

## ~~ 5-Course Diner's Choice ~~

Indulge in a delicious 5-course dining experience.

Guest's choice of starter, entrée, and dessert, and chef's choice of hors d'oeuvre and intermezzo courses \$82

### Or Order as you like from the menu

## Choose a Starter

### **Crab and Lobster Bisque**

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

### **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

### **"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, sesame crusted, 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

## Choose an Entree

### **Provençal Bouillabaisse**

Pan seared jumbo sea scallops, gulf shrimp & cod | saffron scented seafood, tomato and vegetable broth with a hint of spice | grilled french bread 48

### **Cocoa-Cola Braised Beef Short Rib** (GF)

1855 ranches, black angus, beef short rib | light cocoa and chili-spice rub | 4-hour cola, red wine and beef stock braise | reduced pan glaze | roasted garlic-black truffle potato puree | crispy brussels sprouts 45

### **Pacific Cod and Crab Imperial**

Fillet of Pacific Cod topped with Jumbo Lump blue crab meat bound with our signature imperial sauce and a touch of panko bread crumb | broiled golden brown | lobster-sherry-hollandaise | butter stem broccoli sauté | red quinoa 45

### **Walnut Crusted Salmon**

Walnut crusted, oven roasted salmon fillet | mandarin orange salsa | wasabi micro greens | wild rice pilaf | sauteed vegetable mélange 42

### **Creamy Chickpea and Sweet Potato Stew**

(VEG/GF)

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

### **Prime Filet Mignon** (GF)

7–Ounce, 1855 Family Ranches, prime, hand-trimmed, center-cut, black angus filet mignon | char-grilled | roasted garlic-black truffle potato puree | sauteed green beans | Kennett square mushroom and red wine demi-glace | Hudson Valley Foie Gras and herb butter 59 \*\$18 additional charge to Prix Fixe pricing

### **Low-Country Chicken**

French Cut, Joyce Farms, Heritage Breed Chicken Breast | southern herb and spice dusted | pan roasted | jus lie' sauce | braised carrots | classic cornbread dressing 41

### **Steak Frite**

7-ounce wine & herb marinated flank steak | char-grilled and sliced (suggested med-rare- medium) | horseradish-roasted garlic compound butter | crispy black truffle french fries 38

## Lighter Fare

**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

**1/2 lb. Short Rib 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

### **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.



TABLE | 1837

— GLEN ROCK MILL INN —

Where every visit  
is a special occasion.

# Dinner

## Classic & Curated Cocktails

### The Mill Manhattan

*We start with Bulleit rye bourbon, add a few dashes of our own lavender-orange bitters, throw in a few candied and brandied sour cherries and finish with the addition of a reserva sweet vermouth for a round and rich flavor, served "on the rocks" 18*

### The Cozy Whiskey Sour

*honey-Rye whiskey, shaken with cranberry-cinnamon simple syrup and a dash of citrus sour served "on the rocks" 17*

### Maple Old Fashioned

*Bourbon, maple syrup, a dash of walnut and aromatic bitters, orange peel, "on the rocks" 14*

### Aviation

*Aviation Gin, maraschino liqueur, dash of crème de violette, lemon and lime, brandied cherry, "served up" 16*

### The Epple Martini

*Grey Goose Vodka, one, and I mean one dash of dry vermouth, shaken hard and served up with Point Reyes blue cheese stuffed olives 16*

## Spirit Free Mocktails

### Panoma

*Seedlip Spice, fresh grapefruit juice, fresh lime, simple syrup, and club soda, stirred over ice 10*

### The Grove Margarita

*Seedlip Grove, Agave Syrup, fresh lime juice, salt rim, served on the rocks 10*

## Featured wines by the glass & bottle

Chardonnay, Pictor Central Valley, Chile 14 / 52  
Sauvignon Blanc, Pictor, Mendoza, Argentina 14 / 52  
Pinot Grigio, Tonnino (Organic), Sicily, Italy 14 / 52  
Riesling, Salmon run, Finger Lakes, NY 14 / 52  
Moscato, Chiarie, Piemonte, Italy 14 / 52  
Rose', Waltz Stiegel Rose, Lancaster PA 12 / 44  
Sparkling Wine, Galerna, Brut Nature, Spain 10 / 48

Mademoiselle Du Mont, Cotes du Rhone, FR. 16 / 58  
Cabernet Sauvignon, Pictor, Cent. Vly. Chile 15 / 56  
Malbec, Enrique Foster, Mendoza, Argentina 16 / 58  
Pinot Noir, Row 503, Willamette Vall. Oregon 18 / 68  
Merlot, Pictor, Mendoza, Argentina 15 / 56  
Bordeaux Rouge, Grand Louis, France 17 / 62

**Daily Draft beer list available from your server**