



TABLE 1837
— GLEN ROCK MILL INN —

**ORDER AS YOU LIKE
OR
INDULGE IN OUR
DINER'S CHOICE
3 COURSES \$85.00**

ADD WINE PAIRINGS (3) FOR \$48

TABLE 1837

AT THE GLEN ROCK MILL INN

*"WHERE EVERY VISIT IS A SPECIAL OCCASION."
OUR FOCUS IS YOU. WE WANT YOU TO RELAX, ENJOY, AND
INDULGE. BREAK AWAY FROM THE HECTIC EVERYDAY AND
TAKE TIME TO SHARE A MEAL AND AN EXPERIENCE WITH
THE PEOPLE YOU CARE ABOUT IN THE COMFORT OF OUR
200-YEAR-OLD, HISTORIC, RESTAURANT AND INN.
WE BELIEVE DINING SHOULD AND CAN BE CASUAL AND
ELEGANT AT THE SAME TIME. WE WANT YOU TO FEEL
COMFORTABLE AND AT THE SAME TIME ENJOY THE
EXPERIENCE OF REMARKABLE FOOD AND SERVICE.*

PROPRIETOR — BRANDON C. HUFNAGEL
THE CULINARY INSTITUTE OF AMERICA

EXECUTIVE CHEF — ASHLEY TOLLEY
THE CULINARY INSTITUTE OF AMERICA

**Seasonally Sourced Local Vendors: Our own 26 acre—Tulsi Fields
Farm, Glen Rock, PA | Main St. Market, Glen Rock, PA | Five Cedars
Farm Hampstead MD | Lancaster Farm Fresh Co-op |
Godfrey Bros. Meats, Loganville PA | Ovenbird Bakery, Baltimore, MD
| Manchester Mushroom Farm, Manchester, MD**

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

LYCHEE MARTINI

TITOS VODKA, LYCHEE FRUIT PUREE, ELDERFLOWER LIQUEUR, FLORAL
AND FRUITY 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

BLACK TRUFFLE MANHATTAN

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

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

WHITE WINES

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

RED WINES

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

~20% gratuity may be added to parties of 6 or more guests

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

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

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.
Remember that consuming raw or undercooked proteins may put you at a higher risk for
foodborne illness.

~Please make your server aware of food allergies when placing your order so
that they can be noted and reviewed by the kitchen staff.

choose a starter

caviar service for two

CALVASIUS ROYAL OSSETRA | SUSTAINABLE, RUSSIAN
STURGEON, CAVIAR | BLACK TRUFFLE INFUSED POTATO CRISPS
| CRÈME FRAICHE & CHIVES | TWO GLASSES OF HOUSE
SPARKLING WINE 115 / 88 -SHARED WITH DINER'S CHOICE OPTION

shrimp bisque

TENDER GRILLED SHRIMP | PANCETTA | DRIED & TOASTED
SWEET CORN | VELVETY SHRIMP BISQUE POUR OVER 18
PENNY ISLAND CHARDONNAY, RUSS. RVR. VLY. SONOMA CA

kale & parmesan caesar (GFa)

SHREDDED FARM KALE | HOUSE-MADE CAESAR DRESSING |
LEMON-GARLIC BUTTER CRUMBS | SHAVED PARMESAN 16
TONNINO, PINOT GRIGIO (ORGANIC), SICILY, ITALY

low country roasted oysters (GF)

THREE FRESHLY SHUCKED NORTH ATLANTIC OYSTERS |
STUFFED WITH ANDOUILLE SAUSAGE & CRAWFISH TAILS | NEW
ORLEANS STYLED SHALLOT CREAM SAUCE 18
PENNY ISLAND CHARDONNAY, RUSS. RVR. VLY. SONOMA CA

crispy calamari

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND CAPERS |
SUNDRIED TOMATO AIOLI 18
PICTOR, SAUVIGNON BLANC, CENTRAL VLY., CHILE

tuna tartare (GF)

SUSHI GRADE YELLOWFIN TUNA | SPICY MAYO
DRESSING | CRISPY RICE SQUARES | SWEET SOY REDUCTION 18
JEAN LUC COLOMBO, ROSE', CAPE BLEUE, FRANCE

pear & birch run blue salad (GF)

RED WINE POACHED LOCAL PEAR | FIELD GREENS | BIRCH RUN
HILLS – CAVE AGED BLUE CHEESE | TOASTED WALNUTS |
SHERRY-SHALLOT VINAIGRETTE 17
STEEP SLOPES, RIESLING, MOSEL, GERMANY

truffled frite (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT |
PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE OIL |
GARLIC-LEMON AIOLI 12
GALERNA, CAVA, BRUT NATURE, SPAIN

duck confit cannoli

CRISPY WONTON CANNOLI | SLOW COOKED DUCK CONFIT |
HOISIN GLAZE | CUCUMBER-CARROT SLAW | THAI PEANUT
SAUCE 17
ROW 503, PINOT NOIR, WILLAMETTE VALL. OREGON

brie cheese, fig, & pear flatbread

NAAN STYLE FLATBREAD, FIG JAM, BRIE CHEESE, SLICED
PEARS, ARUGULA, TRUFFLE OIL DRIZZLE 20
STEEP SLOPES, RIESLING, MOSEL, GERMANY

seasonal garden salad (GFa)(VEG)

FIVE CEDAR FARMS LETTUCE | SHAVED CARROTS |
WATERMELON RADISH | BRIOCHE CROUTONS | HOUSE-MADE
DILL RANCH 12
SALAD ADDITIONS: CHICKEN 10 | SHRIMP 14 | HALIBUT 32 |
FILET MIGNON 50
JEAN LUC COLOMBO, ROSE', CAPE BLEUE, FRANCE

choose an entree

short rib beef bourguignon

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB, SLOW
COOKED | BURGUNDY WINE AND BEEF STOCK | PANCETTA |
VEGETABLE MIREPOIX | CREMINI MUSHROOMS | THYME-
BUTTERED CARROTS | HERBED POTATO PUREE 49
FAMILLE LANCON, COTES DU RHONE, LA SOLITUDE, FRANCE

lobster & crab imperial

6-OUNCE NORTH ATLANTIC LOBSTER TAIL | TOPPED WITH
COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR CLASSIC
IMPERIAL SAUCE | BROILED GOLDEN BROWN | GARLICY GREEN
BEANS | TRI-COLOR COUSCOUS PILAF 62
*\$15 ADDITIONAL CHARGE TO DINER'S CHOICE OR 2-DINE PRICING
PENNY ISLAND CHARDONNAY, RUSS. RVR. VLY. SONOMA CA

apple-bourbon pork tomahawk (GFa)

PAN ROASTED 14-OUNCE PORK TOMAHAWK CHOP | GUANCIALE,
APPLE CIDER, CARAMELIZED ONIONS & APPLES | MAKER'S
MARK BOURBON BUTTER | MASCARPONE GRITS | GARLICY
GREEN BEANS | SMOKED BOURBON TUILLE 46
JOHN SLOAT, CABERNET SAUVIGNON, ALEX. VLY., CA

seared scallop agnolotti

PAN SEARED U-10 SCALLOPS | HAND ROLLED, HONEY-NUT
SQUASH & MASCARPONE FILLED AGNOLOTTI | BROWN-BUTTER
SAGE SAUCE 48
PENNY ISLAND CHARDONNAY, RUSS. RVR. VLY. SONOMA CA

mushroom pappardelle (VEGan)

MANCHESTER MUSHROOM FARM RAISED MUSHROOMS | HOUSE-
MADE SPINACH-BASIL PAPPARDELLE | MUSHROOM-TOMATO
RAGOUT | CASHEW CUSTARD-"RICOTTA" | GARLIC CRISPS 32
ADD-ON CHICKEN 10 | SHRIMP 14
ROW 503, PINOT NOIR, WILLAMETTE VALL. OREGON

pecan crusted halibut (GF)

PECAN CRUSTED – OVEN ROASTED HALIBUT FILLET | BLOOD-
ORANGE BEURRE BLANC | ORANGE SEGMENTS | CHARRED
BROCCOLINI | FINGERLING SWEET POTATOES 46
PENNY ISLAND CHARDONNAY, RUSS. RVR. VLY. SONOMA CA

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 DINER'S CHOICE OR 2-DINE PRICING
GRAND LOUIS, BORDEAUX ROUGE, FRANCE,

pan roasted duck breast (GFa)

PAN ROASTED MAPLE LEAF FARMS DUCK BREAST | BLACK
CHERRY DEMI-GLACE | SWEET POTATO MASH | CHARRED
BROCCOLINI | BLACK PEPPER TUILLE 44
JOHN SLOAT, CABERNET SAUVIGNON, ALEX. VLY., CA

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
PICTOR, MERLOT, CENTRAL VALLEY, CHILE