THE MILL

STARTERS

Buffalo Chicken Taquitos | **9**
House Ranch

Hummus | **11**
Kalamata Olive/Feta/Grilled Pita

Blue Cheese Chips | **11**
Fondue/Crumbled Blue Cheese

Whipped Ricotta | **12**
Thyme/Lemon/Honey/Toast

Pretzel Bites | **12**
Cheese Sauce

Meatballs | **14**
House Marinara/Ricotta/Basil/Toast

Roasted Cauliflower Croquettes | **14**
Béchamel/Cheddar/Parm

Fried Green Tomatoes | **14**
Cajun Drizzle

Reuben Empanada | **11**
Pastrami/Sauerkraut/Swiss/Russian

Wings | **9/18**
Buffalo or Sweet Garlic/Blue Cheese

Calamari | **19**
Cherry Pepper Aioli/Pickled Cherry Peppers

Tuna Tartare | **22**
Ahi Tuna/Crispy Rice/Chili Aioli/Sesame

SOUPS

French Onion Soup | **10**
Croutons/Gruyere

Crab Chowder | **15**
Lump Crab/Corn/Potato/Old Bay

SALADS

Add Grilled Chicken +$6
Add Chicken Cutlet +$8
Add NY Strip +$14
Add Seared Salmon +$14

House Salad | **14**
Mixed Greens/Tomato/Onion/Honey Vinaigrette/Parm

Chopped Caesar | **16**
Croutons/Parm

Cobb Salad | **17**
Bacon/Avocado/Tomato/Onion/Blue Cheese/Fried Egg

Beet Salad | **17**
Goat Cheese/Pecans/Parsley

MAINS

Greek Bowl | **17**
Chicken/Rice/Pickled Onion/Tomato/Tzatziki/Feta

Shepherd's Pie | **18**
Beef/Peas/Carrots/Potato

Crispy Gnocchi | **18**
Gorgonzola/Truffle/Chives

Seared Tuna Bowl | **26**
Rice/Sweet Soy/Seaweed Salad/Chili Aioli/Sesame

Grilled Salmon | **28**
Quinoa Salad/Creamy Dijon

13oz NY Strip | **48**
Herb Butter/Crispy Onions/Garlic Mashed Potatoes

HANDHELD

Fries or Side Salad
Sweet Potato Fries +$2
Truffle Parm Fries +$4

Grilled Veggie Panini | **17**
Zucchini/Roasted Red Peppers/Provolone/Pesto Aioli

French Dip | **21**
Provolone/Caramelized Onion/Au Jus

Chopped BLT Wrap | **16**
Avocado/Roasted Garlic Aioli

Pork Belly Bahn Mi | **17**
Pickled Cucumbers/Chili Mayo/Cilantro

Smash Burger | **19**
Bacon Jam/American Cheese/Garlic Aioli
Add Fried Egg +$2

Tuna Melt | **18**
Ahi Tuna Salad/American Cheese

Caprese Panini | **16**
Tomato Jam/Mozz/Creamy Pesto/Balsamic

SIDES

Shoestring Fries | **7**
Sweet Potato Fries | **9**
Truffle Parm Fries | **11**
Chicken Cutlet | **8**
Maldon/Lemon/Green Goddess
Shishito Peppers | **10**
Maldon/Lemon/Green Goddess

Before placing your order, please inform your server if anyone in your party has a food allergy or intolerance.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

Raspberry Limeade | **14**
Vodka/Fresh Raspberry/Lime

Autumn Mule | **12**
Vodka/Cider/Ginger/Lime

Saffron Bee's Knees | **15**
Gin/Honey/Lemon

Spiced Old Fashioned | **14**
Bourbon/Chai/Demerara/Orange

Trinidad Sour | **15**
Rye/Angostura/Orgeat/Lemon

Sangria | **14**
Red and White Blend/Rum/Pineapple/Citrus/Bubbles

Coconut Margarita | **14**
Tequila/Coconut/Lime

Negroni Bianco | **17**
Gin/Lillet Blanc/Suze

MARTINIS

Dirty Blue | **16**
Vodka or Gin/Blue Cheese Olives

Cucumber | **15**
Vodka/Elderflower/Lime

Aperol | **16**
Vodka/Lillet Blanc/Grapefruit/Bubbles

Mi Amor | **16**
Vodka/Blueberry/Elderflower

Lizzie's Pickles | **15**
Vodka/House-Made Pickles

Espresso | **16**
Fresh Espresso/Bailey's

DRAFT BEER

#1 **Guinness Stout** | **10**
Ireland / 4.1% ABV

#2 **Hardscrabble Dry Cider** | **9**
North Salem / 6.5% ABV

#3 **Sloop Yes Pumpkin** | **8**
New York / 4.5% ABV

#4 **Finback IPA** | **9**
Brooklyn / 6.8% ABV

#5 **Other Half Green City IPA** | **12**
Brooklyn / 7.0% ABV

#6 **Fiddlehead IPA** | **9**
Vermont / 6.2% ABV

#7 **Maine Lunch IPA** | **13**
Maine / 7.0% ABV (12oz)

#8 **Jack's Abby Copper Legend Lager** | **10**
Massachussets / 5.7% ABV

#9 **Halfway Crooks Var Pilsner** | **10**
Atlanta / 5.0% ABV (12oz)

#10 **Allagash White** | **8**
Maine / 5.2% ABV

#11 **Von Trapp Dunkel** | **9**
Vermont / 5.7% ABV

#12 **Narragansett Lager** | **6**
Rhode Island / 5.0%ABV

#13 **Modelo Especial** | **8**
Mexico / 4.1% ABV

#14 **Miller High Life** | **5**
Wisconsin / 4.6% ABV

BOTTLES / CANS $6

Budweiser
Bud Light
Coors Light
Michelob Ultra
Peroni
Yuengling Lager
Heineken
Heineken 0.0 (**N/A**)
Corona
Athletic Upside Dawn (**N/A**)
Molson Lager
Damm Daura (**GF**)

Make Any Beer a Boilermaker +$5

WHITE

Pinot Grigio | **10**
Oregon Route / Oregon

Chardonnay | **12**
The Little Sheep / California

Sauvignon Blanc | **12**
The Horlogist / New Zealand

Sancerre | **18**
Le Petit Silex / Loire Valley

RED

Pinot Noir | **10**
William Ridge Cellars / Oregon

Merlot | **11**
Stone Cellars / California

Rioja | **12**
Rosario Vera / Spain

Cabernet Sauvignon | **13**
Escudo Rojo / Chile

ROSÉ / BUBBLES

Prosecco | **11**
Monforte / Italy

Rosé | **11**
Domaine des Nouelles / Loire Valley

Sparkling Rosé | **13**
Le Grande Courtâge / France

Lambrusco | **15**
Donelli / Italy