

# The Historic GLEN ROCK MILL INN

## LUNCHEON MENU

### 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 SEAWEED 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

### SANDWICHES

*SANDWICH PLATTERS ARE SERVED WITH FRESH CUT FRIES AND HOUSE-MADE PICKLES*

#### 1/2 POUND FRESH GROUND SIGNATURE CHEESEBURGER

FRESH GROUND CHUCK AND SHORT RIB, CHAR-GRILLED TO ORDER, TOMATO JAM, SMOKED GOUDA CHEESE, NEUSKES BACON, CRISPY ONION RINGS, FRESH LETTUCE, BRIOCHE BUN 16

#### WILD MUSHROOM FLATBREAD

FLATBREAD CRUST, ROASTED GARLIC CREAM, KENNETT SQUARE MUSHROOM BLEND, NEUSKES BACON LARDONS, PARMESAN CHEESE, OVEN-CRISPED, ARUGULA GREENS, CHILI OIL DRIZZLE 15

#### TURKEY-BRIE-CRANBERRY

OVEN ROASTED TURKEY BREAST, BRIE & CREAM CHEESE SPREAD, CRANBERRY AIOLI, FARM-FRESH GREENS, RED ONION, SPLIT TOP WHEAT BREAD 15

#### HAWAIIAN CHICKEN SANDWICH

GRILLED ORGANIC CHICKEN BREAST, TERIYAKI GLAZE, GRILLED COUNTRY HAM, MELTED SWISS CHEESE, PINEAPPLE, LETTUCE, TOMATO, AND ONION, BRIOCHE BUN 16

#### SHRIMP SALAD SANDWICH

JUMBO SWEET GULF SHRIMP, POACHED, CHOPPED AND FOLDED IN AN OLD BAY SEASONED MAYONNAISE, LETTUCE, TOMATO, COUNTRY WHITE BREAD 17

#### CHICKEN SALAD SANDWICH

ALL-NATURAL GRILLED CHICKEN, CHOPPED, DRIED CRANBERRIES, CELERY, ONION, SEASONED MAYONNAISE, TOUCH OF TARRAGON, LETTUCE, TOMATO, WHEAT BREAD 15

#### ADD A SCOOP OR 1/2 SANDWICH

ADD A SCOOP OF CHICKEN SALAD OR SHRIMP SALAD TO ANY SALAD

CHICKEN SALAD -- 11

CHOOSE A 1/2 SANDWICH TO ADD TO OUR SOUP OF THE DAY OR A SALAD

SHRIMP SALAD -- 14

### ENTREES

#### GRILLED SHRIMP STREET TACOS

THREE FLOUR TORTILLA SHELLS FILLED WITH GRILLED SHRIMP, KALE AND VEGGIE PEPPER SLAW AND A SWEET AND TANGY MANGO MOJO SAUCE, WITH SPANISH-STYLED BEANS AND RICE 21

#### 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

#### FISH DU JOUR

CHEF'S SELECTION OF FRESH CUT FISH AND PREPARATION, ACCOMPANIED BY WILD RICE PILAF AND SAUTEED FARM VEGETABLES. MARKET PRICE

(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.

# ***CURATED COCKTAILS***

## **THE MILL MANHATTAN**

*WE START WITH BULLEIT RYE BOURBON, ADD A FEW DASHES OF OUR OWN LAVENDER-ORANGE BITTERS, THROW IN A FEW CANDIED AND BRANDIED SOUR CHERRIES AND FINISH WITH THE ADDITION OF A RESERVE SWEET VERMOUTH FOR A ROUND AND RICH FLAVOR, SERVED ON THE ROCKS 15*

## **MON "CHERRY" MANHATTAN**

*SAGAMORE RYE – FROM BALTIMORE, MARYLAND, DOLIN SWEET VERMOUTH, CHERRY BITTERS, STIRRED AND SERVED UP, FINISHED WITH LUXARDO CHERRIES AND A DASH OF THEIR JUICE 15*

## **PEAR HAYMAKER**

*ABSOLUT PEAR VODKA, SCENTED WITH ROSEMARY, FINISHED WITH GINGER-ALE, SERVED ON THE ROCKS, SIMPLE, ENTICING, SWEET-SPICY AND AROMATIC 13*

## **THE COZY WHISKEY SOUR**

*BLACKBACK HONEY WHISKEY, SHAKEN WITH CRANBERRY-CINNAMON SIMPLE SYRUP AND A DASH OF CITRUS SOUR SERVED ON THE ROCKS 15*

## **DAINTY'S CRANBERRY GIMLET**

*FABER'S CITRUS VODKA, FRESH LIME JUICE, CRANBERRY JUICE, DASH OF AGAVE NECTAR, SHAKEN AND SERVED UP 12*

## **AUTUMN FIZZ**

*TANQUERAY DRY GIN, FRESH SQUEEZED LEMON JUICE, SPLASH OF CIDER AND SELTZER, LAVENDER SCENTED SYRUP, SERVED ON THE ROCKS 13*

## **GOLDEN DELICIOUS**

*CROWN ROYAL APPLE WHISKY, GINGER-ALE, DASH OF AROMATIC BITTERS 12*

## **SPIRIT FREE COCKTAILS**

### **MINT GARDEN COOLER**

*SEEDLIP GARDEN HERBAL, TULSI FARMS ORGANIC MINT SIMPLE SYRUP, SODA WATER, SERVED ON THE ROCKS 10*

### **SPICED MULE**

*SEEDLIP SPICE, FRESH SQUEEZED LIME JUICE, GOSLINGS N/A GINGER BEER, SERVED ON THE ROCKS 10*

### **LEMON-ROSEMARY NO-TINI**

*SEEDLIP GROVE, FRESH SQUEEZED LEMON JUICE, SPLASH ROSEMARY SIMPLE SYRUP, SPLASH OF CITRUS SOUR, SHAKEN AND SERVED UP 10*

## **FEATURED WINES BY THE GLASS**

RED BLEND, CABERNET-MERLOT, WALTZ VINEYARDS  
BARON RED, LANCASTER PA 14

TEMPRANILLO, BARON DE LEY,  
RIOJA, SPAIN 13

CABERNET SAUVIGNON,  
CELLAR 1599, LANCASTER PA 12

MALBEC, MAKIA  
MENDOZA, ARGENTINA 13

SWEET RED, ALLEGRO HARMONY  
BROGUE, PENNSYLVANIA 10

PINOT NOIR, DOUGH,  
OREGON 14

MERLOT, ITALO CESCON  
VENETO, ITALY 13

CHARDONNAY, DOMAINE TALMARD  
MACON, FRANCE 11

SAUVIGNON BLANC, DOMAINE GAYDA,  
LANGUEDOC, FRANCE 11

SEMI-DRY WHITE BLEND, WALTZ  
VINEYARDS FUSION, LANCASTER, PA 10

RIESLING, CHATEAU STE. MICHELLE  
WASHINGTON 11

PINOT GRIGIO, TONNINO (ORGANIC),  
SICILY, ITALY 11

MOSCATO, CHIARIE  
PIEMONTE, ITALY 10

WHITE ZINFANDEL, BERINGER  
CALIFORNIA 9