MILL HOUSE BRUNCH

SALAD

MIXED FIELD GREENS 9.
Local baby greens with cherry tomatoes and red wine herb vinaigrette

KALE CAESAR SALAD 12.
Baby kale tossed in a roasted garlic Caesar dressing, with olive oil croutons, and shaved parmesan

BEET SALAD "WALDORF" 15.
Baby arugula, radicchio, grapes, apples, hazelnuts, and Champagne-yogurt dressing

ADD TO YOUR SALAD...
CHICKEN 6. | FLAT IRON STEAK 9.
SHRIMP 7. | TUNA 10.
SALMON 8. | SAUSAGE 7.

BEER AND CHEESE SOUP 9.
Made with our Alpha Amber ale served with a pretzel stick
Add pretzel ...2.

MILL HOUSE POUTINE 14.
House cut Belgian fries with caramelized onion gravy, cheddar cheese curd, swiss, pickled jalapeños, and scallions

FRIED CALAMARI SALAD 14.
Shaved radicchio, mixed peppers, red onion, mint, cilantro, basil, chili-lime vinaigrette, and Sriracha ranch aioli

BUTTERMILK PANCAKES 12.
NYS Maple Syrup, apple butter and whipped cream with fresh berrie

FRIED CHICKEN AND BELGIAN WAFFLES 20.
Crispy fried local chicken, malted waffles, apple butter, Sriracha honey and NYS maple syrup

BISCUITS AND GRAVY 16.
Buttermilk biscuits with scrambled farm eggs, maple-ginger sausage gravy with fresh chives

REUBEN BENEDICT 16.
Toasted rye, sauerkraut, poached eggs, house made pastrami, toasted caraway and whole grain mustard hollandaise with a side salad

B.E.L.T. 15.
House smoked bacon, romaine lettuce and ripe tomatoes on toasted manor house bread with lemon-garlic mayo and a fried egg served with Old Bay chips

BREAKFAST BURRITO 14.
Sausage braised black beans, scrambled eggs, local cheese curd, pico de gallo, and home fries wrapped in a flour tortilla served with lime crema

"PECAN PIE" FRENCH TOAST 14.
Maple-Bourbon-Molasses caramel, toasted pecans, and fresh whipped cream

HUEVOS RANCHEROS NACHOS 14.
Crisp flour tortillas layered with sausage braised black beans, MHBC ranchero sauce, cheddar cheese, lime crema, pico de gallo, cilantro and fried eggs

LOX PLATTER 16.
Cured salmon, fried capers, fresh tomato, red onion, cream cheese, house made rye

MILL HOUSE SCRAMBLE 14.
Three scrambled eggs with hash brown tots, a choice of house smoked bacon or breakfast sausage and served with manor house toast

BREWMASTER OMELET 15.
Carmelized beer onions, Gruyere, stout braised short ribs with manor house toast and a small salad

VEGETARIAN OMELET 14.
Roasted mushrooms, baby spinach, goat cheese, fresh chives with manor house toast and a small salad

ITALIAN STALLION OMELET 15.
House made hot Italian sausage, roasted peppers and onions, Provolone, fresh oregano with manor house toast and a small salad

THE ALL AMERICAN BURGER 14.
Two 4oz all beef patties, iceberg lettuce, tomato, Vidalia onions, Kosher dills, American cheese, on a sesame bun, with shoestring fries
(L.T.O.P. served on the side)

THE "PORKY" BURGER 14.
1/3 lb. beef patty with pulled pork, jalapeño mayonnaise, cole slaw, cheddar, and Kilt Spinner BBQ sauce, on brioche, with Old Bay chips

FISH & CHIPS 18.
Alpha Amber Ale battered Atlantic cod, Belgian fries, with house made tartar sauce, cole slaw, and lemon

CHEESESTEAK 'WHIZ WIT' 17.
Served on French bread and topped with cheese sauce, and caramelized onions, au jus and shoestring fries served on the side

GRILLED CHEESE 13.
Apples, house made bacon, NYS sharp cheddar, served with shoestring fries

BILL'S PASTRAMI SANDWICH 18.
House smoked pastrami, sauerkraut, swiss, beer mustard, Russian dressing, served with Old Bay chips

Coffee Labs ROASTERS
COFFEE INFUSED STOUT
featuring our very own
Velvet Panda
7.

COCKTAILS

BREAKFAST BEER
Kold One, Grapefruit Juice, Pompelmo Pellegrino
6.

GRASS FED MULE
Tito's Vodka, Lime, Fresh "Green Juice" Blend, Ginger Beer
11.

CLASSIC BELLINI
White Peach Puree, Cava
9.

MICHELADA CON CERDO
Kold One Kolsch, Fresh Lime, House Bloody Mix, Chili-Lime Salt, Stout Float, Sweet Chili Glazed Pork Belly Skewer
12.

ADD A SHOT!
Mezcal 8. | Silver Tequila 6. | Ancho Reyes 6.

PALOMA
Silver Tequila, Lime, Agave, Grapefruit Soda
10.

DEAD MAN WALKING
London Dry Gin, Cointreau, Lemon, Cocchi Americano, Hubar IPA, Absinthe
11.

MHBC ESPRESSO "MARTINI"
Vanilla-infused Cognac, Espresso, Cinnamon Syrup, Coffee Liqueur, Averna Amaro, Cream, Mole' Bitters
12.

WOOD FIRED PIZZA

PDJ $MP

BBQ CHICKEN 16.
Kilt Spinner BBQ, shaved red onion, scallion, and house cheese blend

JOSH'S PIE 15.
Hot Italian pork sausage, wild mushrooms, Vidalia onions, oregano

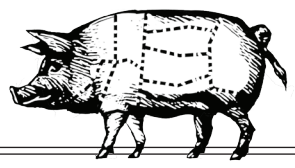
FIG AND "PIG" 16.
Smoked mozzarella, housemade duck bacon, black mission figs, arugula, aged balsamic

MARGHERITA 15.
San Marzano tomato sauce, fresh mozzarella, basil

$6 SIDES

Apple Wood Smoked Bacon
Breakfast Sausage Patties
Home Fries
Hash Brown Tots
Fresh Berries
Belgian Fries
Shoestring Fries

We take great pride in crafting each dish, please refrain from requesting substitutions unless for specific food allergies or dietary restrictions.



HAND-CRAFTED SAUSAGES

BEER & CHEDDAR BRAT (PORK & BEEF) 16.
Mustard spaetzle, braised red cabbage, and beer mustard

THAI SAUSAGE "BAHN MI" (PORK) 16.
Lemongrass and red curry scented with shaved vegetables, jalapeño mayo, crispy bacon, served on french bread with shoestring fries

KIELBASA (PORK & BEEF) **WITH PIEROGIES** 16.
Cheddar cheese curd, sauerkraut and potato filled pierogies, sautéed onion, and caraway sour cream

A 20% SERVICE FEE WILL BE ADDED TO PARTIES OF 6 OR MORE.

NOTE: EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESS.

MILL HOUSE LIBATIONS

WINES BY THE GLASS

6oz POUR / BOTTLE

WHITE

Pinot Grigio
IL CONTE, Veneto, Italy 2014
$8. / 26.

Dry Riesling
BEN MARL "FJORD", Seneca Lake, NY '14
9. / 30.

Sauvignon Blanc
CASAS PATRONALES, Reserva, Maule Valley, Chile '15
8. / 26.

Chardonnay
DOMAINE DE MASQUES, Provence, France '15
9. / 30.

SPARKLING

Cava
COVIDES, Catalunia, Spain N/V
9. / 30.

RED

Pinot Noir
"MILL HOUSE", California, USA '13
9. / 30.

Malbec
ELSA BIANCHI, Mendoza, Argentina '14
8. / 26

Cabernet Sauvignon
WATTS, Lodi, California, USA '12
9. / 30.

Tempranillo
SUENO, Ribera Del Jucar, Spain '11
9. / 30.

SODAS AND SUCH

MEXICOKE	$3.
PELLEGRINO POMPELMO	3.
FEVER TREE BITTER LEMON	3.
FEVER TREE GINGER BEER	3.
DRINK MORE GOOD ROOT BEER	3.
DRINK MORE GOOD CASSIA CREAM SODA	3.
CAPRI SUN	1.50

BAR SPECIALTIES

AMERICAN TRILOGY
Laird's Bonded Apple Brandy, Old Overholt Rye,
Four Roses Bourbon, Crown Maple-Clove Syrup,
Orange Bitters | $12

SHINEBOX
Black Tea-infused Bourbon, Lemon,
Orange and Rhubarb Bitters | $10

NUT ALLERGY
Roasted Peanut-infused Redemption Rye,
Local Concord Grape Shrub, Bitters | $12

PEARLS BEFORE SWINE
Pig's Nose Scotch, Crown Maple Syrup (NY),
Apricot, Lemon, Aquavit, Chinese 5-Spice | $12

SIDECAR
Salignac VS Cognac, Lemon, Curacao,
Gran Classico, Vanilla | $11

DARK AND STORMY
Hop-Infused Gosling's Rum,
Lime, Ginger, Allspice Dram,
Oloroso Sherry,
Velvet Panda Stout | $11

MEXICAN FIRING SQUAD
Blanco Tequila, House-made Grenadine, Lime,
Angostura Bitters, Seltzer | $10

THE (KINDA) SPICY MARGARITA
Ancho Reyes Chile Liqueur,
Dry Curacao, Lime
w/Tequila | $11 w/Mezcal | $12

TURKISH DELIGHT
Half Moon Orchard Gin (NY), Cardamon,
Lemon, Salted Pistachio, Green Chartreuse,
Orange Blossom Water | $13

BEEKEEPER'S DAISY
Barr Hill Gin, Dry Curacao, Lemon,
Thyme, St. Germain | $11

LOCALISTA
Indigenous Apple Vodka (NY), Lemon,
Cinnamon, Local Draught Hard Cider | $11

DAMN, SON
Bootlegger Vodka (NY), Damson Plum Liqueur (NY),
Bitter Orange Marmalade, Grapefruit, Pine | $11

BLANQUITA
Lemongrass-Infused Vodka, Honey, Lemon,
Dolin Blanc, Bitter Lemon Soda | $11

DESSERTS
$9

BROWN SUGAR BUTTER CAKE
Oatmeal cookie crust
with vanilla soft serve

PEANUT BUTTER SUNDAE
Vanilla soft serve,
peanut butter crunch,
chocolate peanut butter sauce,
mini peanut butter cups,
and whipped cream

APPLE COBBLER
Warm apple cobbler with
crumb topping and vanilla gelato

DIRT
Vanilla and chocolate pudding,
and "chocolate sandwich cookie"

"SAMOA" TART
Chocolate tart shell filled with
salted caramel, coconut custard,
chocolate sauce, and fresh
whipped cream

BROWNIE BEER SHAKE
Velvet Panda Stout poured
over vanilla gelato, dulce de leche
and house made brownie

PEANUT BUTTER ICE BOX CAKE
Oreo crust with chocolate sauce
and caramel

PUMPKIN CHEESECAKE
Served with crème anglaise
and pumpkin seed brittle

MAPLE CRÈME BRÛLÉE
Served with silky ricotta,
toasted hazelnuts, and
amaretti cookies

COFFEE / TEA

COFFEE	2.50
HOT TEA	3.00
NESPRESSO™	
SINGLE	3.50
DOUBLE	5.00
CAPPUCCINO	4.00

MHBC Proudly Serves:

Coffee Labs Roasters
TARRYTOWN, NY

Harney & Sons Fine Teas
MILLERTON, NY

MHBC

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