

~~ **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 19

*Goat Cheese Fritter*

LOCAL LEAF GREENS AND SHREDDED FARM VEGETABLES | PEACH & MOSCATO WINE VINAIGRETTE | GOAT CHEESE, CRANBERRY - PECAN FRITTER | CHAR-GRILLED PEACHES 17

*Veggie Crunch Caesar* (GF)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED PINE NUTS | GARLIC TOAST CROSTINI | SHAVED PARMESAN 14

*“Dirty Martini” Shrimp Cocktail* (GF)

POACHED COLOSSAL SHRIMP | STUFFED OLIVE SKEWER | GIN, VERMOUTH & OLIVE BRINE INFUSED COCKTAIL SAUCE 21

*Ahi Tuna Tartar* (GF)

ZESTY AVOCADO PUREE | DICED SUSHI-GRADE AHI TUNA | CUCUMBER, SWEET PEPPER & PINEAPPLE SALAD | SOY-GINGER VINAIGRETTE | WASABI AIOLI | PICKLED GINGER | CRISPY WONTON CRACKERS 21

*Edamame Potstickers* (VEG)

FLASH FRIED POTSTICKERS | EDAMAME AND VEGETABLE FILLING | FIRE-ROASTED VEGAN KIMCHI | THAI PEANUT SAUCE 14

*Oysters “Rock”feller*

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*

*Seafood Cioppino*

GULF SHRIMP, TENDER COD & BLACK MUSSELS | SEAFOOD, TOMATO, FENNEL AND VEGETABLE BRODO WITH A HINT OF SPICE | GRILLED FRENCH BREAD 44

*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 46

*Classic Crab Cake*

JUMBO AND LUMP BLUE CRAB CAKE BOUND WITH OUR SIGNATURE IMPERIAL SAUCE AND A TOUCH OF PANKO BREAD CRUMB | BROILED GOLDEN BROWN | LOCAL CORN AND LIMA SUCCOTASH | HERBED WILD RICE PILAF | MALT VINEGAR TARTAR SAUCE 46

*Char-Grilled Salmon*

FRESH SALMON FILLET | CHAR-GRILLED | MANDARIN ORANGE SALSA | WASABI MICRO GREENS | WILD RICE PILAF | SAUTEED VEGETABLE MÉLANGE 42

*Seared Tofu & Mushroom Teriyaki* (VEG/GF)

SEARED FIRM TOFU | KENNETT SQUARE MUSHROOMS | SWEET & TANGY TERIYAKI | FRESH BROCCOLI, CAULIFLOWER, BELL PEPPERS AND ONIONS | JASMINE RICE 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 OR 2-DINE PRICING*

*Summer Caprese Chicken*

FRENCH CUT, JOYCE FARMS, HERITAGE BREED CHICKEN BREAST | PAN ROASTED | LOCAL SWEET CORN AND TOMATO CAPRESE | MOZZARELLA CHEESE | GARLIC OIL | BASIL PESTO | BALSAMIC CREMA | FRESH PASTA 41

*Steak Frite*

6 – OUNCE CHATEAUBRIAND STEAK | CHAR-GRILLED AND SLICED | HORSERADISH-ROASTED GARLIC COMPOUND BUTTER | CRISPY BLACK TRUFFLE FRENCH FRIES | SAUTEED VEGETABLE MÉLANGE 38

*Lighter Fare*

*Lox & Avocado Toast*

TOASTED WHOLE GRAIN SEED BREAD | NORWEGIAN STYLE SMOKED SALMON | SEASONED AVOCADO SPREAD | CUCUMBER-DILL SHRED | PICKLED RED ONION | CRISPY FRIED CAPERS | FRESHLY DRESSED FIELD GREENS WITH MEDITERRANEAN VINAIGRETTE 24

*1/2 lb. Short Rib Cheeseburger*

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED | BBQ-TOMATO JAM | AGED CHEDDAR CHEESE | 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 dietary restrictions and allergies. However, we do handle common allergen products in our facility.  
Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff.  
Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.



TABLE | 1837 |

– GLEN ROCK MILL INN –

*Where every visit  
is a special occasion.*

# Dinner

## CLASSIC & CURATED COCKTAILS

### THE MILL MANHATTAN

*BULLEIT RYE BOURBON, 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*

### HIBISCUS MARGARITA

*BLANCO TEQUILA, TRIPLE SEC, LIME JUICE, HIBISCUS  
BLOSSOM TEA, SMOKED SALT, HIBISCUS PETALS 16*

### CHARRED PEACH OLD FASHIONED

*BOURBON, PEACH-CINNAMON SYRUP, AROMATIC BITTERS,  
CHAR-GRILLED PEACH 17*

### BLUEBERRY LEMONADE

*BLUEBERRY VODKA, BLUEBERRY SYRUP, TART LEMONADE  
14*

### CHERRY POINT SOUR

*BLENDED SCOTCH, FRESH LEMON JUICE, SIMPLE SYRUP,  
BORDEAUX WINE FLOAT, LEMON & BRANDY CHERRY 15*

### HUGO SPRITZ

*SPIRITS OF ELDERFLOWER, FRESH LIME JUICE, MINT,  
SIMPLE SYRUP, CHAMPAGNE TOPPER 14*

### 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

### SPARKLING GRAPEFRUIT COLLINS

*PINK GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, SPARKLING WATER, SPLASH OF LIME SODA 10*

### HIBISCUS MULE

*HIBISCUS BLOSSOM TEA, FRESH LEMON JUICE, NON-ALCOHOLIC GINGER BEER 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, STEEP SLOPES, MOSEL, GERMANY 14 / 52  
MOSCATO, CHIARIE, PIEMONTE, ITALY 14 / 52  
ROSE', FLEUR, BORDEAUX, FRANCE 14 / 52  
SPARKLING WINE, GALERNA, BRUT NATURE, SPAIN 10 / 48

JEAN LOUIS GRANDE RESERVE 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