



**WELCOME TO
THE GLEN ROCK
MILL INN**

DINNER MENU

APPETIZERS

DUCK CONFIT EGG ROLLS ~

TENDER BRAISED DUCK LEG AND THIGH MEAT, RAISED ON JURGIELEWICZ & SONS FARMS IN SHARTLESVILLE, PA. IS BLENDED WITH CABBAGE, A MÉLANGE OF SHREDDED VEGETABLES, GINGER, GARLIC AND SCALLION, WRAPPED IN A CRISP EGG ROLL WRAPPER AND SERVED WITH AN ASIAN BBQ DIPPING SAUCE 10

SIGNATURE JUMBO WINGS ~

SIX JUMBO CHICKEN WINGS ARE LIGHTLY COATED IN SEASONED FLOUR, DOUBLE FRIED FOR A TENDER CENTER AND CRISP OUTSIDE THEN SERVED OVER TOP OF CRISPY CARROT RIBBONS, DRIZZLED WITH A MAPLE, GARLIC AND SRIRACHA SAUCE AND SPRINKLED WITH GOAT CHEESE 10

SCALLOPS “ST. ROCK” ~ *GF*

THREE JUMBO SEA SCALLOPS ARE PAN SEARED, AND FINISHED IN OUR VERSION OF ST. JAQUES, BRANDIED BUTTER, ASSORTED KENNETT SQUARE MUSHROOMS, CARAMELIZED ONIONS, WILTED SPINACH AND NUESKES BACON LARDONS 14

CRAB DIP ~ *GF*

LUMP CRAB, CREAM CHEESE, FRESH CREAM AND SHERRY WINE WHIPPED AND TOPPED WITH MELTED CHEDDAR, OLD BAY SEASONING AND SCALLIONS, SERVED WITH TOASTED BAGUETTE SLICES 11

DUCK POUTINE ~

OUR FRESH CUT HOUSE FRIES ARE TOPPED WITH SEASONED DUCK CONFIT, MOZZARELLA CHEESE CURD FROM CAPUTO BROTHERS CREAMERY, AND A ROSEMARY BROWN GRAVY 12

WHITE BEAN ROASTED GARLIC & ARTICHOKE

DIP ~ *GF, V*

GREAT NORTHERN BEANS ARE BLENDED WITH A TOUCH OF TAHINI, ROASTED GARLIC, ARTICHOKE HEARTS AND ROSEMARY, TOPPED WITH GOAT CHEESE, BAKED AND SERVED WITH CROSTINI FOR DIPPING 8

PUMPKIN & MASCARPONE RAVIOLI ~ *V*

BUTTERNUT SQUASH AND MASCARPONE CHEESE FILLED RAVIOLI ARE FLASH FRIED AND SERVED ON TOP OF A PISTACHIO CRUMBLE WITH DICED BUTTERNUT SQUASH AND A SAGE BROWN BUTTER 10

FLASH FRIED CALAMARI ~

FRESH CALAMARI RINGS AND TENTACLES ARE DUSTED LIGHTLY IN FLOUR AND CHILI POWDER, FLASH FRIED AND SERVED WITH A ROASTED RED PEPPER AIOLI FOR DIPPING 12

GF = GLUTEN FREE OPTION AVAILABLE *V* = VEGETARIAN OR VEGAN
OPTION AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR FACILITY IS NOT A 100% GLUTEN FREE ENVIRONMENT. WE ALSO HANDLE PEANUTS, TREE NUTS, DAIRY AND EGG ITEMS IN THE PREPARATION OF OUR FOODS. PLEASE MAKE YOUR SERVER AWARE OF ANY SPECIAL REQUESTS OR FOOD ALLERGIES.

SOUPS

CHEF'S CHOICE FRESHLY PREPARED ~

A DELICIOUS BLEND OF SEASONAL INGREDIENTS
CUP 4.50 / BOWL 5.50

CREAM OF CRAB SOUP ~

**SEASONED CRAB STOCK, VEGETABLE MIREPOIX, AND CREAM
BLENDED SMOOTH AND FINISHED WITH FRESH CRAB MEAT
CUP 6.00/ BOWL 7.00**

FRENCH ONION ~ *GF*

**A CLASSIC RECIPE OF CARAMELIZED ONIONS, FRESH HERBS AND
FULL-BODIED BEEF BROTH TOPPED WITH A SEASONED CROSTINI
AND BROILED GRUYERE CHEESE 6.00**

SALADS

WARM BACON & BIBB SALAD ~ *GF*

**BIBB LETTUCE FROM FIVE CEDARS FARM IS TOPPED WITH A
HOUSE-MADE WARM BACON DRESSING, NUESKES BACON
LARDONS, PICKLED RED ONIONS, GOAT CHEESE, CHARRED
TOMATOES AND OUR OWN RYE CROUTONS 9**

NUTS AND BERRIES ~ *GF, V*

**SEASONAL MIXED GREENS ARE TOPPED WITH DRIED
CRANBERRIES, CANDIED WALNUTS AND CRUMBLLED BLUE
CHEESE, ALL TOSSED WITH OUR HOUSE-MADE CRANBERRY
VINAIGRETTE**

FULL 9 / PETITE 6

CALIFORNIA COBB ~ *GF*

**FRESH MIXED GREENS ARE TOPPED WITH CHERRY TOMATOES,
BLUE CHEESE CRUMBLES, SLICED AVOCADO, RED ONIONS,
HARD-BOILED EGG AND HARDWOOD SMOKED BACON, SERVED
WITH YOUR CHOICE OF DRESSING 11**

FRESH GREEN SALAD ~ *GF, V*

**FIELD GREENS AND CHOPPED ROMAINE TOPPED WITH CHERRY
TOMATOES, CARROTS, RED ONION AND HOUSE-MADE RYE
CROUTONS, YOUR CHOICE OF DRESSING FULL 8 / PETITE 5**

CLASSIC CAESAR ~ *GF*

CRISP ROMAINE LETTUCE TOSSED WITH HOUSE-MADE RYE CROUTONS AND OUR OWN CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN CHEESE FULL 8 / PETITE 5

SALAD ADDITIONS ~

**6 OZ. GRILLED CHICKEN BREAST 8 FLASH-FRIED
CALAMARI 10
5-GRILLED JUMBO SHRIMP 10
6 OZ. GRILLED N.Y. STRIPLOIN 12 GRILLED FILLET OF
SALMON 13**

HOUSE-MADE SALAD DRESSINGS

**BUTTERMILK RANCH, BLUE CHEESE, CAESAR, BALSAMIC VINAIGRETTE,
CRANBERRY VINAIGRETTE**

ENTREES

CHESAPEAKE FILET MIGNON ~ GF

EIGHT-OUNCE FILET MIGNON IS GRILLED TO ORDER, AND TOPPED WITH JUMBO LUMP CRAB AND AN OLD BAY SEASONED HOLLANDAISE SAUCE, SERVED WITH ROASTED GARLIC MASHED POTATOES AND GREEN BEANS ALMANDINE 36

NEW YORK STRIP STEAK ~ GF

14 OZ. GRILLED CENTER CUT NEW YORK STRIP STEAK IS COOKED TO ORDER AND TOPPED WITH BRANDIED BUTTER, CARAMELIZED ONIONS, ASSORTED KENNETT SQUARE MUSHROOMS, WILTED SPINACH AND NUESKES BACON LARDONS, SERVED WITH ROASTED GARLIC MASHED POTATOES AND BALSAMIC GLAZED BRUSSELS SPROUTS 31

MARYLAND STYLE CRAB CAKES ~

IN THE CLASSIC CHESAPEAKE STYLE WE COMBINE LUMP AND JUMBO LUMP CRAB MEAT WITH MAYONNAISE, A BLEND OF OLD BAY SEASONING AND SPICES AND JUST ENOUGH PANKO BREAD CRUMB TO HOLD IT ALL TOGETHER, SERVED WITH SAFFRON & CRANBERRY WILD RICE PILAF AND A SAUTÉED VEGETABLE MEDLEY.

**ONE 4OZ BROILED CRAB CAKE 21 / TWO 4OZ BROILED CRAB CAKES
36**

GLUTEN FREE OPTION IS AVAILABLE BY REQUEST

BOURBON GLAZED SALMON ~ GF

FRESH, GRILLED ATLANTIC SALMON, FINISHED WITH A BOURBON-HONEY GLAZE AND SERVED WITH A SAFFRON AND CRANBERRY WILD RICE PILAF AND GREEN BEANS ALMANDINE 26

CHICKEN CHESAPEAKE ~

8 OUNCE PAN-SEARED CHICKEN BREAST STUFFED WITH OUR HOUSE SIGNATURE CRAB CAKE AND SERVED WITH A SHERRY CREAM SAUCE, ACCOMPANIED BY ROASTED GARLIC MASHED POTATOES AND A SAUTÉED VEGETABLE BLEND 28

SHRIMP AND LUMP CRAB, GRITS ~ GF

WE START WITH A SEASONED SEAFOOD & TOMATO STEW INFUSED WITH SHRIMP STOCK AND A CONFETTI OF SWEET CORN & FRESH VEGETABLES, WE ADD JUMBO SHRIMP AND JUMBO LUMP CRAB MEAT THEN POUR IT OVER TENDER CHEDDAR AND BACON INFUSED BUTTERY CORN GRITS 28

PRIME TOMAHAWK PORK CHOP ~

10 OZ FRESHLY BUTCHERED PRIME BONE-IN PORK CHOP FROM LEIDY'S ALL-NATURAL PORK, PENNSYLVANIA RAISED, IS GRILLED TO ORDER (CHEF SUGGESTS MEDIUM), AND FINISHED WITH A CURRIED APPLE CHUTNEY, SERVED WITH A SEASONED FIVE GRAIN BLEND AND BALSAMIC GLAZED BRUSSELS SPROUTS 26

POLENTA VEGETABLE STACK ~ V

GRILLED POLENTA CAKE STACKED WITH MARINATED PORTABELLA MUSHROOM, SEASONED FIVE GRAIN BLEND, MARINATED AND ROASTED ZUCCHINI, YELLOW SQUASH AND RED ONION, SLICED AVOCADO AND CHARRED TOMATO, FINISHED WITH SHAVED PARMESAN CHEESE AND A BALSAMIC AND TRUFFLE OIL DRIZZLE 22

GRILL ROASTED RACK OF LAMB ~

3 DOUBLE CHOPS, MARINATED AND GRILL ROASTED, SERVED WITH A LUXARDO CHERRY AND PORT WINE GLAZE, WITH MINT, AND THYME, ACCOMPANIED BY A FIVE GRAIN BLEND AND SAUTÉED GREEN BEANS ALMANDINE 32

WILD BOAR STROGANOFF ~

FRESH GROUND WILD BOAR IS BLENDED IN A CREAMY PUMPKIN INFUSED BROWN SAUCE WITH A HINT OF SOUR CREAM, CHILI ROASTED BUTTERNUT SQUASH, SAGE, CARAMELIZED ONIONS AND ASSORTED KENNETT SQUARE MUSHROOMS, SERVED OVER PAPPARDELLE PASTA 23

SANDWICHES SERVED WITH OUR HAND-CUT FRIES AND COLESLAW

~ FRESH GROUND $\frac{1}{2}$ POUND BURGERS ~

FRESHLY GROUND AND SEASONED, OUR 8OZ BURGER IS A BLEND OF BEEF SHORT-RIB, BRISKET AND CHUCK FOR A DELICIOUS STEAK-LIKE FLAVOR AND IS SERVED ON A TOASTED BRIOCHE BUN

TURKEY OR VEGETARIAN PATTIES ARE AVAILABLE FOR SUBSTITUTION

CLASSIC CHEESE BURGER

YOUR CHOICE OF SWISS, PROVOLONE, CHEDDAR, BLUE OR PEPPER-JACK CHEESE, SERVED WITH LETTUCE, TOMATO AND ONION 14

ANGRY TEXAN BURGER

TOPPED WITH JALAPENOS, PEPPER-JACK CHEESE, ONION STRAWS & SPICY SOUTHWESTERN SAUCE 14

CHESAPEAKE BURGER

TOPPED WITH A PETITE CRAB CAKE, SWISS CHEESE AND OLD BAY AIOLI 18

THE ROCK BURGER

TOPPED WITH ASSORTED KENNETT SQUARE MUSHROOMS, ARTICHOKE HEARTS, SPINACH AND NUESKES BACON WITH MELTED SWISS 14

CALIFORNIA BURGER

**TOPPED WITH SLICED AVOCADO, SWISS CHEESE, RED ONION,
FIELD GREENS AND A ROASTED RED PEPPER AIOLI 14**

CRAB CAKE SANDWICH~

**OUR HOUSE SIGNATURE 4 OZ JUMBO LUMP CRAB CAKE SERVED ON A
TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO AND OLD BAY AIOLI
19**

SHRIMP SALAD SANDWICH~

**STEAMED JUMBO SHRIMP, CHOPPED AND TOSSED WITH CELERY,
ONION OLD BAY SEASONING AND MAYONNAISE, SERVED ON YOUR
CHOICE OF BREAD WITH LETTUCE AND TOMATO 15**

VEGETABLE CHAOS WRAP~

**A BLEND OF SEASONAL ROASTED VEGETABLES INCLUDING ZUCCHINI,
SQUASH, ONION AND MUSHROOM WITH PROVOLONE CHEESE, MIXED
FIELD GREENS AND A RED PEPPER AIOLI 11**

PEPPERED BACON HAM & SWISS~

**HOUSE ROASTED AND CARVED ROSEMARY HAM, TOPPED WITH SWISS
CHEESE AND PEPPERED BACON JAM SERVED ON OUR WHEATBERRY
WHOLE GRAIN BREAD 13**

FRENCH DIP SANDWICH~

**HOUSE ROASTED PRIME RIB IS SIMMERED IN OUR RICH AU JUS STOCK,
SMOTHERED IN GRUYERE CHEESE AND SERVED ON A TOASTED ONION
ROLL WITH A SIDE OF CREAMY HORSERADISH SAUCE & AU JUS 15**

ITALIAN GRILLED CHICKEN ~

**ITALIAN MARINATED CHICKEN BREAST IS GRILLED AND TOPPED WITH
ROASTED PORTABELLA MUSHROOM, PROVOLONE CHEESE, MIXED
FIELD GREENS, TOMATO, ONIONS AND A ROASTED RED PEPPER AIOLI
13**