



house drinks



Apple Pie Sangria (5 oz)
apple cider, vanilla,
sparkling, cinnamon

Eggnog (2 oz)
house-made nog, brandy, spiced rum,
amaretto, nutmeg

Hibiscus Elderflower Sparkling (5 oz)
hibiscus, elderflower liqueur,
sparkling, cardamom

Smoked Maple Whiskey Sour (2 oz)
maple syrup, canadian whiskey,
lemon, egg white

Cranberry Gimlet (2 oz)
willibald gin, cranberry juice,
ginger, lime

Chocolate Peppermint Smash (1.5 oz)
vodka, fresh mint, chocolate

Orange Chai Old Fashioned (2 oz)
bourbon, orange, chai spice,
star anise

12 each

spirit-less

Mill Apple Cider (hot or cold)

Cranberry Ginger Soda

Tangerine & Tonic

7 each

socialables

CANADIAN OYSTERS

east & west coast selections on the half shell
6 pieces **19**
12 pieces **36**

BAKED CLAMS

smoky bacon, parmesan, horseradish crumb **19**

DEVILLED EGGS

hot smoked trout, pickled peppers **12**

BUFFALO CAULIFLOWER

blue cheese dressing, celery & fennel slaw **14**

SOUTHERN-STYLE FRIED CHICKEN WINGS

smoked poblano hot sauce, buttermilk ranch **16**

LOCAL CHEESE PLATE

today's cheese, chutney, toast **19**

salads & soups

CLASSIC CAESAR

romaine, parmesan, bacon, farm egg **12**

APPLE & RED GRAPE

roasted walnuts, celery, goat yogourt dressing **12**

HOUSE SALAD

organic lettuces, red quinoa, clementines,
herb dressing **12**

PICKLE SOUP "THE CLASSIC"

dill & sour cream **10**

from the grill

- brick chicken **21**
- 6oz bavette **26**
- salmon **23**

all grill items are served on our daily house salad
or with creamed collard greens,
roasted winter squash & yukon fries.



sandwiches

Craft Cut Burger

mill seasoning, cheddar, house pickle,
tomatoes, lettuce, smoked garlic aioli **19**

Tuna Melt

aged cheddar, pickled jalapeño,
cumin mayo **15**

Smoked Pastrami Sandwich

mustard, pickles, slaw **17**

All sandwiches are served with your choice
of yukon fries or our daily house salad.

pizza

SICILIAN

artichoke, prosciutto, infornate olives,
tomato sauce **16**

PEPPERONI

tomato sauce, mozzarella **15**

VEGGIE

piquillo peppers, charred red onion,
goat cheese **16**

HAWAIIAN

pineapple, brie, house made ham **17**

one pots

MAC & CHEESE

fontina, cheddar, parmesan, mascarpone,
lemon bread crumb **18**
+ add smoked bacon **5**
+ add shrimp **12**

SMOKED HAM & PARSLEY RISOTTO

chickpeas, preserved lemon, parmesan **22**

CHICKEN POT PIE

roasted thighs, harvest veggies, puff pastry **17**

Weekly Features... **Monday** Steak & Wine Night **Tuesday** #TwentyDollarTuesday
Wednesday Burger Night **Thursday** Buck-a-Shuck **Friday** Fish Feature
Saturday Sessions **Sunday** Roasts