

## Starters – Small Plates

### *Soup Du Jour*

OUR CHEF'S CHOICE OF FRESHLY PREPARED INGREDIENTS 12

### *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 12

### *Veggie Crunch Caesar* (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN 12

### *Tuna Tartare* (GFa)

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 | FIRE-ROASTED KIMCHI | ASIAN PEANUT SAUCE 10

### *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 14

### *Flash Fried Calamari*

TENDER CALAMARI | BUTTERMILK-SPICE MARINADE | SEASONED FLOUR DUST | FLASH-FRIED | AVOCADO SPREAD | ROASTED RED PEPPERS | SRIRACHA AIOLI 16

### *Truffled Frites* (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI 10

## Entrees

### *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 44

### *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 40

### *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 35

### *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 38

### *Mushroom-Truffle Ravioli* (VEG)

SAUTEED KENNETT SQUARE MUSHROOMS | BUTTERNUT SQUASH PUREE | PORTOBELLO MUSHROOM-TRUFFLE-RICOTTA RAVIOLI | BROWN BUTTER | GARDEN SAGE | TOASTED WALNUTS 28

### *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 55

### *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 44

## *Charcuterie & Cheese*

*Share For 2 - \$22, Share for 4 \$38*

SELECTION OF THREE ARTISAN CHEESES | THREE CURED OR SMOKED MEATS | ACCOMPANIMENTS | TOASTED FRENCH BREAD

## *Sandwiches*

SERVED WITH HOUSE PICKLES AND SHOESTRING FRIES

### *1/2 Pound Fresh Ground Cheeseburger*

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED | **BBQ-TOMATO JAM** | AGED CHEDDAR CHEESE | **NEUSKES DOUBLE SMOKED BACON** | FRENCH FRIED ONIONS | FRESH BIBB LETTUCE | BRIOCHE BUN 20

### *Shrimp Salad Sandwich*

JUMBO SWEET GULF SHRIMP – POACHED AND CHOPPED | FOLDED IN AN OLD BAY SEASONED MAYONNAISE | CHOPPED CELERY AND RED ONION | LETTUCE | TOMATO | BRIOCHE BUN 21

(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)



# *Glen Rock*

– MILL INN –

# *Lounge Menu*

*Early Autumn 2023*