

*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 Beet & Apple Carpaccio* (GF)

RED STAR FARMS BEETS | SHAW ORCHARDS APPLES | MORO ORANGE VINAIGRETTE | CHEVRE CHEESE | FIVE CEDARS FARM MICRO GREENS AND FIELD LETTUCES

*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 | CHERRY INFUSED PAN JUS

*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*

*Pan-Seared Seafood Chowder* (GF)

PAN SEARED JUMBO SEA SCALLOPS AND GULF SHRIMP | OYSTERS POACHED IN FRESH CREAM | BACON, POTATOES, FARM VEGETABLES & FRESH HERBS | CHEDDAR CORN-GRIT CAKE

*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 | SWEET POTATO HASH | 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-Truffle Ravioli* (VEG)

SAUTEED KENNETT SQUARE MUSHROOMS | BUTTERNUT SQUASH PUREE | PORTOBELLO MUSHROOM-TRUFFLE-RICOTTA RAVIOLI | BROWN BUTTER | GARDEN SAGE | TOASTED WALNUTS

*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 \*\$18 SUPPLEMENT

*Hickory Smoked Duck Breast* (GF)

PEKIN DUCK BREAST | HICKORY SMOKED - CAST IRON SEARED | OVEN FINISHED | CHERRY-BOURBON SAUCE | 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. (100623)

## 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, LANCASTER, 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*

*Early Autumn 2023*