrot Wrapped Asparagus,
Steak Sauce

\$49

Grilled Wild Caught Swordfish

Celery Root, Dates, Marcona Almonds, Grapefruit,
Salsa Verde

\$34

Maryland Crab Cakes

Spinach, Tomato, Corn, Avocado, Radish,
Meyer Lemon Beurre Blanc

\$42

DESSERT

Chocolate Pork Brownie

\$12

Red Velvet Smith Island Cake

\$12

Blueberry Cheesecake

\$12

Packaged Beverage to Go

SPARKLING WINE

Canella

Prosecco, Italy

\$22

Segura Viudas

Cava, Spain

\$22

RED WINE

Hahn

Pinot Noir, Monterrey County,
California

\$21

Terrazas

Malbec “Reserva”, Mendoza,
Argentina

\$29

Alexander Valley

Alexander Valley, California

\$29

Sterling

Cabernet Sauvignon, St. Helena,
California

\$23

WHITE WINE

Alois Lageder

Pinot Grigio, Italy

\$22

J. Vineyards

Pinot Gris, California

\$22

Sterling

Pinot Gris, St. Helena, California

\$23

Dr. Loosen

Riesling, Mosel, Germany

\$29

Skyside “By Newton”

Chardonnay, California

\$25

Freakshow

Chardonnay, Lodi, California

\$29

Sterling

Chardonnay, St. Helena,
California

\$23

BEER IN 6 PACKS

Budwiser and Bud Lite

\$8

RAR Nanticoke Nectar

\$11

Founders All Day IPA

\$11

Stella Artois

\$12

Inn at Perry Cabin is now proud to offer Dashfire cocktails

In the era of cocktail rooms and craft cocktail bars, Dashfire created a line of ready-to-drink cocktails, featuring their twist on some of the best classic cocktails out there. They’ve taken the time to carefully create and tailor each individual ingredient so that the finished product is a well-rounded, perfectly crafted cocktail. They’ve drawn flavors from their existing flavor library of bitters, but also created some new flavors specifically for this line of cocktails (including fig, cascara and rhubarb).

\$16

INGREDIENTS & FLAVOR PROFILES

Bourbon Old Fashioned

This ready-to-pour Old Fashioned Cocktail, with its blend of four bitters, natural sugar cane juice, hint of cherry vanilla, chicory and spirited with bourbon, is about as pleasant as we can make it. It includes a unique combination of Chicory along with our existing Old Fashioned Bitters for an Old Fashioned Cocktail that is complex yet extremely enjoyable.

Elderflower Martinez

Our Martinez Cocktail is designed to be appreciated by aficionados but also those new to this classic cocktail. This twist on a classic has a pleasant sweetness of pear, tartness of apricot and the subtle aroma of elderflower. We distill our own unique gin from juniper, coriander, lemon, orange and other botanicals and combine it with our house-made elderflower liqueur for a perfectly crafted drink.

Fig & Cascara Manhattan

This ready-to-pour Manhattan Cocktail is made with Rye Whiskey, Cream Sherry & bitters, elevated with the addition of Black Mission Fig, Cascara Cherry Vanilla and Rhubarb Root. We crafted our own Vermouth for this cocktail by combining Sherry with our own botanical blends (Fig, Cascara, Rhubarb Root) to create the perfect Vermouth for this Manhattan.

Lemon & Lavender Martini

This ready-to-pour Martini stands apart from the rest. With subtle sweetness and an elegant aroma from lemon lavender bitters, this is a classic with a twist. With Vodka and Sherry as the base, we layered in lavender and lemon bitters, which complement each other and a hint of Bay Leaf. This is a Martini that can be enjoyed by those who enjoy both vodka and Gin Martinis, due to the subtle herbal tones that come from the Bay Leaf.

Pomegranate El Presidente

This ready-to-pour El Presidente Cocktail is one of very few high-proof rum cocktails out there. Our version of this classic Cuban Cocktail has house-made grenadine, made from pure pomegranate juice and cane sugar. We combine dried rinds from the laraha orange and fresh sweet orange rinds for a curacao perfectly suited for this cocktail.

Chai White Russian

This ready-to-pour White Russian is just plain fun and a joy to imbibe. Made from Vodka, Midwest Heavy Cream, and the already beautiful botanicals of our Chai Walla bitters. It may have been a while since you’ve had a White Russian, and after this cocktail you’ll probably wonder why.

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Menu reflects preferred pricing for our valued local community and is not combinable with other discounts.

Based on demand, certain items may not be available.

Tax and gratuity are not included.

308 WATKINS LANE, ST. MICHAELS, MD 21663

THEINNATPERRYCABIN.COM