

# ~ ~ LA CARTE ~ ~

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

## choose a starter

### *shrimp bisque*

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

### *radicchio salad* (GFa)

FRESH RADICCHIO | CITRUS-ORANGE VINAIGRETTE |  
ORANGE SUPREMES | BLUE CHEESE CRACKER | CANDIED  
WALNUTS | LOCAL FARM RADISHES 16

### *veggie crunch caesar* (GFa)

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

### *bang-bang shrimp*

BREADED & FLASH FRIED JUMBO SHRIMP | BANG-BANG  
SWEET CHILI SAUCE | CRISPY VERMICELLI & BUTTER  
LETTUCE 18

### *crispy calamari*

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

### *tuna tartare* (GF)

SUSHI GRADE YELLOWFIN TUNA | SESAME-SOY  
DRESSING | CRISPY RICE SQUARES |  
SWEET SOY REDUCTION 18

### *prosciutto and melon* (GF)

FRESH MELON | ARUGULA GREENS | CRISPY PROSCIUTTO  
| BALSAMIC PEARLS 16

### *truffled frite* (GF)

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

### *duck confit cannoli*

CRISPY WONTON CANNOLI | SLOW COOKED DUCK CONFIT  
| HOISIN GLAZE | CUCUMBER-CARROT SLAW | THAI  
PEANUT SAUCE 16

### *brie cheese, fig, & pear flatbread*

NAAN STYLE FLATBREAD, FIG JAM, BRIE CHEESE,  
SLICED PEARS, ARUGULA, TRUFFLE OIL DRIZZLE 20

### *seasonal garden salad* (GFa)(VEG)

FIVE CEDAR FARMS LETTUCE | SHAVED CARROTS |  
WATERMELON RADISH | BRIOCHE CROUTONS | HOUSE-  
MADE DILL RANCH 11  
SALAD ADDITIONS: CHICKEN 10 | SHRIMP 14 |  
SEABASS 32 | FILET MIGNON 50

## choose an entree

### *lobster mac & cheese*

CAVATAPPI PASTA | RICH CHEESE BECHAMEL | TENDER  
LOBSTER PIECES | 5-OUNCE GARLIC-BUTTER BROILED  
LOBSTER TAIL | BUTTERED BREADCRUMBS 47  
ORDER AS AN ACCOMPANIMENT (NO TAIL) - 18

### *spring pea cavatelli* (VEGan)

HOUSE-MADE SPINACH CAVATELLI | SUGAR SNAP PEAS &  
ASPARAGUS TIPS | CASHEW CUSTARD-"RICOTTA" | SWEET  
PEA SAUCE | CARAMELIZED ONIONS | CALABRIAN CHILI  
DRIZZLE | GARLIC CRISPS 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 52

\*\$6 ADDITIONAL CHARGE TO PRIX FIXE OR 2-DINE PRICING

### *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 | GODFREY BROS. MEATS | HAND-TRIMMED,  
CENTER-CUT, BLACK ANGUS FILET MIGNON | CHAR-  
GRILLED | ROASTED GARLIC-HERB POTATO PUREE |  
HONEY-BUTTER CARROTS | RED WINE - ROSEMARY DEMI-  
GLACE | TRUFFLE PUREE | FRIED SHALLOTS 65

\*\$18 ADDITIONAL CHARGE TO PRIX FIXE OR 2-DINE PRICING

### *grilled pork tomahawk* (GFa)

CITRUS MARINATED PORK TOMAHAWK CHOP |  
MACERATED BLACKBERRY DEMIGLACE | MASCARPONE  
GRITS | LEMON GEL | BLACK PEPPER TUILLE 44

### *grilled lamb rack* (GF)

ZA'TAR SPICE MARINATED NEW ZEALAND LAMB | CHAR-  
GRILLED | SAFFRON RICE & ROMANESCO | TZATZIKI |  
MANGO CHUTNEY | DRIED BARBERIES 44

### *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

**(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 and cannot guarantee 100% safety for those with severe allergy risks. 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.

**Seasonally Sourced Local Vendors: Our own 26 acre-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 | Godfrey Bros. Meats Loganville PA**

**EXECUTIVE CHEF – ASHLEY TOLLEY – THE CULINARY INSTITUTE OF AMERICA  
PROPRIETOR – BRANDON HUFNAGEL – THE CULINARY INSTITUTE OF AMERICA**



# TABLE | 1837

— GLEN ROCK MILL INN —

## CLASSIC & CURATED COCKTAILS

### CITRUS-ELDERFLOWER MARTINI

HENDRICKS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE, DASH OF SIMPLE SYRUP AND ORANGE BITTERS 17

### SMOKED ORANGE OLD FASHIONED

WOODFORD RESERVE BOURBON, DEMERARA SYRUP, ORANGE BITTERS, AROMATIC BITTERS, BARREL SMOKE 19

### YUZU-GINGER HIGHBALL

KETEL ONE VODKA, YUZU JUICE, GINGER SYRUP, SODA WATER TOPPER 15

### 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

### PEAR & SAGE SPRITZ

TITOS VODKA, PEAR LIQUEUR, DASH OF LEMON, TOPPED WITH SPANISH CAVA 15

### FRENCH 75

CHAMPAGNE, LEMON JUICE, & BOTANIST GIN 16

### BLACK TRUFFLE MANHATTAN

BULLEIT RYE WHISKEY, COCCHI STORICO VERMOUTH, AROMATIC BITTERS, WALNUT BITTERS, BLACK TRUFFLE HONEY 19

### BLOOD ORANGE BOULEVARDIER

BASIL HAYDEN BOURBON, CAMPARI, SWEET VERMOUTH, BLOOD ORANGE JUICE, DASH OF ORANGE BITTERS 18

### MULLED SPICE NEGRONI

JUNIPERO GIN, CAMPARI, SWEET VERMOUTH, MULLED SPICE SYRUP, DASH OF ORANGE BITTERS 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', JEAN LUC COLOMBO, CAPE BLEUE, FRANCE 14 / 52  
 SPARKLING WINE, GALERNA, BRUT NATURE, SPAIN 10 / 48

COTES DU RHONE, FAMILLE LANCON, LA SOLITUDE, FR. 16 / 58  
 CABERNET SAUVIGNON, PICTOR, CENTRAL VALLEY, CHILE 15 / 56  
 CABERNET SAUVIGNON, JOHN SLOAT, ALEXANDER VALLEY, CALIFORNIA 18 / 68  
 MALBEC, CEPAS DE FAMILIA, 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