

# ~ ~ LA CARTE ~ ~

ORDER AS YOU LIKE OR  
INDULGE IN OUR DINER'S CHOICE - 3 COURSES \$79.00

## choose a starter

### *shrimp bisque*

TENDER POACHED SHRIMP | PANCETTA |  
DRIED & TOASTED SWEET CORN | VELVETY SHRIMP  
BISQUE POUR OVER 18

### *beet, burrata & bacon salad* (GF)

ROASTED BEETS, AUTUMN SQUASHES & CARROT |  
HONEY-THYME & BLACK PEPPER VINAIGRETTE |  
MOZZARELLA BURRATA | CRISPY BACON LARDONS 19

### *veggie crunch caesar* (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM  
VEGETABLES | HOUSE-MADE CAESAR DRESSING |  
TOASTED PINE NUTS | GARLIC TOAST CROSTINI | SHAVED  
PARMESAN 16

### *prosciutto wrapped shrimp* (GF)

POACHED JUMBO SHRIMP | BROILED WITH CURED  
PROSCIUTTO HAM | BURNT LEEK AND FARM VEGETABLE  
SLAW 18

### *crispy calamari*

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND  
CAPERS | SUNDRIED TOMATO AIOLI 18

### *snow crab claw fritters*

HUSH PUPPY BATTERED JUMBO SNOW CRAB CLAWS |  
FLASH FRIED | CAJUN REMOULADE |  
PICKLED PEPPERS 18

### *beef tartare* (GF)

CHOPPED FILET MIGNON | HERB-MUSTARD DRESSING |  
DUCK FAT FRIED POTATOES ROSTI | GARLIC-SHALLOT  
CONFIT | "JAMMY" EGG YOLK 22

### *truffled frite*

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA  
SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE  
OIL | GARLIC-LEMON AIOLI 12

### *baked brie*

CREAMY BRIE CHEESE | BAKED WITH CHERRY, PECAN  
AND HAZELNUT | ROSEMARY HONEY | HOUSE-MADE  
FOCACCIA 15

### *prosciutto, fig, & burrata flatbread*

NAAN STYLE FLATBREAD, FIG JAM, SHAVED  
PROSCIUTTO, SHAVED BRUSSELS SPROUTS, BALSAMIC  
DRIZZLE 20

## choose an entree

### *lobster & shrimp en papillote* (GF)

GULF SHRIMP & COLD-WATER LOBSTER TAIL | BRAISED  
FENNEL & LEEKS | TENDER POTATOES | STEAMED IN  
PARCHMENT | VANILLA BROWN BUTTER FINISH 45

### *vegan cavatelli* (VEGan)

HOUSE-MADE CAVATELLI | ROASTED AUTUMN SQUASHES  
| CASHEW CUSTARD-"RICOTTA" | WALNUT PESTO |  
SMOKED SPICED PEPITAS 30  
ADD-ON CHICKEN 10 | SHRIMP 14

### *crab imperial*

COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR  
CLASSIC IMPERIAL SAUCE | BROILED GOLDEN BROWN |  
ROASTED ASPARAGUS | TRI-COLOR COUSCOUS PILAF 46

### *pan seared chilean seabass* (GF)

PAN SEARED MISO GLAZED SEABASS | BOK CHOY &  
MUSHROOM SAUTE | FORBIDDEN RICE | SAKE BUTTER |  
SESAME CRACKER 44

### *cocoa -cola braised beef short rib* (GF)

RANAHAN RANCH, 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 & HERB POTATO PUREE | CRISPY  
BRUSSELS SPROUTS 48

### *prime filet mignon* (GFa)

7-OUNCE, BRAVEHEART RANCHES, PRIME, HAND-  
TRIMMED, CENTER-CUT, BLACK ANGUS FILET MIGNON |  
CHAR-GRILLED | ROASTED GARLIC-HERB POTATO PUREE |  
HONEY-BUTTER CARROTS | RED WINE - ROSEMARY DEMI-  
GLAZE | TRUFFLE PUREE | FRIED SHALLOTS 65  
\*\$18 ADDITIONAL CHARGE TO PRIX FIXE OR 2-DINE PRICING

### *pan-seared duck breast*

POMEGRANATE DEMI-GLAZE | CORNBREAD STUFFING |  
GARLIC GREEN BEANS | BLACK PEPPER TUILLE 44

### *venison rack* (GF)

HERB RUBBED VENISON RACK | CHAR-GRILLED | MAPLE-  
MUSTARD PAN SAUCE | SWEET POTATO PAVE | FRIED  
MAITAKE MUSHROOM | GARLIC GREEN BEANS 44

## lighter fare

### *french onion soup burger*

FRESH GROUND CHUCK AND SHORT RIB PATTY | CHAR-GRILLED | FONTINA STUFFED | RED-WINE CARAMELIZED ONIONS |  
SWISS & FONTINA CHEESE | GARLIC AIOLI | BRIOCHE BUN | AU JUS FOR DIPPING | CRISPY TRUFFLE FRIES 25

### *garden salad* (GF)(VEG)

MIXED FIELD GREENS | FRESH VEGETABLES & PICKLED RED ONION | MULTI-GRAIN CROUTONS | CHOICE OF HOUSE-MADE  
DILL RANCH OR MEDITERRANEAN VINAIGRETTE 11  
SALAD ADDITIONS GRILLED OR BLACKENED: CHICKEN 10 | SHRIMP 14 | SEABASS 22 | FILET MIGNON 50

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

(GF) or (GFa) - 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.

**EXECUTIVE CHEF - ASHLEY TOLLEY - THE CULINARY INSTITUTE OF AMERICA**

Seasonally Sourced Foods: Our own-Tulsi Fields Farm, Glen Rock, PA | Red Star Farms, Glen Rock, PA | Main St. Market, Glen Rock, PA |  
Five Cedars Farm Hampstead MD | Lancaster Farm Fresh Co-op

**PROPRIETOR - BRANDON HUFNAGEL - THE CULINARY INSTITUTE OF AMERICA**



# TABLE | 1837

— GLEN ROCK MILL INN —

## CLASSIC & CURATED COCKTAILS

### PEAR-CHAI

*GOLDEN B PEAR LIQUEUR, CHAI TEA SYRUP, BITTERS, GINGER ALE 17*

### COZY WHISKEY SOUR

*DUBLINER HONEY WHISKEY, LEMON JUICE, BITTERS, CINNAMON SIMPLE SYRUP – SHAKEN 18*

### HIGH TEA

*LONDON DRY GIN, EARL GREY TEA, VANILLA SIMPLE SYRUP, VANILLA CREAM FLOAT 16*

### THE MILL 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*

### S'MORE

*GRAHAM INFUSED MILK, CHOCOLATE LIQUEUR, VANILLA VODKA, HOUSE MADE MARSHMALLOW 17*

### FRUIT CAKE

*CHERRY LIQUEUR, AMARO, SPICED RUM, PINEAPPLE JUICE 16*

### BROWN BUTTER OLD FASHIONED

*BROWN BUTTER WASHED BULLEIT BOURBON, BROWN SUGAR SIMPLE SYRUP, HAZELNUT BITTERS 19*

### COQUITO

*CREAMY COCONUT, RUM, CINNAMON SPICE, TOASTED COCONUT 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, CENTRAL VLY., CHILE 14 / 52  
**PINOT GRIGIO**, TONNINO (ORGANIC), SICILY, ITALY 14 / 52  
**RIESLING**, STEEP SLOPES, MOSEL, GERMANY 14 / 52  
**MOSCATO**, BLU GIOVELLO, VENETO, ITALY 14 / 52  
**ROSE'**, FLEUR, BORDEAUX, FRANCE 14 / 52  
**SPARKLING WINE**, GALERNA, BRUT NATURE, SPAIN 10 / 48

**COTES DU RHONE** JEAN LOUIS GRANDE RESERVE, FR. 16 / 58  
**CABERNET SAUVIGNON**, PICTOR, CENTRAL VALLEY, CHILE 15 / 56  
**CABERNET SAUVIGNON**, JOHN SLOAT, ALEXANDER VALLEY, CALIFORNIA 18 / 68  
**MALBEC**, ENRIQUE FOSTER, MENDOZA, ARGENTINA 16 / 58  
**PINOT NOIR**, ROW 503, WILLAMETTE VALL. OREGON 18 / 68  
**MERLOT**, PICTOR, CENTRAL VALLEY, CHILE 15 / 56  
**BORDEAUX ROUGE**, GRAND LOUIS, FRANCE 17 / 62

**DAILY DRAFT BEER LIST AVAILABLE FROM YOUR SERVER**