

~~ 5-COURSE DINER'S CHOICE ~~

INDULGE IN A DELICIOUS 5-COURSE DINING EXPERIENCE.
GUEST'S CHOICE OF STARTER, ENTRÉE, AND DESSERT,
AND CHEF'S CHOICE OF HORS D' OEUVRE AND INTERMEZZO COURSES
\$80 PER PERSON, PLUS SALES TAX AND GRATUITY

Choose a Starter

Crab and Lobster Bisque

BLUE CRAB AND MAINE LOBSTER VELOUTE' | FRESH CREAM | DASH OF SHERRY |
CRAB AND LOBSTER STUFFED PARMESAN BISCUIT 15

Baked Stuffed Pear -Salad

BAKED D'ANJOU PEAR | PANKO, WALNUT & POINT REYES FARMSTEAD BLUE CHEESE STUFFING |
FIVE CEDARS FARM MICRO GREENS AND FIELD LETTUCES | LEMON-POPPY VINAIGRETTE 15

Veggie Crunch Caesar (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR
DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN 14

Sesame Seared Ahi Tuna (GFa)

PAN-SEARED SUSHI-GRADE AHI TUNA | HOUSE-PICKLED VEGETABLES | BLOOD ORANGE
VINAIGRETTE | WASABI AIOLI | PICKLED GINGER | DRIED MORO ORANGE 21

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 12

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 17

Escargot En Croute

TENDER BURGUNDIAN ESCARGOT | GARLIC | BACON | PARMESAN -WHITE WINE CREAM | WILTED
SPINACH | FRESH HERBS | TOMATO CONCASSE | BAKED PUFF PASTRY CRUST 17

Truffled Frites (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE |
BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI 11

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 48

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 45

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 40

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 42

Sweet Potato Curry (VEG/VEGan & GF adaptable)

THAI STYLE SWEET POTATO CURRY | FARM VEGETABLE CONFETTI | BAMBOO RICE AND
MULTIGRAIN BLEND | TOASTED ALMONDS | NAAN BREAD | MICRO GREENS 29

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 59 *\$18 ADDITIONAL CHARGE TO PRIX FIXE PRICING

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

(VEG)/(VEGan) – Vegetarian, Vegan, or can be accommodated **(GF) (GFa)** – Gluten Free Option or can be adapted
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)

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

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

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

MERLOT, ITALO CESCO
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, SALMON RUN
FINGER LAKES, NY 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.*

La Carte
Spring 2024