

The Historic GLEN ROCK MILL INN

DINER'S CHOICE OPTION: STARTER, ENTRÉE & DESSERT \$58

OUR DAILY FRESH FEATURE MENU ITEMS ARE ALSO AVAILABLE

STARTERS

FRESHLY PREPARED SOUP

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 10

MANDARIN-ALMOND CHOP SALAD (GF) (VEGan)

SWEET MANDARIN ORANGES, JULIENNED SPRING PEAS, SHREDDED BRUSSELS SPROUTS, KALE, ARUGULA, AND FARM VEGETABLES, VANILLA-ORANGE VINAIGRETTE 13

BIBB & BACON SALAD

FIVE CEDARS FARM BIBB LETTUCE AND MIXED FIELD GREENS, CHARRED TOMATOES, FETA CHEESE, NEUSKES DOUBLE SMOKED BACON LARDONS, HERBED CROUTONS, PICKLED RED ONIONS, MAPLE-BACON VINAIGRETTE 13

TUNA TARTARE

SUSHI-GRADE AHI TUNA, ASIAN STYLE SESAME DRESSING, WAKAME SEAWEEED SALAD, EGG ROLL CRISPS, SESAME SEEDS, GREEN ONIONS, SRIRACHA MAYONNAISE 16

VEGETARIAN EGG ROLL (VEGan)

NAPA CABBAGE, BRUSSELS SPROUTS, CARROTS, PEPPERS, ONIONS AND BLACK BEANS, EGG ROLL WRAPPER, FLASH FRIED, SERVED WITH FIRE-ROASTED KIMCHI, ASIAN PEANUT SAUCE 15

OYSTERS "ROCK"EFELLER

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

KOREAN BBQ'D PORK BELLY

FRESH PORK BELLY, 5-SPICE-SUGAR RUB, SMOKED-SLOW-COOKED THEN SEARED AND GLAZED IN BULGOGI STYLE KOREAN BBQ, PICKLED VEGETABLE SALAD, EGGROLL NOODLE CRISPS 15

CHARCUTERIE BOARD

SELECTION OF ARTISAN CHEESES AND CURED MEATS, PISTACHIO MUSTARD, PICKLED VEGETABLES AND GRILLED FRENCH BREAD 18

ENTREES

DUCK BREAST A L'ORANGE (GF)

CAST IRON SEARED DUCK BREAST, COOKED TO MEDIUM DONENESS FOR BEST TEXTURE, MORO AND MANDARIN ORANGE-BRANDY GLAZE, SMOKED FINGERLING POTATOES, HERB ROASTED PETITE CARROTS 35

PORTUGUESE SEAFOOD RIGATONI

PAN-SEARED-MARKET FRESH FISH PIECES, LITTLE NECK CLAMS, MUSSELS, SHRIMP, PORTUGUESE-STYLE CHORIZO SAUSAGE, SPINACH, RED ONION, SWEET BELL PEPPER, SAFFRON INFUSED TOMATO SAUCE, RIGATONI PASTA 31

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 34

PECAN CRUSTED CHILEAN SEABASS

WILD CAUGHT CHILEAN SEABASS, MARINE SUSTAINABILITY COUNCIL CERTIFIED, TOASTED PECAN CRUST, PAN-SEARED, VANILLA-GRAND MARNIER BEURRE BLANC, CREAMY SMASHED FINGERLING POTATOES, HARICOT VERT 35

GARDEN VEGETABLE RATATOUILLE (VEG)

SLICED AND GRILLED GARDEN VEGETABLES LAYERED AND BAKED IN AN HERBED TOMATO SAUCE, FINISHED WITH GOAT CHEESE AND SERVED WITH SPANISH-STYLED BEANS AND RICE 26

GRILLED FILET MIGNON (GF)

8 - OUNCE HAND-TRIMMED, BLACK ANGUS FILET MIGNON, CHAR-GRILLED TO ORDER, BRANDIED ONION AND KENNETT SQUARE MUSHROOM COMPOTE, ROASTED GARLIC MASHED POTATOES, SAUTEED GREEN BEANS 46

**PLEASE NOTE THIS ENTRÉE ADDS \$11 TO PRIX FIXE OR 2-DINE PRICING*

(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. However, we do handle common allergen products in our facility. 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.