



TABLE | 1837

— GLEN ROCK MILL INN —

*Luncheon
Menu*

Starters – Small Plates

Crab and Lobster Bisque

BLUE CRAB AND MAINE LOBSTER VELOUTE' | FRESH CREAM | DASH OF SHERRY | CRAB AND LOBSTER STUFFED PARMESAN BISCUIT 18

Goat Cheese Fritter

LOCAL LEAF GREENS AND SHREDDED FARM VEGETABLES | APPLE CIDER & APPLE BUTTER VINAIGRETTE | GOAT CHEESE, CRANBERRY - PECAN FRITTER | ROASTED BEETS AND APPLES 17

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

Edamame Potstickers (VEGan)

FLASH FRIED POTSTICKERS | EDAMAME AND VEGETABLE FILLING | FIRE-ROASTED KIMCHI | THAI PEANUT SAUCE 14

Oysters "Rock"efeller

OUR VERSION OF THE CLASSIC | PANKO BREADED JAMES RIVER OYSTERS | PEPPERONCINI – GARLIC CREAM SAUCE | WILTED SPINACH | DOUBLE SMOKED BACON CRISPS | FRENCH FRIED ONIONS 17

Truffled Frites (GF)

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

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 23

Italian Chicken Melt

GRILLED CHICKEN BREAST, DRY AGED SALAMI, AND COUNTRY HAM | SMOKED PROVOLONE CHEESE | BASIL PESTO | SPINACH | TOASTED BRIOCHE BUN 21

Croque Monsieur

THINLY SLICED SMOKED HAM, TANGY SWISS CHEESE, BAKED BETWEEN COUNTRY WHITE BREAD, ENROBED WITH A RICH AND CREAMY ROASTED GARLIC BECHAMEL SAUCE 19

Broiled Crab Cake Sandwich

JUMBO AND LUMP BLUE CRAB MEAT TOSSED IN A CLASSIC SEASONED IMPERIAL SAUCE FOLDED WITH A TOUCH OF PANKO BREAD CRUMB AND OLD BAY SEASONING, BROILED GOLDEN BROWN SERVED ON A BRIOCHE BUN 34

Fresh Daily Options

Soup du Jour

CHEF'S CHOICE OF SOUP MADE FROM SCRATCH WITH SEASONAL INGREDIENTS. MARKET PRICE

Chef's Choice - Quiche or Omelet du Jour

CHEF'S CHOICE OF A FRESH BAKED SEASONAL QUICHE OR FILLED OMELET, SERVED WITH MIXED GREENS AND FARM VEGETABLE SALAD DRESSED WITH A SHERRY VINAIGRETTE. MARKET PRICE

Charcuterie & Cheese

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

SELECTION OF THREE ARTISAN CHEESES | THREE CURED OR SMOKED MEATS | SEASONED MUSTARD | HOUSE-MADE PICKLES | TOASTED FRENCH BREAD

Cold Plates

Coronation Chicken

OUR SIGNATURE CORONATION CHICKEN SALAD, WITH DRIED FRUITS, HINTS OF CURRY SPICE AND MANGO CHUTNEY, ACCOMPANIED BY A GERMAN POTATO SALAD, MIXED GREENS AND GARDEN VEGETABLES DRESSED WITH SHERRY VINAIGRETTE 22

Crab Louie

CRUSHED AVOCADO AND LUMP CRAB MEAT STACKED AND FINISHED WITH A TANGY CITRUS AND TOMATO AIOLI-DRESSING, SERVED OVER MIXED GREENS AND FARM VEGETABLES DRESSED WITH SHERRY VINAIGRETTE AND HARD-BOILED EGG 26

Entrees

Market Fresh Seafood or Fish

A FRESH CATCH OF SEAFOOD OR FRESH FISH PREPARED AT THE CHEF'S WHIM. MARKET PRICE

Oven Broiled Crab Cake

JUMBO AND LUMP BLUE CRAB MEAT | TOSSED IN A CLASSIC SEASONED IMPERIAL SAUCE | TOUCH OF OLD-BAY AND PANKO BREAD CRUMB | BROILED GOLDEN BROWN | SEASONAL VEGETABLE MEDLEY | CRISPY SHOESTRING FRIES 34

Three-Bean Stew (VEG/VEGan & GF adaptable)

BUTTER, GARBANZO & WHITE BEANS | GARLIC-TOMATO VEGETABLE STOCK | PAPRIKA & CUMIN | FRESH SPINACH | GREMOLATA TOPPING | GRILLED NAAN BREAD 30

(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. (32924)

Luncheon Cocktails

Rose' Spritz

ROSE' SPARKLING WINE DOUSED WITH A SPLASH OF TRIPLE-SEC, ORANGE JUICE AND APEROL, SERVED ON THE ROCKS WITH A SLICE OF ORANGE, A PERFECT REFRESHER. 9

Peach Ice Pick

FRESHLY BREWED ICED TEA, TOPPED WITH AROMATIC CRÈME DE PECHE, VODKA AND A DASH OF SIMPLE SYRUP, SERVED ON THE ROCKS. 9

Featured Sangria

OUR MIXOLOGISTS CHOICE OF WINES BLENDED WITH BRANDY, TRIPLE SEC AND MACERATED FRUITS AND HERBS, SERVED ON THE ROCKS FOR A REFRESHING LUNCHEON SIP. 9

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 CESCON
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