

Starters – Small Plates

Charcuterie and Cheese *(GF)*

selection of three artisan cheeses | three cured or smoked meats | seasoned mustard | house-made pickles | toasted french bread | Share For 2 - \$22, Share for 4 \$38

“Dirty Martini” Shrimp Cocktail *(GF)*

Poached colossal shrimp | stuffed olive skewer | gin, vermouth & olive brine infused cocktail sauce 21

Sesame Seared Ahi Tuna *(GF)*

Pan-seared sushi-grade Ahi Tuna | house-pickled vegetables | blood orange vinaigrette | wasabi aioli | pickled ginger | dried moro orange 21

Edamame Potstickers *(VEG)*

Flash fried potstickers | edamame and vegetable filling | fire-roasted kimchi | thai peanut sauce 14

Oysters “Rock”efeller

Our version of the classic | panko breaded James River oysters | pepperoncini – garlic cream sauce | wilted spinach | double smoked bacon crisps | french fried onions 17

Truffled Frites *(GF)**

Crisp shoestring-cut fries | black truffle sea salt | parmigiano reggiano cheese | black truffle oil | garlic-lemon aioli 11

Soups

Crab and Lobster Bisque

Blue Crab and Maine Lobster Veloute’ | fresh cream | dash of sherry | crab and lobster stuffed parmesan biscuit 18

Soup du Jour

Our Chef’s choice of delicious ingredients -Market Price

Salads

Goat Cheese Fritter

Local leaf greens and shredded farm vegetables | apple cider & apple butter vinaigrette | goat cheese, cranberry - pecan fritter | roasted beets and apples 17

Veggie Crunch Caesar *(GF)*

Shredded brussels sprouts, kale and farm vegetables | house-made Caesar dressing | toasted pine nuts | garlic toast | shaved parmesan 14

Garden Salad *(GF)(VEG)*

Mixed field greens | fresh vegetables & pickled red onion | multi-grain croutons | choice of house-made dill ranch, blue cheese, or Mediterranean vinaigrette dressings 11

Salad Additions Grilled or Blackened: Chicken 10 | Shrimp 12 | salmon 16

(VEG) – Vegetarian, Vegan, or can be accommodated

(GF) – Gluten Free Option or can be adapted

Please keep in mind that our menu items are prepared fresh to order, we will try to accommodate most dietary restrictions and allergies. However, we do handle common allergen products in our facility. Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness. Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff.

Sandwiches

Served with house pickle and shoestring fries

Coronation Chicken

Our signature Coronation Chicken salad, with dried fruits, hints of curry spice and mango chutney, on a sliced croissant 22

1/2 Pound Fresh Ground Cheeseburger

Fresh ground chuck and short rib | char-grilled | BBQ-tomato jam | aged cheddar cheese | Neuskes double smoked bacon | french fried onions | fresh bibb lettuce | brioche bun 23

Crispy Chicken Sandwich

Crispy fried chicken breast, hot honey glaze | pickled red onion | point Reyes blue cheese | lettuce & tomato | toasted brioche bun 21

Croque Monsieur

Thinly sliced smoked ham, tangy swiss cheese, baked between country white bread, enrobed with a rich and creamy roasted garlic bechamel sauce 19

Chicken – Bacon – Ranch Wrap

Sliced grilled chicken breast, double smoked bacon, house made dill ranch dressing, mixed greens, spinach wrap 22

Broiled Crab Cake Sandwich

Jumbo and lump blue crab meat tossed in a classic seasoned imperial sauce folded with a touch of panko bread crumb and old bay seasoning, broiled golden brown served on a brioche bun 34

Luncheon Entrees

Chef’s Choice - Quiche or Omelet du Jour

Chef’s choice of a fresh baked seasonal quiche or filled omelet, served with mixed greens and farm vegetable salad dressed with a sherry vinaigrette. Market Price

Market Fresh Seafood or Fish

A fresh catch of seafood or fresh fish prepared at the chef’s whim. Market Price

Smoked Salmon Mousse Napoleon

layers of dill puff pastry, Norwegian style smoked salmon, smoked salmon mousse, cucumber, avocado mousse, freshly dressed field greens, pickled red onion, crispy fried capers 24

Garlic-Parmesan Steak Salad

Mixed greens, garden vegetables, pickled red onion, marinated and grilled flat-iron steak, garlic-horseradish butter, parmesan cheese, choice of dressing 26

Short Rib Mac & Cheese

Our signature 4 hour braised beef short rib shredded with cavatappi pasta in a rich and cheesy bechamel sauce, topped with shredded cheddar and baked, finished with a drizzle of chili oil 24

Creamy Chickpea and Sweet Potato Stew *(VEG/VEGAN & GF adaptable)*

Sweet potato | garbanzo beans | coconut milk, tomato and peanut stock | fresh spinach | roasted peanuts, cilantro & lime | grilled naan bread 30

Luncheon Cocktails

Rose' Spritz

Rose' sparkling wine doused with a splash of triple-sec, orange juice and aperol, served on the rocks with a slice of orange, a perfect refresher. 9

Peach Ice Pick

Freshly brewed iced tea, topped with aromatic crème de peche, vodka and a dash of simple syrup, served on the rocks. 9

Featured Sangria

Our mixologists choice of wines blended with brandy, triple sec and macerated fruits and herbs, served on the rocks for a refreshing luncheon sip. 9

Featured wines by the glass & bottle

Red Blend, Cabernet-
Merlot, Waltz Vineyards
Baron Red, Lancaster PA 17 / 62

Chardonnay, Dom. Laroche
Mas la Chevaliere, FR 14 / 52

Chianti Riserva, Donna Laura, Alteo,
Tuscany, Italy 15 / 56

Sauvignon Blanc, Pictor,
Mendoza, Argentina 14 / 52

Cabernet Sauvignon,
Pictor, Central Vly. Chile 15 / 56

Semi-Dry White Blend, Waltz
Vyds. Fusion, Lanc., PA 13/48

Malbec, Enrique Foster - Ique
Mendoza, Argentina 16 / 58

Riesling, Salmon run
Finger Lakes, NY 14 / 52

Pinot Noir, Row 503,
Willamette Vall. Oregon 17 / 62

Pinot Grigio, Tonnino,
Sicily, Italy 14 / 52

Merlot, Italo Cescon
Veneto, Italy 15 / 56
Bordeaux, Chateau Haut Grelot
Premiere Cuvee, France 17 / 62

Moscato, Chiarie
Piemonte, Italy 14 / 52
Rose', Waltz Stiegel Rose
Lancaster PA 12 / 44

Sparkling Wine
Pascual Toso Brut, Argentina 10 / 48

Draft beer list available from your server



TABLE | 1837 |
— GLEN ROCK MILL INN —

Luncheon Menu

