

Restaurant Reviews

Kent Manor Inn & Restaurant

By Gilles Syglowski



500 Kent Manor Drive
Route 8 South
Stevensville, MD 21666
(410) 643-7716
www.kentmanor.com

When to Enjoy:

Lunch and dinner served Thur.–Sat.
Sun. brunch 10 a.m.–2 p.m.

Expect to Pay:

Appetizers and Salads: \$6–12
Sandwiches and Entrees: \$10–30
Desserts: \$7–9
Sunday brunch: \$24
Wine by the glass: \$6–12
Wine by the bottle: \$24–114

A slice of paradise only three minutes from the eastern side the Bay Bridge, the Kent Manor Inn & Restaurant is a wonderful dining destination located a short distance from hectic urban life or suburban sprawl depending on which side of the bridge you live. This Victorian setting is absolutely perfect: the historic mansion was restored to its original beauty in 1987. The history of the property is tracked all the way back to 1651, and has a legacy that must be read during your visit.

The splendid back yard offers access to Thompson Creek and is a beautiful setting for waterfront weddings or romantic weekend getaway. It is also an ideal location for meetings, seminars, or corporate retreats. The Inn offers 24 luxurious rooms, several conference rooms, and a garden house for private events. We were stunned by the serenity and beauty upon our arrival and were not only anxious to sample the talents of Chef William Lackey, but also to enjoy a relaxing stroll around the charming setting. After all, it was a gorgeous Sunday morning.

And so, we were seated on the porch with a fabulous view of the creek and gardens. We

started our brunch, plates in hand, making selections from the delectable spread in one of the adjacent rooms. A delightful display of assorted smoked fish with accompaniments, shrimp cocktail, oysters on the 1/2 shell, breakfast breads, pasta salad, mixed greens, homemade coleslaw, and fine cheeses were abundant. For starters, it was a great way to get going, especially with the complimentary mimosa for my companion and virgin bloody mary for myself. After tasting as much as possible, we moved on to the next room to take on the heart of the offerings. An array of entrees and carved items were waiting for us, as well as an omelet station. The chicken laced in a tomato cream sauce over spinach was delicious. Of the more exotic selections, the pork tenderloin medallion with mandarin orange sauce did very well in bringing a light sweetness and tanginess to my palate. Of course, we were not to resist a succulent slice of carved prime rib, which I believe was a hit for my accomplice. The ham was very good, as well as the mixed seafood dish. Our attention turned very quickly, however, to exceptional cheese blintzes . . . we had to go for seconds of this particular item.

Navigating from one room to the other for the first couple of stations, we passed the dessert station each time and as many of you know, it is one of my weaknesses: an abundant selection of scrumptious pies, cakes, and petit fours kept tempting me. We focused on a deep-dish caramel apple pie and a light mascarpone cheesecake: both were well prepared and tasted heavenly.

I was particularly thrilled knowing that Chef William Lackey was a 1996 Graduate from The Baltimore International College's School of Culinary Arts, where I was teaching at that time. To see his growth and success in the culinary field was heartwarming.

Although we did not order any wine, I perused the wine list and found it quite sumptuous with some well-known quality wines and a relatively modest pricing, mostly around \$30-40 range.

We did take a little walk on the property out towards the pier, and it was the perfect finish to a wonderful brunch.

Kent Manor Inn & Restaurant is one of a kind on our beautiful Eastern Shore and well worth the trip no matter which side of the bridge you live.

Gilles Syglowski is a Certified Executive Chef, Certified Culinary instructor and a food Service consultant. He is a graduate from the Lycee d'Enseignement Professionel Hotelier in Metz France. He is currently the General Manager of the Woman's National Democratic Club in Washington DC. Mr. Syglowski has more than 30 years of experience in the hospitality industry.

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