



The Historic Glen Rock Mill Inn

~Happy Valentines Day~

Starters

Arancini (dumplings)

Herbed risotto wrapped around fresh mozzarella, breaded, flash-fried, house-made roasted tomato marinara 10

Oysters on the ½ shell

Six, fresh North Atlantic Oysters, shucked on the half-shell and topped with a red beet mignonette 14

Shrimp Rangoon

Carolina sweet shrimp chopped in a spiced cream cheese filling, flash fried in a crisp shell, with a soy-lime dipping sauce 11

Roasted Red Pepper. &

Garlic Hummus *v, GF*

Chickpeas, roasted red peppers and garlic, tahini paste, fresh sage and garlic, vegetables and grilled naan bread for dipping 10

Charcuterie and artisan cheeses *gr**

three cured or smoked meats, three artisan cheeses, ground pistachio-honey Dijon mustard, pickled vegetables, toasted french bread Share for two 18 / Share for Four 32

GF = options that are gluten free or can be made gluten free with substitutions

V = options that are vegetarian or vegan or can be adapted to those preferences

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR FACILITY IS NOT A 100% GLUTEN FREE ENVIRONMENT. WE ALSO HANDLE PEANUTS, TREE NUTS, DAIRY AND EGG ITEMS IN THE PREPARATION OF OUR FOODS. PLEASE MAKE YOUR SERVER AWARE OF ANY SPECIAL REQUESTS OR FOOD ALLERGIES

A split plate charge of \$5 will be applied to any shared entrees and sandwiches
20% gratuity may be applied to parties of 6 or more persons

Cups & Bowls

Cream of crab soup

Seasoned crab stock, fresh cream, dash of Old Bay seasoning, fresh crab meat Cup 6 / Bowl 8

Baked French Onion *GF**

caramelized onions, fresh herbs, beef broth, crostini, broiled gruyere cheese 7

Fresh Greens

Warm Bacon & Bibb Salad *GF*

Bibb lettuce from Five Cedars farm is topped with a house-made warm bacon dressing, Nueskes bacon lardons, pickled red onions, goat cheese, charred tomatoes and our own garlic croutons 11

Apple-Brussels Chop *GF, V*

Shaved brussels sprouts, chopped apples, pistachios, bacon, cranberries, red onion and creamy onion-poppy dressing 8

Classic Caesar *GF*

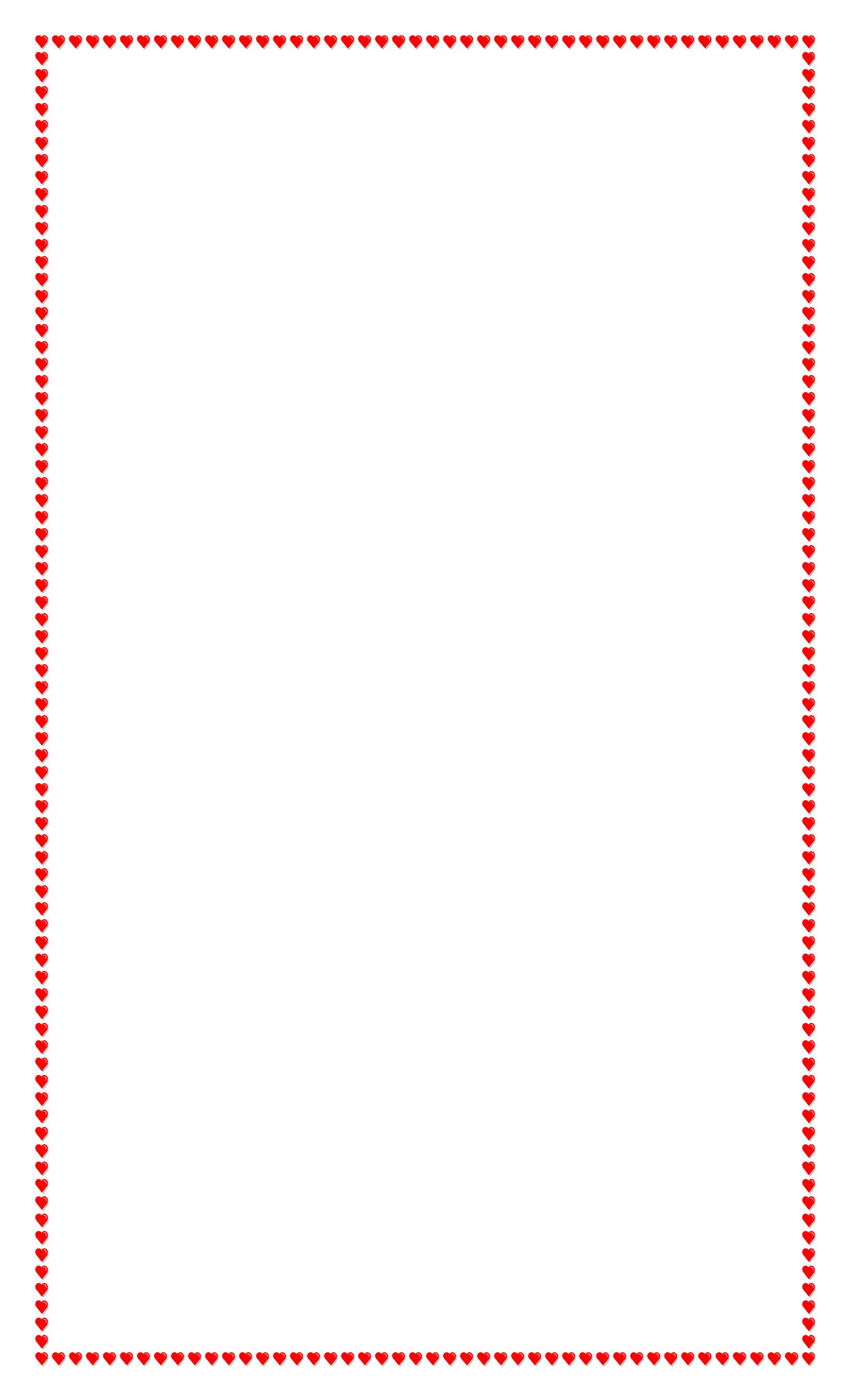
Crisp romaine lettuce tossed with house-made croutons and our own Caesar dressing, topped with shaved parmesan cheese Full 9 / Petite 6

Fresh Green Salad *GF, V*

Field greens, chopped romaine, cherry tomatoes, carrots, red onion and house-made croutons, your choice of dressing Full 8 / Petite 5

House-Made Salad Dressings

Buttermilk Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Creamy Onion Poppy, Maple-Dijon Vinaigrette



Main Plates

Seafood Pesto Alfredo

Fresh jumbo shrimp, sea scallops and Maine lobster sauteed with basil pesto and a touch of cream tossed with fettucine pasta, spinach and red onion 35

Classic Beef Wellington-Filet Mignon

We start with a five ounce slice of seared grass-fed filet mignon, wrapped in country ham, topped with a medallion of foie gras pate and Kennett Square mushroom duxelle, then gently wrap it in puff pastry and bake to a golden brown, finished with a dijon mustard cream sauce, served with sauteed green beans and carrots and french onion mashed potatoes 33

this steak is cooked approximately to a medium doneness, we are not able to cook it more or less done without affecting the other ingredients

Chesapeake style crab cake

Six ounces of jumbo lump and lump crab meat, mayonnaise, Old Bay seasoning and spices, broiled to a crisp golden brown, saffron-cranberry rice, butternut squash and spinach 30

Maple-Bourbon Salmon GF

Fresh, seared, Atlantic salmon, maple, bourbon, black pepper glaze, roasted butternut squash and spinach, saffron-cranberry rice blend 26

Seared Ahi Tuna GF

Togarashi-sesame dusted and seared ahi tuna steak, cooked medium-rare and sliced, finished with an avocado pico de gallo, green onion studded white rice and roasted edamame salad 28

Seared Pennsylvania Duck Breast

From Jurgielewicz farms in hamburg Pennsylvania this all natural, free range duck breast is pan seared and finished with an heirloom apple, golden raisin and 5-spice chutney, sauteed green beans and carrots, cranberry saffron wild rice pilaf 28

“Shepherdless” Pie v*

Braised mixed beans and lentils, smoked tofu, carrots, onions and celery, vegetable “gravy”, buttery baked mashed potato topping, brussels sprout confetti 21

Sun-Dried Tomato Chicken Bruschetta

8-ounce pan-seared organic chicken breast, finished with a sundried tomato bruschetta, garlic, and basil, roasted butternut squash, spinach, saffron-cranberry rice blend 24

Thank you for joining us this evening, from our staff we wish you all a
Day

Happy Valentine's

