



Butternut Squash-Ginger Soup

7.50

French Onion Soup

7.50

Baby Arugula Salad

Candied Pecans, Marcerated Cherries,
Honey Dressing, Fire Fly Farm Goat Cheese

8

"The Wedge"

Iceberg, Shrapshire Blue Cheese,
Lardons, Tomato Confit, Thousand
Island Dressing

8

Classic Caesar

Crisp Romaine, Parmesan Cornbread Croutons,
Roasted Garlic Caesar Dressing, Shaved Percorino

8

Add Chicken 5, Add Steak or Grilled Shrimp 7

"Soup & Sandwich"

Grilled Cheddar & Swiss on Sourdough with Your Choice of Soup

10

Chicken Paillard

Balsamic Herb Marinated Portobellos, Grilled Onions and Roasted Peppers
Served With Baby Arugula Salad

10

Quiche Du Jour

Side Salad

9

French Dip

Shaved Prime Rib on Hoagie Roll With Au Jus, Provolone Cheese and Fries

12

The Comus Bacon Cheeseburger

Hand Formed Fresh Ground Beef with Apple
Smoked Bacon, Cheese, Lettuce, Tomato,
Onion, and French fries

10

The Comus Crab Cake BLT

House Made Crab Cake Mound with Apple
Smoked Bacon, Spicy Tartar, Lettuce, Tomato,
and Cole Slaw

15

The Comus Inn takes pride in using natural ingredients, sustainable seafood and fresh seasonal produce from our local farmers.

Executive Chef & Staff



The Comus Inn
at Sugarloaf Mountain

Upcoming Events

Sunday Sunset Sampler

Available Sundays From 5:00 to 8:00

A Sampling of Soups

A Sampling of Appetizers

Your Choice of Entree

A Sampling of Desserts

Comes with a Bottle of Red or White Wine

Only \$100.00 Per Couple

For information on reserving a private room for your next special event or business function, please see our Director of Events, Cheryl Cox.

The Comus Inn, 23900 Old Hundred Rd., Dickerson, MD 20842
Phone: 301-349-5100, 1-866-349-5101, www.thecomusinn.com

** A \$2 plate charge will be added for all split items.
* A 20% gratuity will be added for all parties of 6 or more.
* For conservation purposes, we serve water upon request only.*