

~ ~ LA CARTE ~ ~

ORDER AS YOU LIKE OR
INDULGE IN OUR DINER'S CHOICE - 3 COURSES \$82.00

choose a starter

shrimp bisque

TENDER GRILLED SHRIMP | PANCETTA |
DRIED & TOASTED SWEET CORN | VELVETY SHRIMP
BISQUE POUR OVER 18

spring pea & pork belly (GFa)

JULIENNED SPRING PEAS | HERBED CRÈME FRAICHE |
BURNT LEMON VINAIGRETTE | PORK BELLY "CROUTONS"
| PISTACHIO NUTS | LOCAL FARM RADISHES 16

veggie crunch caesar (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM
VEGETABLES | HOUSE-MADE CAESAR DRESSING |
TOASTED PINE NUTS | GARLIC TOAST CROSTINI | SHAVED
PARMESAN 16

bang-bang shrimp

BREADED & FLASH FRIED JUMBO SHRIMP | BANG-BANG
SWEET CHILI SAUCE | CRISPY VERMICELLI & BUTTER
LETTUCE 18

crispy calamari

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND
CAPERS | SUNDRIED TOMATO AIOLI 18

tuna tartare (GF)

SUSHI GRADE YELLOWFIN TUNA | SESAME-SOY
DRESSING | CRISPY RICE SQUARES |
SWEET SOY REDUCTION 18

prosciutto and melon (GF)

FRESH MELON | ARUGULA GREENS | CRISPY PROSCIUTTO
| BALSAMIC PEARLS 16

truffled frite (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA
SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE
OIL | GARLIC-LEMON AIOLI 12

duck confit cannoli

CRISPY WONTON CANNOLI | SLOW COOKED DUCK CONFIT
| HOISIN GLAZE | CUCUMBER-CARROT SLAW | THAI
PEANUT SAUCE 16

brie cheese, fig, & pear flatbread

NAAN STYLE FLATBREAD, FIG JAM, BRIE CHEESE,
SLICED PEARS, ARUGULA, TRUFFLE OIL DRIZZLE 20

seasonal garden salad (GFa)(VEG)

FIVE CEDAR FARMS LETTUCE | SHAVED CARROTS |
WATERMELON RADISH | BRIOCHE CROUTONS | HOUSE-
MADE DILL RANCH 11
SALAD ADDITIONS: CHICKEN 10 | SHRIMP 14 |
SEABASS 32 | FILET MIGNON 50

choose an entree

orange-fennel branzino (GF)

LEMON GRILLED BRANZINO | CITRUS BEURRE BLANC |
FENNEL-ORANGE-RADISH SALAD | TRI-COLOR QUINOA 47

spring pea cavatelli (VEGan)

HOUSE-MADE SPINACH CAVATELLI | SUGAR SNAP PEAS &
ASPARAGUS TIPS | CASHEW CUSTARD-"RICOTTA" | SWEET
PEA SAUCE | CARAMELIZED ONIONS | CALABRIAN CHILI
DRIZZLE | GARLIC CRISPS 30
ADD-ON CHICKEN 10 | SHRIMP 14

crab imperial

COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR
CLASSIC IMPERIAL SAUCE | BROILED GOLDEN BROWN |
ROASTED ASPARAGUS | TRI-COLOR COUSCOUS PILAF 46

pan seared chilean seabass (GF)

PAN SEARED MISO GLAZED SEABASS | BOK CHOY &
MUSHROOM SAUTE | FORBIDDEN RICE | SAKE BUTTER |
SESAME CRACKER 52

**\$6 ADDITIONAL CHARGE TO PRIX FIXE OR 2-DINE PRICING*

cocoa-cola braised beef short rib (GF)

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB |
LIGHT COCOA AND CHILI-SPICE RUB | 4-HOUR COLA, RED
WINE AND BEEF STOCK BRAISE | REDUCED PAN GLAZE |
ROASTED GARLIC & HERB POTATO PUREE | CRISPY
BRUSSELS SPROUTS 48

prime filet mignon (GFa)

7-OUNCE | GODFREY BROS. MEATS | HAND-TRIMMED,
CENTER-CUT, BLACK ANGUS FILET MIGNON | CHAR-
GRILLED | ROASTED GARLIC-HERB POTATO PUREE |
HONEY-BUTTER CARROTS | RED WINE - ROSEMARY DEMI-
GLACE | TRUFFLE PUREE | FRIED SHALLOTS 65

**\$18 ADDITIONAL CHARGE TO PRIX FIXE OR 2-DINE PRICING*

grilled pork tomahawk (GFa)

BRINED PORK TOMAHAWK CHOP | JACK DANIEL'S AND
BLACK PEPPER CREAM SAUCE | MASCARPONE GRITS |
FRIED SHALLOTS | CANDIED BACON BRUSSELS SPROUTS
44

grilled lamb rack (GF)

ZA'TAR SPICE MARINATED NEW ZEALAND LAMB | CHAR-
GRILLED | SAFFRON RICE & ROMANESCO | TZATZIKI |
MANGO CHUTNEY | DRIED BARBERRIES 44

french onion soup burger

FRESH GROUND CHUCK AND SHORT RIB PATTY | CHAR-
GRILLED | FONTINA STUFFED | RED-WINE CARAMELIZED
ONIONS | SWISS & FONTINA CHEESE | GARLIC AIOLI |
BRIOCHE BUN | AU JUS FOR DIPPING | CRISPY TRUFFLE
FRIES 25

(VEG) – Vegetarian, Vegan, or can be accommodated

Please keep in mind that our menu items are prepared fresh to order, we will try to accommodate dietary restrictions and allergies. However, we do handle common allergen products in our facility and cannot guarantee 100% safety for those with severe allergy risks. Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff. Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.

(GF) or (GFa) – Gluten Free Option or can be adapted

Seasonally Sourced Local Vendors: Our own 26 acre-Tulsi Fields Farm, Glen Rock, PA | Red Star Farms, Glen Rock, PA | Main St. Market, Glen Rock, PA | Five Cedars Farm Hampstead MD | Lancaster Farm Fresh Co-op | Godfrey Bros. Meats, Loganville PA

**EXECUTIVE CHEF – ASHLEY TOLLEY – THE CULINARY INSTITUTE OF AMERICA
PROPRIETOR – BRANDON C. HUFNAGEL – THE CULINARY INSTITUTE OF AMERICA**



TABLE | 1837

— GLEN ROCK MILL INN —

CLASSIC & CURATED COCKTAILS

CITRUS-ELDERFLOWER MARTINI

HENDRICKS GIN, ELDERFLOWER LIQUEUR, LEMON JUICE, DASH OF SIMPLE SYRUP AND ORANGE BITTERS 17

MAKERS MARK BROWN BUTTER OLD FASHIONED

BROWN BUTTER FAT WASHED MAKERS MARK BOURBON, WALNUT BITTERS, BROWN SUGAR SIMPLE SYRUP, SPLASH OF FRANGELICO 17

YUZU-GINGER HIGHBALL

KETEL ONE VODKA, YUZU JUICE, GINGER SYRUP, SODA WATER TOPPER 15

THE MILL MARTINI

GREY GOOSE VODKA, ONE, AND I MEAN ONE, DASH OF DRY VERMOUTH, SHAKEN HARD AND SERVED UP WITH POINT REYES BLUE CHEESE STUFFED OLIVES 16

STRAWBERRY-LAVENDER LEMONADE

SILVER TEQUILA, FRESH STRAWBERRY JUICE, LAVENDER SIMPLE SYRUP, TANGY LEMONADE 15

PEAR & SAGE SPRITZ

TITOS VODKA, PEAR LIQUEUR, DASH OF LEMON, TOPPED WITH SPANISH CAVA 15

FRENCH 75

CHAMPAGNE, LEMON JUICE, & BOTANIST GIN 16

BLACK TRUFFLE MANHATTAN

BULLEIT RYE WHISKEY, COCCHI STORICO VERMOUTH, AROMATIC BITTERS, WALNUT BITTERS, BLACK TRUFFLE HONEY 19

JUNGLE BIRD

A CLARIFIED COCKTAIL OF NAVY STRENGTH AND DARK RUM, WITH A SPLASH OF CAMPARI, PINEAPPLE AND LIME 18

MULLED SPICE NEGRONI

JUNIPERO GIN, CAMPARI, SWEET VERMOUTH, MULLED SPICE SYRUP, DASH OF ORANGE BITTERS 16

SPIRIT FREE MOCKTAILS

SPARKLING GRAPEFRUIT COLLINS

PINK GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, SPARKLING WATER, SPLASH OF LIME SODA 10

HIBISCUS MULE

HIBISCUS BLOSSOM TEA, FRESH LEMON JUICE, NON-ALCOHOLIC GINGER BEER 10

FEATURED WINES BY THE GLASS & BOTTLE

CHARDONNAY, CRISP ACID, VERY LIGHT OAK, PICTOR, CENTRAL VALLEY, CHILE 14 / 52

CHARDONNAY, FULLER BODIED – OAK AGED PENNY ISLAND, RUSSIAN RVR. VLY. SONOMA CA 17 / 64

SAUVIGNON BLANC, PICTOR, CENTRAL VLY., CHILE 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC), SICILY, ITALY 14 / 52

RIESLING, STEEP SLOPES, MOSEL, GERMANY 14 / 52

MOSCATO, BLU GIOVELLO, VENETO, ITALY 14 / 52

ROSE', JEAN LUC COLOMBO, CAPE BLEUE, FRANCE 14 / 52

SPARKLING WINE, GALERNA, BRUT NATURE, SPAIN 10 / 48

COTES DU RHONE, FAMILLE LANCON, LA SOLITUDE, FR. 16 / 58

CABERNET SAUVIGNON, PICTOR, CENTRAL VALLEY, CHILE 15 / 56

CABERNET SAUVIGNON, JOHN SLOAT, ALEXANDER VALLEY, CALIFORNIA 18 / 68

MALBEC, CEPAS DE FAMILIA, MENDOZA, ARGENTINA 16 / 58

PINOT NOIR, ROW 503, WILLAMETTE VALL. OREGON 18 / 68

MERLOT, PICTOR, CENTRAL VALLEY, CHILE 15 / 56

BORDEAUX ROUGE, GRAND LOUIS, FRANCE 17 / 62

DAILY DRAFT BEER LIST AVAILABLE FROM YOUR SERVER