



The Mill

RESTAURANT & BAR

Spring 2017 Restaurant Week Menu

Featured Wines:

Red

Montepulciano 8
*Bricco al Sole, Abruzzo, IT
(Organic)*

White

Albarino 8
Spain

Lunch Menu

Prix fixe, Three-Courses | **\$22.95** per person

First Course

choice of

Roasted Beet Salad
arugula, goat cheese, vanilla bean vinaigrette

Spicy Maple Chicken Wings
bleu cheese sauce

Bacon, Egg & Cheese Risotto
aged cheddar risotto, crispy bacon, sunny side egg

French Onion Soup
caramelized onions, swiss & asiago cheese, garlic herb crostini

Second Course

choice of

Vassar Chicken Sandwich
crispy chicken, bacon, pepperjack, lettuce, tomato, ranch, oversized english muffin

The Mill Cheesesteak
mushrooms, roasted peppers, caramelized onions, pepperjack mornay, shallot aioli, ciabatta

Three Mushroom Flatbread
asiago, mozzarella, cremini, porcini, truffle oil drizzle

Grilled Chicken Kale Caesar Salad
asiago, brown butter croutons, house caesar dressing

Fish & Chips
tempura battered cod, lemon zest fries

Third Course

choice of

Warm Apple Empanada
caramel sauce, vanilla ice cream

Chocolate Peanut Butter Mousse
rich chocolate ganache, whipped cream

Toffee Blondie
toffee cake with chocolate chips and vanilla bean ice cream

Featured Cocktail:

Caramel Apple Sangria 11

*local apple cider, salted
caramel vodka, white wine*

Featured Beer:

Ask Your Server





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Spring 2017 Restaurant Week Menu

Featured Wines:

Red

Montepulciano 8
Bricco al Sole, Abruzzo, IT
(Organic)

White

Albarino 8
Spain

Dinner Menu

Prix fixe, Three-Courses | **\$32.95** per person

First Course

choice of

Roasted Beet Salad
arugula, goat cheese, vanilla bean vinaigrette

Spicy Maple Chicken Wings
bleu cheese sauce

Bacon, Egg & Cheese Risotto
aged cheddar risotto, crispy bacon, sunny side egg

French Onion Soup
caramelized onions, swiss & asiago cheese, garlic herb crostini

Second Course

choice of

Creekstone Farms NY Strip Steak
shallot mashed potatoes, seasonal vegetable, house onion ring, pink peppercorn demi

Pretzel Crusted Fried Chicken
mac n cheese, braised kale, honey dijon sauce

Pan Roasted Atlantic Salmon
herb pesto & arugula risotto, roasted potatoes, seasonal vegetable

Pasta Limon
angel hair, grilled shrimp, basil, parsley, parmesan, lemon cream sauce

Fish & Chips
tempura battered cod, lemon zest fries

Classic Mill Burger
aged cheddar, peppered bacon, lettuce, tomato, shallot aioli, oversized english muffin, hand-cut fries

Third Course

choice of

Warm Apple Empanada
caramel sauce, vanilla ice cream

Chocolate Peanut Butter Mousse
rich chocolate ganache, whipped cream

Toffee Blondie
toffee cake with chocolate chips and vanilla bean ice cream

Featured Cocktail:

Caramel Apple Sangria 11

local apple cider, salted caramel vodka, white wine

Featured Beer:

Ask Your Server

