



house drinks



Key Lime Sangria (5 oz)

vanilla vodka, pineapple, lime,
egg white, moscato

Maple Bacon Old Fashioned (2 oz)

bacon washed bourbon,
local maple syrup, bitters, orange

Apricot Sidecar (1.5 oz)

apricot brandy, grand marnier,
lemon juice, egg white

Gin Fizz (1.5 oz)

gordon's gin, grapefruit juice, lime,
rosemary simple

Garden Mule (1.5 oz)

ketel one 'cucumber & mint' vodka,
cucumber, ginger beer, lime

Smoked Blueberry Sour (1.5 oz)

crown royal, smoked blueberry juice,
lemon, egg white

Strawberry Sparkling (5 oz)

st.germain, black pepper bitters,
strawberry, prosecco

13 each

spirit-less

Cambridge Mill Iced Tea

blueberry, strawberry, or unsweetened

Mock-scow Mule

cucumber, mint, lime, ginger beer

Grapefruit Fizz

grapefruit juice, soda, rosemary simple

7 each

to start

ROASTED SQUASH SOUP

squash chips, pickled onion, thyme oil **12**

CLASSIC CAESAR

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

KALE SALAD *(V)*

roasted onion, feta, gremolata, pumpkin seed, bread
crumbs, sherry vinaigrette **15**

APPLE & ARUGULA SALAD *(V)*

shaved apple, goat cheese, toasted walnuts, dill, sherry
vinaigrette **16**

STUFFED SQUID

chorizo, sourdough, romesco, grilled red onion, roasted
red pepper **16**

BUFFALO CAULIFLOWER *(V)*

blue cheese dressing, celery & fennel slaw **16**

hearty *salads*

Crispy Brussels Sprout Salad

double smoked bacon, maple mustard
vinaigrette, pickled shallots,
shaved parmesan **21**

Duck Confit Salad

duck confit, toast, frisée,
grapes, candied cherry tomato,
red wine syrup **23**

Chicken Caesar

grilled chicken breast, romaine,
parmesan, bacon, egg **21**

Cobb

avocado, blue cheese, tomatoes,
chicken, egg, bacon **23**

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



sandwiches

Pork Schnitzel Sandwich
housemade schnitzel, cabbage slaw,
mustard aioli, pickle **19**

Cerely Root 'Reuben' ✓
smoked celery root, pickled cabbage,
russian dressing, mustard **17**
add cashew cheese 2

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

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

BBQ Chicken Melt
braised bbq chicken, avocado, tomato,
smoked cheddar **19**

Craft Cut Burger
mill seasoning, smoked cheddar, pickles,
tomatoes, lettuce, mill sauce, house-made bun
21

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

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

mains

QUICHE
changes daily, kale salad **19**

FRIED FISH CAKES
salsa verde, pico de gallo **19**

MILL FISH & CHIPS
battered cod, 'old bay' fries, tartar sauce,
coleslaw, lemon **22**

MUSHROOM GNOCCHI
handmade parisian gnocchi, roasted
mushrooms, spinach purée, parmesan **22**

MAC & CHEESE
fontina, cheddar, parmesan,
garlic bread crumb, chives **18**
add bacon **6**
add shrimp, steak or chicken **12**

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

CANADIAN PIZZA
bacon, pepperoni, mushrooms **19**

SLOW POACHED SALMON
roasted cauliflower, chickpea salad, tandoori
spiced crème fraîche, mint **28**

CRAFT CUT STEAK FRITES
10 oz striploin, caramelized onion jus,
micro greens, parmesan **38**