

# The Historic GLEN ROCK MILL INN

## DINNER MENU

**ORDER AS YOU LIKE, OR  
CHOOSE OUR PRIX FIXE OPTION: STARTER, ENTRÉE & DESSERT \$52**

### STARTERS

#### FRESHLY PREPARED SOUP

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 10

#### GRILLED PEACH SALAD *(VEG) (GF)*

FRESH ARUGULA AND SPINACH, GRILLED LATE-SUMMER PEACHES, TOASTED ALMONDS, GORGONZOLA CHEESE AND RED ONION, MAPLE VINAIGRETTE 12

#### CRISPY CHICK PEA SALAD *(VEGAN) (GF)*

FIVE CEDARS FARM BIBB LETTUCE AND MIXED FIELD GREENS, CUCUMBERS, CHERRY TOMATOES, AVOCADO, SMOKED PAPRIKA-CRISPY CHICK PEAS, POPPYSEED VINAIGRETTE 11

#### TUNA TARTARE "NACHOS"

SUSHI-GRADE AHI TUNA, SESAME DRESSING MARINADE, SEAWEED SALAD, EGG ROLL CRISPS, QUICK PICKLED JALAPENO PEPPERS, RED ONION, SRIRACHA MAYONNAISE 15

#### VEGETARIAN EGG ROLL *(VEGAN)*

NAPA CABBAGE, CARROTS, PEPPERS, ONIONS AND BLACK BEANS, EGG ROLL WRAPPER, FLASH FRIED, SERVED WITH FIRE-ROSTED KIMCHI, ASIAN PEANUT SAUCE 13

#### OYSTERS "ROCK"EFELLER

HAND-PADED, PANKO BREADED, JAMES RIVER OYSTERS, FLASH FRIED, PEPPERONCINI-GARLIC CREAM, CRISPY COUNTRY HAM 14

#### CHARCUTERIE BOARD

SELECTION OF ARTISAN CHEESES AND CURED MEATS, PISTACHIO MUSTARD, PICKLED VEGETABLES AND GRILLED FRENCH BREAD 15

### ENTREES

#### ROASTED HONEY-HERB GAME HEN *(GF)*

ALL-NATURAL, CORNISH GAME HEN, HONEY AND GARDEN HERB GLAZE, OVEN ROASTED, WILD RICE PILAF, CRISPY BRUSSELS SPROUTS 28

#### PORTUGUESE SEAFOOD RIGATONI

PAN-SEARED CHILEAN SEABASS NUGGETS, LITTLE NECK CLAMS, FRESH CHORIZO SAUSAGE, SPINACH, RED ONION, TOMATO, BELL PEPPER, SAFFRON, TOSSED WITH RIGATONI PASTA 32

#### 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, ROASTED GARLIC MASHED POTATOES, CRISPY BRUSSELS SPROUTS 32

#### PAN-SEARED SALMON IMPERIAL

FRESH ATLANTIC SALMON, PAN SEARED, TOPPED WITH OUR SIGNATURE CRAB IMPERIAL AND BROILED GOLDEN-BROWN, WILD RICE PILAF, SAUTEED FARM VEGETABLE MEDLEY 29

#### BUTTERNUT AND BLACK BEAN ENCHILADAS *(VEG)*

ROASTED BUTTERNUT SQUASH, BLACK BEANS, BELL PEPPERS, ONION AND RAINBOW KALE WRAPPED IN A FLOUR TORILLA SHELL, RED ENCHILADA SAUCE, CAPUTO BROTHERS MOZZARELLA CURD, GUACAMOLE, SPANISH RICE 25

#### GRILLED FILET MIGNON *(GF)*

8 - OUNCE HAND-TRIMMED, BLACK ANGUS FILET MIGNON, CHAR-GRILLED TO ORDER, BRANDIED CIPPOLINI ONIONS AND KENNETT SQUARE MUHSROOMS, ROASTED GARLIC MASHED POTATOES, SAUTEED GREEN BEANS 41

*\*PLEASE NOTE THIS ENTRÉE ADDS \$9 TO PRIX FIXE OR 2-DINE PRICING*

#### CHEF'S DAILY FEATURES

TWO APPETIZERS AND THREE ENTREES ARE ADDED TO THE MENU DAILY

*(VEG)/(VEGAN) - 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 to order, 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.*