



## house drinks



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

**Vodka Thyme Greyhound** (2 oz)  
vodka, grapefruit, sea salt, fresh thyme

**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

**Mill Spice & Everything Nice  
Margarita** (2 oz)  
tequila, triple sec, lime,  
habanero honey, salt rim

**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**

### **SMOKED HAM HOCK RILLETTE**

pickles, chutney, mustard, sourdough toast **14**

### **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, pickled beets, red quinoa,  
clementines, herb dressing **12**

### **SHRIMP SALAD**

celery root remoulade, horseradish,  
oven dried tomatoes **17**

### **PARMESAN, TOMATO & CHILI BROTH**

swiss chard, chickpeas, basil **11**

### **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 roasted cauliflower, watercress  
& 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*

**JERK CHICKEN**

lime crema, fried black beans, cilantro **18**

**CANADIAN**

bacon, pepperoni, roasted mushrooms **19**

**VEGGIE**

artichokes, roasted red peppers, feta,  
fennel slaw **16**

**DUCK PROSCIUTTO**

riopelle de l'isle, oven dried tomato,  
apple **21**

*one pots*

**MAC & CHEESE**

fontina, cheddar, parmesan, mascarpone,  
lemon bread crumb **18**

**MUSHROOM RISOTTO**

local mushrooms, montforte toscano cheese,  
crispy shallot **27**

**CHICKEN & MUSHROOM STEW**

harvest veggies, winter herbs, puff pastry **19**

- + add bacon **5**
- + add shrimp **12**
- + add chicken **9**

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