

# MILL HOUSE BRUNCH

## SALAD

### MIXED FIELD GREENS 10.

Local baby greens with cherry tomatoes and red wine herb vinaigrette

### KALE CAESAR SALAD 12.

Local baby kale, creamy cashew "pad thai" dressing, toasted cashews, pecorino sardo and espelette

### LOCAL APPLE SALAD 14.

Local baby greens, frisée, walnuts, McGrath local cheese, mustard vinaigrette, cider syrup

#### ADD TO YOUR SALAD...

CHICKEN 6. | STEAK 10. | SHRIMP 7.  
SALMON 8. | SAUSAGE 7.

### BEER AND CHEESE SOUP 9.

Made with our Alpha Amber ale served with a pretzel stick  
Extra 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 berries

### FRIED CHICKEN AND BELGIAN WAFFLES 20.

Crispy fried local chicken, malted waffles, apple butter, Sriracha honey and NYS maple syrup

### BISCUITS AND GRAVY 17.

Buttermilk biscuits with scrambled farm eggs, maple-ginger sausage gravy with fresh chives

### LOX PLATTER 16.

Cured salmon, fried capers, fresh tomato, red onion, cream cheese, house made rye

### 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

### "BANANAS FOSTER" FRENCH TOAST 14.

Maple-Bourbon-Molasses caramel, fresh bananas, 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

### MILL HOUSE SCRAMBLE 15.

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

### DUCK CONFIT OMELET 15.

Balsamic onions, Gruyere, braised duck, raddichio, with manor house toast and a small salad

### VEGETARIAN OMELET 14.

Roasted mushrooms, baby spinach, three 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 15.

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 20.

Alpha Amber Ale battered Atlantic cod, Belgian fries, with house made tartar sauce, cole slaw, and lemon

### CHEESESTEAK 17.

Shaved beef chuck, served on French bread and topped with Gruyère, caramelized onions, and thyme, au jus and shoestring

### GRILLED CHEESE 13.

Apples, house made bacon, NYS sharp cheddar, bechamel served with shoestring fries

### BILL'S PASTRAMI SANDWICH 20.

House smoked pastrami, sauerkraut, swiss, beer mustard, Russian dressing, served with Old Bay chips

## BIG & SMALL BAR BITES

### BACON DEVILED EGGS

Green onions, smoked paprika, and crisp bacon  
\$5

### FRIED PICKLE CHIPS

Served with Sriracha ranch  
\$10

### KO WINGS

Kold One brined and smoked, then fried and tossed with Kilt Spinner BBQ sauce  
\$11

### PRETZEL BITES

Served with beer mustard and cheese dip  
\$11

### BUFFALO FRIED BRUSSELS SPROUTS

Served with blue cheese aioli  
\$12

### CHEDDAR CHEESE AND POTATO PIEROGIES

Served with caraway sour cream  
\$14

## \$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.

## MILL HOUSE BLOODY

Garnished with  
**Colossal Shrimp**  
and  
**Cornichon**  
13.

## COCKTAILS

### BREAKFAST BEER

Kold One, Grapefruit Juice, Pompelmo Pellegrino  
6.

### GRASS FED MULE

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

### BELLINI

Ask your server!  
9.

### MICHELADA CON CERDO

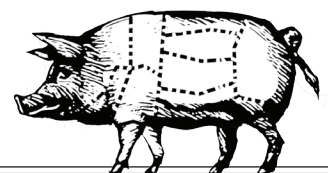
Kold One Kolsch, Fresh Lime, House Bloody Mix, Chili-Lime Salt, Stout Float, Sweet Chili Glazed Pork Belly Skewer  
12.

### PALOMA

Silver Tequila, Lime, Agave, Grapefruit Soda  
10.

### MHBC ESPRESSO "MARTINI"

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



## HAND-CRAFTED SAUSAGES

### BEER & CHEDDAR BRAT 16. (PORK & BEEF)

Mustard spaetzle, braised red cabbage, and beer mustard

### THAI SAUSAGE "BAHN MI" 16. (PORK)

Lemongrass and red curry scented with shaved vegetables, jalapeño mayo, crispy bacon, served on french bread with shoestring fries

### KIELBASA (PORK & BEEF) WITH PIEROGIES 17.

Cheddar cheese curd, sauerkraut and potato filled pierogies, sautéed onion, and caraway sour cream

## WOOD FIRED PIZZA

### CHICKEN BACON RANCH 16.

Fried chicken, shaved red onion, scallion, and house cheese blend, and ranch

### JOSH'S PIE 16.

Hot Italian pork sausage, wild mushrooms, Vidalia onions, oregano

### FIG AND "PIG" 17.

Smoked mozzarella, housemade duck bacon, black mission figs, arugula, aged balsamic

### MARGHERITA 16.

San Marzano tomato sauce, fresh mozzarella, parmesan, and basil

PDJ  
\$MP

# MILL HOUSE LIBATIONS

## WINES BY THE GLASS

6oz POUR / BOTTLE

### WHITE

- Pinot Grigio  
**CAPOSALDO**, Delle Venezie, Italy '16  
\$8. / 24.
- Dry Riesling  
**BEN MARL "FJORD"**, Seneca Lake, NY '14  
9. / 30.
- Sauvignon Blanc  
**SEEKER**, Marlborough, New Zealand '16  
9. / 27.
- Chardonnay  
**CELLAR NO. 8**, Napa, California '13  
9. / 30.

### ROSÉ

- HESS**, Napa, California '16  
9. / 30.

### SPARKLING

- Prosecco  
**LA MARCA**, Italy N/V  
8. / 24.

### RED

- Pinot Noir  
**MONTPELLIER**, Napa, California '14  
8. / 24.
- Merlot  
**FETZER EAGLE PEAK**, Hopland, California '15  
8. / 24.
- Chianti  
**BANFI**, Montalcino, Italy '15  
9. / 30.
- Malbec  
**ALHAMBRA**, Reserva, Mendoza, Argentina '14  
9. / 30.
- Cabernet Sauvignon  
**WATTS**, Lodi, California, USA '14  
9. / 30.

## SODAS AND SUCH

<b>MEXICOKE</b>	\$3.
<b>PELLEGRINO GRAPEFRUIT</b>	3.
<b>FEVER TREE BITTER LEMON</b>	3.
<b>FEVER TREE GINGER BEER</b>	3.
<b>SPRECHER'S ROOT BEER</b>	5.
<b>SPRECHER'S CREAM SODA</b>	5.
<b>CAPRI SUN</b>	1.50

## BAR SPECIALTIES

### SHINEBOX

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

### MAPLE ROSE

Bulleit Bourbon, Rosemary Infused Maple Syrup,  
Lemon Juice | \$12

### SIDECAR

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

### DAMN, SON

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

### POMM SPRITZ

Tommyrotter Gin, Pomegranate Juice,  
Fresh Lemon, Honey | \$11

### COSMO-APPLETON

Appleton Rum, Apple Brandy, Spiced Rum,  
Cranberry, Cinnamon Sugar | \$12

### 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

### BLANQUITA

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

### FOGGY BOG

(FALL VERSION OF PALOMA)

Sauza Blue, House Made Cranberry Syrup,  
Grapefruit, Lime, Smoked Salt | \$11

## AFTER DINNER COCKTAILS

### TERRIBLE TERRIBLE PUMPKIN

Vanilla Infused Cognac, Pumpkin,  
Gran Classico, Draft Beer | \$12

### HUNTING SEASON (OLD FASHIONED TODDY)

Wild Turkey, Stag Bourbon, Crown Maple,  
Orange, Amarena Cherry | \$13

### COCOA BOMB

Vodka, Whipped Cream, Belgian Chocolate Syrup,  
Cocoa Nib-Demerara Rim | \$13

### DARK AND STORMY

Hop-Infused Gosling's Rum, Lime, Ginger, Allspice  
Dram, Oloroso Sherry, Velvet Panda Stout | \$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

### SEASONAL COBBLER

Warm fruit 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

### ROOTBEER FLOAT

Sprecher's Root Beer poured  
over vanilla gelato,  
and house made cookies

### COOKIES • N • CREAM CHEESECAKE

Vanilla filling with Oreo chunks,  
whipped cream and chocolate sauce

### COOKIE DOUGH PIE

Chocolate crust, creamy cookie dough  
filling, soft chocolate ganache

## COFFEE / TEA

<b>COFFEE</b>	2.50
<b>HOT TEA</b>	3.00
<b>NESPRESSO™</b>	
SINGLE	3.50
DOUBLE	5.00
<b>CAPPUCCINO</b>	4.00

MHBC Proudly Serves:

**Coffee Labs Roasters**  
TARRYTOWN, NY

**Harney & Sons Fine Teas**  
MILLERTON, NY



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.