

Starters – Small Plates

Crab and Lobster Bisque

BLUE CRAB AND MAINE LOBSTER VELOUTE' | FRESH CREAM | DASH OF SHERRY | CRAB AND LOBSTER STUFFED PARMESAN BISCUIT 13

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

Duck and Chicken Liver Pate with Brandy (GFa)

CLASSIC FRENCH STYLED LIVER PATE' | HOUSE-PICKLED VEGETABLES | LOCAL APPLES | FIG & PORT WINE JAM | SMOKED CHILI NUTS | MIXED GREENS – CREAMY LEMON DRESSING | CROSTINI 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 | TOASTED SAVORY BELGIAN WAFFLE | MAPLE – CHILI CRISP GLAZE | SAUTEED BABY GREENS 14

Escargot En Crouste

TENDER BURGUNDIAN ESCARGOT | GARLIC – WINE AND BRIE CHEESE CREAM | WILTED SPINACH | FRESH HERBS | TOMATO CONCASSE | BAKED PUFF PASTRY CRUST 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 46

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 42

Pacific Cod and Crab Imperial

FILLET OF PACIFIC COD TOPPED WITH JUMBO LUMP BLUE CRAB MEAT BOUND WITH OUR SIGNATURE IMPERIAL SAUCE AND A TOUCH OF PANKO BREAD CRUMB | BROILED GOLDEN BROWN | LEMON-DILL CREAM | BROCCOLI RABE SAUTÉ | SWEET POTATO HASH 36

Red Snapper- Escovitch (GF)

PAN-SEARED RED SNAPPER FILLET | LIME JUICE | JAMAICAN JERK SPICE | TRINITY OF BELL PEPPERS, CARROTS AND ONIONS | WINE-VINEGAR SPLASH | SCALLOPED POTATOES 41

Sweet Potato Curry (VEGan)

THAI STYLE SWEET POTATO CURRY | FARM VEGETABLE CONFETTI | BAMBOO RICE AND MULTIGRAIN BLEND | TOASTED ALMONDS | MICRO GREENS 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 58

Hickory Smoked Duck Breast (GF)

PEKIN DUCK BREAST | HICKORY SMOKED - CAST IRON SEARED | OVEN FINISHED | CHERRY-BOURBON SAUCE | SAUTEED GARDEN SPINACH | SEASONED RED QUINOA | CARROT-PARSNIP PUREE 46

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

Italian Chicken Melt

GRILLED CHICKEN BREAST, DRY AGED SALAMI, AND COUNTRY HAM | SMOKED PROVOLONE CHEESE | BASIL PESTO | SPINACH | TOASTED BRIOCHE BUN 20

(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. (121323)



Glen Rock
– MILL INN –

Lounge Menu

Winter 2024