



BAR MENU

KETTLE CHIPS 10

melted gorgonzola, balsamic drizzle

LOADED FRIES 13

shredded short rib, house made BBQ sauce, cheddar cheese, chopped scallion, black sesame seed, seasoned fries

FILET MIGNON TIPS* 16

grilled, skewered, mushroom cap, fire roasted pepper, creamy mashed potato, demi

BARBECUE PORK WINGS 12

mini pork shank, house made honey BBQ sauce, crispy onions

MILL BURGER* 16

10oz sirloin, vermont cheddar, seasoned fries, house slaw

ROASTED VEGETABLE FLATBREAD 13

chopped eggplant, zucchini, mushroom, roasted pepper, onion, spinach, basil ricotta, roasted garlic, plum tomato

SMASHED MEATBALL FLATBREAD 13

grilled, housemade veal meatballs, fresh mozzarella, plum tomato, basil oil

GORGONZOLA FLATBREAD 15

grilled marinated sliced skirt steak, spinach, caramelized onion, melted gorgonzola cheese, balsamic drizzle

SOUTHWEST QUESADILLA 13

blackened chicken, cheddar cheese, black beans, sweet corn, red onion, bell pepper, tomato salsa

SEAFOOD

SHRIMP TACOS 13

coconut crusted shrimp, sweet corn salsa, red cabbage slaw, avocado sriracha cream

SESAME TUNA 15

asian slaw, wasabi mayo

TUNA TARTARE 14

avocado, crispy wontons, sesame ginger

RAW BAR

LITTLENECK CLAMS 1.5 ea.

on the half shell, cocktail sauce

CHILLED JUMBO SHRIMP 3 ea.

OYSTERS 2.75 ea.

blue point, on the half shell, minuet sauce, cocktail sauce

*This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.