

HOUSE MADE SOUPS

SEAFOOD SOUP DU JOUR

CHEF'S CHOICE OF OUR DAILY SOUP FEATURING
ALWAYS FRESH SEAFOOD CUP 5 BOWL 7

SOUP DU JOUR

A DAILY FRESH CREATION CUP 3 BOWL 5

MILL FRENCH ONION SOUP

CLASSIC RECIPE OF CARAMELIZED ONIONS, FRESH HERBS AND SPICES IN A
FULL-BODIED BROTH TOPPED WITH CROSTINI AND RICH MELTED CHEESE 5

APPETIZERS

BACON SCALLOPS

BACON WRAPPED SKEWERED SEA SCALLOPS GRILLED TO A PERFECT
FINISH AND SERVED OVER OUR HOUSE MADE BARBEQUE SAUCE 12

MILL CRAB DIP

OUR HOUSE BLEND OF CREAM CHEESE, MOZZARELLA AND CHEDDAR IN A
SHERRY CREAM SAUCE WITH ALL LUMP CRAB MEAT 11

FRIED GOAT CHEESE

FRESH GOAT CHEESE ROUNDS, BREADED AND DEEP FRIED.
DRIZZLED AND SERVED WITH HONEY 6

FLAT BREAD CREATIONS

CHOOSE FROM THE FOLLOWING, ALL SERVED ON FLAT BREAD 9
MARGHERITA (TOMATO, MOZZARELLA, BASIL, LIGHT TOMATO SAUCE)
RUSTIC (BACON, MUSHROOMS, ASIAGO CHEESE, LIGHT CREAM SAUCE)
BUFFALO CHICKEN (BUFFALO CHICKEN, BLEU CHEESE SAUCE, PROVOLONE)

CRISPY SOUTHWEST EGGROLLS

PULLED CUBAN PORK, BLACK BEANS, ONIONS, PEPPERS, CORN, TOMATO,
CILANTRO, CABBAGE AND PEPPERJACK CHEESE SERVED WITH OUR HOUSE
MADE SOUTHWEST DIPPING SAUCE 9

CALAMARI

FRESH CALAMARI, FLASH FRIED AND
SERVED WITH SWEET CHILI SAUCE 12
MARINARA SAUCE AVAILABLE UPON REQUEST

FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

BRUNCH ENTREES

THREE EGG OMELET

FRESH THREE EGG OMELET WITH A CHOICE OF TWO OF THE FOLLOWING:
SCALLIONS, HAM, BACON, TOMATO, MUSHROOM, CHEDDAR, SWISS, PEPPER
JACK OR PROVOLONE, SERVED WITH HOMEFRIES 9

CRAB OMELET

FRESH THREE EGG OMELET WITH LUMP CRAB, CHEDDAR CHEESE AND
MUSHROOMS SERVED WITH HOMEFRIES 13

MILL BREAKFAST

FOUR OUNCE GRILLED BEEF TENDERLOIN TOPPED
WITH TWO EGGS AND SERVED WITH HOMEFRIES 15

MILL FRENCH TOAST

ASK YOUR SERVER ABOUT OUR FRENCH TOAST
SELECTION FOR THE DAY, SERVED WITH BACON OR SAUSAGE 11

FISH & CHIPS

FRESH HADDOCK, BEER BATTERED AND SERVED
WITH OUR HAND CUT CRISPY FRENCH FRIES 10

CLUB SANDWICH

ROASTED TURKEY, SMOKED HAM, CHEDDAR CHEESE, BACON, LETTUCE AND
TOMATO ON YOUR CHOICE OF BREAD SERVED WITH HOMEFRIES 10

VEGETABLE CHAOS

FRESH GRILLED ZUCCHINI, SQUASH, ROASTED RED PEPPER, RED ONION AND
PORTABELLA MUSHROOMS ALL SERVED OVER RYE BREAD AND TOPPED WITH
PROVOLONE CHEESE, RED PEPPER AIOLI AND FIELD GREENS 10

MILL BURGER

8 OZ. GRILLED BURGER WITH YOUR CHOICE OF CHEESE, LETTUCE,
TOMATO, ONION, AND HANDCUT FRIES 10. ADD BACON \$1,
ADD MUSHROOM & ONION \$0.50, ADD ONION STRAWS \$0.50

CRABCAKE SANDWICH

4 OZ. JUMBO LUMP BROILED CRABCAKE WITH
LETTUCE, TOMATO & HANDCUT FRIES 17

SIDES

BACON 3
HOME FRIES 2

SAUSAGE 3
TOAST 1.50

BRUNCH ENTREES

MARYLAND STYLE CRABCAKES

TWIN FOUR OUNCE BROILED JUMBO LUMP CRABCAKES
SERVED WITH HOMEFRIES, THE FRESH VEGETABLE OF THE
DAY AND OUR OWN DILL REMOULADE SAUCE 34

SEAFOOD PASTA

SEARED SHRIMP & SCALLOPS, BACON, TOMATO, MUSHROOMS AND
GREEN ONION OVER LINGUINE TOSSED IN A LIGHT CREAM SAUCE 27

CHICKEN CHESAPEAKE

BONELESS SKINLESS CHICKEN BREAST, PAN SEARED GOLDEN
AND TOPPED WITH OUR CRAB IMPERIAL, BROILED PERFECTLY
AND LACED WITH MORNAY SAUCE. SERVED WITH HOMEFRIES AND THE
FRESH VEGETABLE OF THE DAY 24

MUSHROOM ASIAGO CHICKEN

8OZ. CHICKEN BREAST, SEASONED AND PAN SEARED, WITH
FRESH MUSHROOMS IN AN ASIAGO CREAM SAUCE 22

SMOKED MOZZARELLA RAVIOLI

RAVIOLI FILLED WITH SMOKED MOZZARELLA CHEESE AND
ARUGULA TOPPED WITH OUR HOUSEMADE VODKA SAUCE.
SERVED WITH A SMALL GREENS SALAD 18

BOURBON GLAZE SALMON

FRESH CUT ATLANTIC SALMON, MARINATED AND PAN SEARED
TO A PERFECT FINISH AND LACED WITH OUR BOURBON GLAZE, SERVED
WITH HOMEFRIES AND THE FRESH VEGETABLE OF THE DAY 24

FILET MIGNON

OUR 8OZ HOUSE CUT FILET MIGNON TOPPED WITH WILD
MUSHROOMS IN A RED WINE SAUCE 27
WITH A HOUSEMADE ALL JUMBO LUMP 4 OUNCE CRABCAKE ADD 15

***CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.*

The Glen Rock Mill Inn



THIS 175-YEAR-OLD BUILDING HAS SERVED THE PURPOSE OF MANY, FROM A WOOLEN MILL TO A FLOUR MILL TO A FEED MILL. TODAY WE BRING IT TO YOU AS A HOUSE OF QUALITY FOOD. AS WE WELCOME A NEW SEASON SO WE WELCOME OUR SEASONAL MENU. WE ARE COMMITTED TO BUY FRESH, BUY LOCAL TO SUPPORT OTHER MEMBERS OF OUR COMMUNITY. OUR MOSTLY "SCRATCH" KITCHEN PROMOTES FRESH BAKED BREADS; HAND CUT MEATS AND HOUSE MADE DESSERTS. WE WELCOME YOU AS GUESTS AND LOOK TO SEE YOU AS FRIENDS.

SIGNATURE SALADS

BABY SPINACH SALAD

BABY LEAF SPINACH, BACON, FRIED GOAT CHEESE, PAN SEARED SHRIMP AND CRISPY ONION STRAWS SERVED WITH A ROASTED GARLIC BALSAMIC VINAIGRETTE 14

CRANBERRY CHICKEN SALAD

FRESH GRILLED CHICKEN BREAST, DRIED CRANBERRIES, CANDIED WALNUTS AND BLEU CHEESE ADORN OUR SALAD BLEND TOSSED IN OUR FRESH CRANBERRY VINAIGRETTE 12

BARBEQUE SALMON SALAD

FRESH FIELD GREENS WITH TOMATO, FETA CHEESE AND SLIVERED ALMONDS TOPPED WITH BARBEQUE SALMON 13

GARLIC STEAK SALAD

A FRESH SALAD BLEND TOPPED WITH GARLIC BUTTER FRENCH FRIES, PARMESAN CHEESE, TOMATOES AND BEEF TENDERLOIN 13

FRESH GREEN SALAD

FIELD GREENS, GREEN LEAF AND CRISP ROMAINE TOPPED WITH CUCUMBER, RED ONION, TOMATOES, CARROTS AND FRESH MADE CROUTONS 7

CLASSIC CAESAR

CRISP ROMAINE TOSSED WITH SEASONED CROUTONS, HOUSE MADE CAESAR DRESSING AND FRESH SHAVED PARMESAN CHEESE 8

ADD CRISPY OR GRILLED CHICKEN FOR AN ADDITIONAL 3

GRILLED JUMBO SHRIMP 5

MARINATED BEEF TENDERLOIN 6

BEVERAGES

PEPSI
DIET PEPSI
ROOT BEER
LEMON LIME

GINGER ALE
CHOCOLATE MILK
ICED TEA
RASPBERRY TEA

HOT TEA
LEMONADE
MT. DEW
MILK

BLOODY MARY

MIMOSA

COFFEE

FEATURING THE MILL INN BLEND, BLENDED SPECIALLY FOR
US BY OUR FRIENDS AT SHIP TO SHORE COFFEE IN
SHREWSBURY, PA

JUICE

PINEAPPLE
ORANGE
CRANBERRY
TOMATO

SALAD DRESSINGS: HERB VINAIGRETTE, BALSAMIC VINAIGRETTE,
CRANBERRY VINAIGRETTE, RASPBERRY VINAIGRETTE (LIGHT), HONEY
MUSTARD, RANCH, PEPPER PARMESAN, BLEU CHEESE, CAESAR, CATALINA