

The Historic GLEN ROCK MILL INN

DINNER MENU

**ORDER AS YOU LIKE OR
CHOOSE OUR PRIX FIXE OPTION: STARTER, ENTRÉE & DESSERT \$48**

STARTERS

FRESHLY PREPARED SOUP

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 9

SPINACH, BIBB AND BERRY SALAD *(VG) (GF)*

FRESH BIBB LETTUCE FROM FIVE CEDARS FARMS AND BABY SPINACH, STRAWBERRIES, RED ONION, CANDIED PECANS, BLUE CHEESE AND STRAWBERRY-BALSAMIC VINAIGRETTE 9

TUNA TARTARE

SUSHI-GRADE AHI TUNA, ASIAN STYLE SESAME DRESSING, SEAWEED SALAD, EGG ROLL CRISPS, SESAME SEEDS, GREEN ONIONS 14

VEGETARIAN EGG ROLL *(VG)*

NAPA CABBAGE, CARROTS, PEPPERS, ONIONS AND BLACK BEANS, EGG ROLL WRAPPER, FLASH FRIED, SERVED WITH FIRE-ROSTED KIMCHI, ASIAN PEANUT SAUCE 12

OYSTERS "ROCK"EFELLER

HAND-PADDED, PANKO BREADED, JAMES RIVER OYSTERS, FLASH FRIED, PEPPERONCINI-GARLIC CREAM, CRISPY COUNTRY HAM 11

CHARCUTERIE BOARD

SELECTION OF ARTISAN CHEESES AND CURED MEATS, APRICOT AND CHERRY MOSTARDA, PICKLED VEGETABLES AND GRILLED FRENCH BREAD 14

ENTREES

GRILLED CHICKEN CORDON BLEU

ALL-NATURAL EUROPEAN STYLE CHICKEN BREAST, GRILLED, WRAPPED IN COUNTRY HAM, FINISHED WITH MELTED GRUYERE, DIJON CREAM SAUCE, BRUSSELS SPROUTS, WILD RICE PILAF 25

SEAFOOD PESTO PASTA

JUMBO SHRIMP, SEA SCALLOPS AND JUMBO LUMP BLUE CRAB, SAUTEED, RICH PESTO CREAM SAUCE, PASTA, SPINACH, RED ONION, RED PEPPER COULIS 29

COCOA-COLA BRAISED BEEF SHORTRIB

BEEF SHORTRIBS, LIGHT COCOA AND CHILE RUB, BRAISED FOR 4 HOURS IN A RICH RED-WINE, COLA AND BEEF BROTH, REDUCED PAN GLAZE, BLUE CHEESE AND SAGE POLENTA, CRISPY BRUSSELS SPROUTS 30

OUR SIGNATURE CRAB CAKE

A HOUSE SIGNATURE, SIX-OUNCES OF JUMBO LUMP AND LUMP BLUE CRAB MEAT FOLDED IN A SEASONED MAYONNAISE WITH JUST ENOUGH BREADCRUMB TO HOLD THEM TOGETHER, BROILED GOLDEN BROWN, MALT-VINEGAR TARTAR SAUCE, WILD RICE PILAF, SAUTEED ZUCCHINI AND SQUASH 33

WILD MUSHROOM RISOTTO *(VG) (GF)*

ARBORIO RICE, STIRRED AND SIMMERED IN A RICH VEGETABLE AND MUSHROOM STOCK, FINISHED WITH WILD MUSHROOMS, RED ONION, SPINACH, FLASH FRIED MUSHROOMS AND PARMESAN CHEESE 24

PRIME NEW YORK STRIP STEAK *(VG) (GF)*

14 – OUNCE HAND-TRIMMED AND BEAUTIFULLY MARBLED, PRIME, BLACK ANGUS NEW YORK STRIP, FROM 1855 RANCHES, CHAR-GRILLED TO ORDER, FINISHED WITH A TRUFFLE-HERB COMPOUND BUTTER, PARSLIED MASHED POTATOES, BRUSSELS SPROUTS 35

(VG) – 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, we can likely accommodate most dietary restrictions and allergies. Please make your server aware of food allergies when placing your order. Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.

**The Glen Rock Mill Inn has adopted a 'Living Wage' initiative to bring equality to wages due to mandated decreased occupancy during the COVID-19 crisis. In lieu of increasing all menu prices, a service charge of 3% will be applied to purchases to be distributed directly to our employees. We thank you for your support in this initiative.*