



## house drinks



### **Peach Pie Sangria** (5 oz)

vanilla vodka, peach purée, moscato,  
peach salsa

### **Watermelon Shrub** (2 oz)

willibald pink gin, watermelon, lime, soda

### **Blueberry Sour** (2 oz)

bulleit bourbon, amaretto, blueberry,  
lemon, egg white

### **Raspberry Lemon Sparkling** (5 oz)

prosecco, st. germain, raspberry purée,  
lemon

### **Blue Majik Lemonade** (2 oz)

blue majik, tequila, cointreau,  
coconut water, lemon, soda

### **Strawberry Moscow Mule** (2 oz)

vodka, strawberry, lime, ginger beer

### **Brown Butter Old Fashioned** (2 oz)

brown butter washed crown royal, orange,  
molasses bitters

13 each

## *spirit-less*

### **Cambridge Mill Iced Tea**

peach, raspberry or unsweetened

### **Blue Majik Lemonade**

blue majik, lemon, soda

### **Mock-scow Mule**

strawberry, lime, ginger beer

7 each

## *to start*

### **CORN CHOWDER**

chorizo, corn salsa, chili oil **12**

### **HEIRLOOM TOMATO SALAD**

arugula, basil pesto, pickled shallots, anchovies **18**

### **GRILLED CALAMARI**

roasted peppers, black olives, capers, grilled lemon  
vinaigrette **18**

### **BUFFALO CAULIFLOWER**

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

### **CLASSIC CAESAR**

romaine, parmesan, bacon, egg **13**

### **EARTH TO TABLE FARM SALAD**

farm greens, field vegetables, sunflower seeds, feta,  
baco noir vinaigrette **14**

## hearty *salads*

### **Falafel & Cucumber Salad**

cucumbers, yogurt, cashews,  
mint, rye berries **21**

### **Tuna Panzanella**

rare seared tuna, crispy focaccia, marinated  
tomato, lemon vinaigrette **24**

### **Chicken Caesar**

grilled chicken breast, romaine,  
parmesan, bacon, egg **19**

### **Cobb**

avocado, blue cheese, tomatoes,  
chicken, egg, bacon **21**

**add** chicken, salmon or steak or shrimp **12**



## *sandwiches*

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### **Porchetta Sandwich**

house-made porchetta, garlic mayo, shredded lettuce, pickles, salsa verde **18**

### **Crispy Tofu Sandwich**

tempura tofu, grilled onion, zucchini, avocado, vegan bun **18**

### **Fogo Island Seafood Roll**

lemon mayo, house-made roll, old bay fries **21**

### **Croque Madame**

smoked ham, swiss cheese, sourdough, fried egg, mornay **18**

### **Fried Chicken Sandwich**

boneless chicken, house slaw, spicy mayo **19**

### **Smoked Salmon Sandwich**

whipped goat's cheese, cucumber & fennel slaw, spinach, preserved lemon, pickled red onion **18**

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

### **Craft Cut Burger**

mill seasoning, smoked cheddar, house-made pickles, tomatoes, lettuce, roasted garlic aioli **19**

## *mains*

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### **FRIED FISH CAKES**

celery, apple and kale salad, lemon sour cream dressing, watercress **19**

### **SMOKED BACON & CORN CACIO E PEPE**

house-made pasta, bacon lardons, roasted sweet corn, parmesan cream, black pepper **19/29**

### **MAC & CHEESE**

fontina, cheddar, parmesan, mascarpone, lemon bread crumb, chives **18**  
add bacon **6**  
add shrimp, steak or chicken **12**

### **MARGARITA PIZZA**

fior di latte, san marzano tomatoes, basil **18**

### **CANADIAN PIZZA**

bacon, pepperoni, mushrooms **19**

### **BAKED EGGS**

farm eggs, stewed peppers & spiced tomato sauce, grilled bread, dressed greens **19**

### **SLOW POACHED SALMON**

rye berries, carrot butter, spinach, agrodolce salad **28**

### **CRAFT CUT STEAK FRITES**

10 oz striploin, caramelized onion jus, watercress, parmesan **38**

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

\*available daily from 4:30pm \*please note our buck a shuck is available in the bar only