

***DINER'S CHOICE OPTION:
STARTER, ENTRÉE & DESSERT \$65***

OUR DAILY FRESH FEATURE MENU ITEMS ARE ALSO AVAILABLE

STARTERS

SOUP DU JOUR

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 12

BEET, CHEVRE & BLOOD ORANGE SALAD (GF) (VEGan)

MIXED TENDER GREENS, CRUNCHY SHREDDED BRUSSELS SPROUTS, KALE, FARM VEGETABLES, MANDARIN ORANGE SLICES, CHEVRE CHEESE, BLOOD-ORANGE VINAIGRETTE, SHAVED TOASTED ALMONDS 14

FARMERS SALAD

FIVE CEDARS FARM BIBB LETTUCE AND FIELD GREENS, ROASTED TOMATOES, MAYTAG BLUE CHEESE, NEUSKES DOUBLE-SMOKED BACON, HERBED CROUTONS, PICKLED RED ONIONS, BUTTERMILK RANCH 14

TUNA TARTARE

SUSHI-GRADE AHI TUNA, ASIAN-STYLE SESAME DRESSING, WAKAME SEAWEED SALAD, EGG ROLL CRISPS, SESAME SEEDS, GREEN ONIONS, SRIRACHA MAYONNAISE 17

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

ARANCINI

TENDER SLOW COOKED ARBORIO RICE WRAPPED AROUND A FILLING OF CHORIZO SAUSAGE AND FRESH MOZZARELLA, FLASH-FRIED, SMOKEY ADOBO AND SAFFRON TOMATO SAUCE 15

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

BRIE EN CROUTE

TRIPLE CRÈME BRIE, CRISPY PUFF PASTRY, TOASTED NUTS, APPLE CHUTNEY-PRESERVES, CROSTINI, MIXED GREENS, CRANBERRY VINAIGRETTE 15

ENTREES

DUCK BREAST CASSOULET

CAST IRON SEARED DUCK BREAST, COOKED TO MEDIUM DONENESS FOR BEST TEXTURE, PORT-WINE REDUCTION, WHITE BEAN-ROSEMARY-DUCK SAUSAGE CASSOULET, ROASTED PETITE CARROTS 41

JUMBO SCALLOPS – LOBSTER RISOTTO

PAN SEARED U-10 SEA SCALLOPS PERCHED OVER A RICH NORTH ATLANTIC LOBSTER RISOTTO, DRIZZLED WITH BASIL PESTO, SERVED WITH SAUTEED BROCCOLI RABE 46

**PLEASE NOTE THIS ENTRÉE ADDS \$10 TO PRIX FIXE OR 2-DINE PRICING*

COCOA-COLA BRAISED BEEF SHORT RIB (GF)

BEEF SHORT RIB, 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 45

SHRIMP-CRAB-GRITS

TENDER HERB-CHEDDAR GRITS, OUR SIGNATURE LUMP CRABCAKE, CAST-IRON BLACKENED JUMBO SHRIMP, CAJUN-SPICED CREAM SAUCE, SAUTEED BROCCOLI RABE 45

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, SAUTEED BROCCOLI RABE 44

TUSCAN VEGETABLE GNOCCHI (VEGan)

ROASTED GARDEN VEGETABLES, SPINACH, SUNDRIED TOMATO, ITALIAN HERB BROTH, COCONUT MILK, POTATO GNOCCHI, GREEN PEA SHOOTS 29

PRIME FILET MIGNON & TRUFFLE FRITES (GF)

7-OUNCE, 1855 FAMILY RANCHES, PRIME, HAND-TRIMMED, CENTER-CUT, BLACK ANGUS FILET MIGNON CHAR-GRILLED TO ORDER, HUDSON VALLEY FOIE GRAS AND HERB COMPOUND BUTTER, TRUFFLE DUSTED POMME FRITES, SAUTEED BROCCOLI RABE 55

**PLEASE NOTE THIS ENTRÉE ADDS \$12 TO PRIX FIXE OR 2-DINE PRICING*

CHICKEN SPANAKOPITA

JOYCE FARMS, HERITAGE BREED-POULET ROUGE, ALL-NATURAL CHICKEN BREAST, OVEN ROASTED, FETA AND SPINACH STUFFED, PHYLLO CRISPS, WILD RICE PILAF, SAUTEED FARM VEGETABLES 37

*(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.*

CLASSIC & 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 RESERVA SWEET VERMOUTH FOR A ROUND AND RICH FLAVOR, SERVED "ON THE ROCKS" 17

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 17

THE COZY WHISKEY SOUR

BLACKBACK HONEY WHISKEY, SHAKEN WITH CRANBERRY-CINNAMON SIMPLE SYRUP AND A DASH OF CITRUS SOUR SERVED "ON THE ROCKS" 16

BOULEVARDIER

BULLEIT BOURBON, CAMPARI, AND SWEET VERMOUTH, FINISHED WITH ORANGE PEEL, SERVED "ON THE ROCKS" 16

CARAMEL APPLE CRUSH

FABER'S CARAMEL VODKA, APPLE CIDER, AND GINGER-ALE, SERVED "ON THE ROCKS" 14

GOLDEN DELICIOUS

CROWN ROYAL APPLE WHISKY, GINGER-ALE, DASH OF AROMATIC BITTERS 14

SPIRIT FREE MOCKTAILS

SPICED MULE

SEEDLIP SPICE, FRESH SQUEEZED LIME JUICE, GOSLINGS NON-ALCOHOLIC 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 & BOTTLE

RED BLEND, CABERNET-MERLOT, WALTZ VINEYARDS
BARON RED, LANCASTER PA 16 / 58

TEMPRANILLO, CAMPO VIEJO,
RIOJA, SPAIN 14 / 50

CABERNET SAUVIGNON,
MISIONES DE RENGO, CHILE 13 / 46.

MALBEC, MAKIA
MENDOZA, ARGENTINA 14 / 50

SWEET RED, ALLEGRO HARMONY
BROGUE, PENNSYLVANIA 11 / 38

PINOT NOIR, DOUGH,
OREGON 15 / 54

MERLOT, ITALO CESCO
VENETO, ITALY 14 / 50

CHARDONNAY, DOMAINE TALMARD
MACON, FRANCE 13 / 46

SAUVIGNON BLANC, MAKIA,
MENDOZA, ARGENTINA 13 / 42

SEMI-DRY WHITE BLEND, WALTZ
VINEYARDS FUSION, LANC., PA 12 / 38

RIESLING, TWO MOUNTAIN WINERY
WASHINGTON 13 / 42

PINOT GRIGIO, TONNINO (ORGANIC),
SICILY, ITALY 13 / 42

MOSCATO, CHIARIE
PIEMONTE, ITALY 12 / 42

ROSE', WALTZ STIEGEL ROSE
LANCASTER PA 11 / 38

HOUSE BUBBLES-SPARKLING WINE
PASCUAL TOSO BRUT, ARGENTINA 9 / 40

DRAFT BEER LIST AVAILABLE FROM YOUR SERVER

THE
GLEN ROCK

MILL INN