

*Chef's choice of seasonal Hors d'oeuvre,
fresh bread, seasoned whipped butter*

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*Choose a Starter*

*Soup Du Jour*

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS

*Local Tomato and Sweet Corn Caprese (GF)*

SOURCED FROM THREE LOCAL FARMS | BIBB LETTUCE | LOCAL HEIRLOOM TOMATOES | ROASTED SWEET CORN | FRESH MOZZARELLA CHEESE | 18-YEAR BALSAMIC VINEGAR REDUCTION | BASIL INFUSED OLIVE OIL | FRESH BASIL GREENS

*Veggie Crunch Caesar (GFa)*

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN

*Tuna Tartare (GFa)*

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

*Vegetarian Egg Roll (VEGan)*

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

*Smoked-Seared Pork Belly*

HERITAGE BREED – DUROC PORK BELLY | SPICE-SUGAR RUB | SLOW SMOKED - PAN SEARED | ROASTED GARLIC KALE | GRILLED LOCAL SWEET CORN | BLUEBERRY COULIS

*Flash Fried Calamari*

TENDER CALAMARI | BUTTERMILK-SPICE MARINADE | SEASONED FLOUR DUST | FLASH-FRIED | AVOCADO SPREAD | ROASTED RED PEPPERS | SRIRACHA AIOLI

*Truffled Frites (GF)*

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI

*Chef's choice of Intermezzo*

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Choose an Entree

Jumbo Scallops – Lobster Risotto (GF)

PAN SEARED U-10 SEA SCALLOPS | RICH NORTH ATLANTIC LOBSTER RISOTTO | BASIL PESTO | GRILLED ASPARAGUS

Cocoa-Cola Braised Beef Short Rib (GF)

1855 RANCHES, BLACK ANGUS, BEEF SHORT RIB | LIGHT COCOA AND CHILE RUB | 4-HOUR COLA, RED WINE AND BEEF STOCK BRAISE | REDUCED PAN GLAZE | ROASTED GARLIC-BLACK TRUFFLE POTATO PUREE | CRISPY BRUSSELS SPROUTS

Maryland Style Crab Cake

JUMBO LUMP BLUE CRAB MEAT | OUR SIGNATURE SEASONED IMPERIAL SAUCE | BROILED GOLDEN BROWN | CREAMY-HERB CORNBREAD | GRILLED ASPARAGUS | MALT-VINEGAR TARTAR SAUCE

Red Snapper – Escovitch (GF)

FRESH RED SNAPPER FILLET | LIME JUICE-SPICE AND FLOUR DUSTED | PAN-SEARED | TRINITY OF BELL PEPPERS, CARROTS AND ONIONS | WINE-VINEGAR SPLASH | SCALLOPED POTATOES

Mushroom Pesto Ravioli (VEG)

SAUTEED KENNETT SQUARE MUSHROOMS | CARAMELIZED ONIONS | PORTOBELLO MUSHROOM-TRUFFLE-RICOTTA RAVIOLI | SUMMER BASIL PESTO | CHEVRE CHEESE

Prime Filet Mignon (GF)

7-OUNCE, 1855 FAMILY RANCHES, PRIME, HAND-TRIMMED, CENTER-CUT, BLACK ANGUS FILET MIGNON | CHAR-GRILLED | ROASTED GARLIC-BLACK TRUFFLE POTATO PUREE | SAUTEED GREEN BEANS | KENNETT SQUARE MUSHROOM AND RED WINE DEMI-GLACE | HUDSON VALLEY FOIE GRAS AND HERB BUTTER

*PLEASE NOTE THIS ENTRÉE ADDS A \$18 PREMIUM

Cast Iron Seared Duck Breast (GF)

PEKIN DUCK BREAST | CAST IRON SEARED | OVEN FINISHED | ROSEMARY AND ORANGE GLAZE | SAUTEED GARDEN SPINACH & ROASTED PETITE CARROTS | SEASONED RED QUINOA

**5 – COURSES – INCLUDES DESSERT - MENU PRESENTED AFTER DINNER
\$80 PER PERSON, PLUS SALES TAX AND GRATUITY**

(VEG)/(VEGan) – Vegetarian, Vegan, or can be accommodated (GF) (GFa) – 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. (090123)

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

THE COZY WHISKEY SOUR

NATIONALLY AWARD WINNING, PENNSYLVANIA DISTILLED, BLACKBACK HONEY-RYE WHISKEY, SHAKEN WITH CRANBERRY-CINNAMON SIMPLE SYRUP AND A DASH OF CITRUS SOUR SERVED "ON THE ROCKS" 16

PEACH ICE PICK

KETEL ONE BOTANICALS PEACH AND ORANGE BLOSSOM VODKA, FRESHLY BREWED ICED TEA, AND A DASH OF SIMPLE SYRUP SERVED ON THE ROCKS FOR A REFRESHING TIPPLE 14

BOULIVARDIER

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

THE EPPLE MARTINI

GREY GOOSE VODKA, ONE, AND I MEAN ONE DASH OF DRY VERMOUTH, SHAKEN HARD AND SERVED UP WITH MAYTAG BLUE CHEESE STUFFED OLIVES 16

SPIRIT FREE MOCKTAILS

EASTSIDE

SEEDLIP GARDEN, SIMPLE SYRUP, FRESH LIME JUICE, MUDDLED CUCUMBER AND MINT, SHAKEN OVER ICE AND SERVED IN A COUPE 10

PANOMA

SEEDLIP SPICE, FRESH GRAPEFRUIT JUICE, FRESH LIME, SIMPLE SYRUP, AND CLUB SODA, STIRRED OVER ICE 10

THE GROVE MARGARITA

SEEDLIP GROVE, AGAVE SYRUP, FRESH LIME JUICE, SALT RIM, SERVED ON THE ROCKS 10

FEATURED WINES BY THE GLASS & BOTTLE

RED BLEND, CABERNET-MERLOT, WALTZ VINEYARDS
BARON RED, LANCASTER PA 17 / 62

CHIANTI RISERVA, DONNA LAURA, ALTEO,
TUSCANY, ITALY 15 / 56

CABERNET SAUVIGNON,
PICTOR, CENTRAL VLY. CHILE 15 / 56

MALBEC, ENRIQUE FOSTER - IQUE
MENDOZA, ARGENTINA 16 / 58

SWEET RED, ALLEGRO HARMONY
BROGUE, PENNSYLVANIA 11 / 42

PINOT NOIR, ROW 503,
WILLAMETTE VALL. OREGON 17 / 62

MERLOT, ITALO CESCONE
VENETO, ITALY 15 / 56

BORDEAUX, CHATEAU HAUT GRELOT
PREMIERE CUVÉE, FRANCE 17 / 62

CHARDONNAY, DOMAINE LAROCHE
MAS LA CHEVALIERE, FRANCE 14 / 52

SAUVIGNON BLANC, PICTOR,
MENDOZA, ARGENTINA 14 / 52

SEMI-DRY WHITE BLEND, WALTZ
VINEYARDS FUSION, LANC., PA 13 / 48

RIESLING, TWO MOUNTAIN WINERY
WASHINGTON 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC),
SICILY, ITALY 14 / 52

MOSCATO, CHIARIE
PIEMONTE, ITALY 14 / 52

ROSE', WALTZ STIEGEL ROSE
LANCASTER PA 12 / 44

SPARKLING WINE
PASCUAL TOSO BRUT, ARGENTINA 10 / 48

DRAFT BEER LIST AVAILABLE FROM YOUR SERVER



Glen Rock
- MILL INN -

*Where every visit
is a special occasion*

September 2023