

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

BEEF AND BURRATA SALAD 16.

Local greens, burrata, roasted beets, blueberries, and white balsamic vinaigrette

FRIED CALAMARI SALAD 14.

Shaved radicchio, mixed peppers, red onion, mint, cilantro, basil, chili-lime vinaigrette, and Sriracha ranch aioli

ADD TO YOUR SALAD...

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

CHURRO FRENCH TOAST 14.

Captain Crunch crusted challah, cinnamon sugar, buttermilk cream cheese glaze, and fresh whipped cream

BLUEBERRY DONUT HOLES 12.

House made brioche donut bites with lemon poppy seed glaze

BUTTERMILK PANCAKES 12.

NYS Maple Syrup, whipped cream, and fresh berries

PB SUNDAE PANCAKES 13.

Short stack of buttermilk pancakes with mini peanut butter cups, vanilla ice cream, peanut crunch, chocolate sauce, and salted caramel

CHICKEN AND WAFFLES 20.

Fried local chicken, malted waffles, Sriracha honey, and NYS maple syrup

CROISSANT SANDWICH 12.

House made Ham, avocado, fried egg and Chef's hot sauce, served with a small salad

BISCUITS AND GRAVY 17.

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

MHBC REUBEN BENEDICT 16.

House made Rye, sauerkraut, poached eggs, house made pastrami, toasted caraway and whole grain mustard hollandaise with a small salad

SHORT RIB BENNY 17.

Pan seared short rib and horseradish potato cake, two poached eggs, and sauce Béarnaise

BREAKFAST BURRITO 14.

Sausage braised black beans, scrambled eggs, local cheese curd, pico de gallo, and hash brown tots, wrapped in a flour tortilla served with lime crema

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

FRENCH 76 OMELET 15.

House made Ham, Gruyère, braised leeks, 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

FARMERS OMELET 14.

Medley of roasted vegetables, baby spinach, three cheese, fresh chives with manor house toast and a small salad

EGGS IN HELL 14.

Two farm fresh eggs cooked in San Marzano tomatoes with spicy garden peppers, blistered Shishitos, and garlic french bread

LOX PLATTER 16.

Smoked salmon, local tomato, cream cheese, fried capers, red onion, and house made Rye

THE ALL AMERICAN BURGER 14.

6oz beef patty, 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 BRUNCH BURGER 17.

8 oz. prime smashed burger, house made ketchup, MHBC secret sauce, shaved romaine, pickle chips, on an English muffin, with Old Bay chips

FISH & CHIPS 20.

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

SHORT RIB GRILLED CHEESE 16.

Slow braised beef short ribs, Gruyère, red onion marmalade, on brioche toast, served with a small salad

BILL'S PASTRAMI SANDWICH 20.

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

CHICKEN & HUEVOS NACHOS 15.

Crisp flour tortillas layered with BBQ chicken, black beans, cheddar cheese, jalapeño, pineapple-mango pico de gallo, cilantro and fried eggs

MILL HOUSE POUTINE 14.

House cut Belgian fries with caramelized onion gravy, cheddar cheese curd, swiss, pickled jalapeños, and scallions

B.L.T. 15.

House smoked bacon, romaine lettuce and ripe tomatoes on toasted manor house bread with lemon-garlic mayo, served with Old Bay chips

COCKTAILS and Such

BREAKFAST BEER

Kold One, Grapefruit Juice, Pompelmo Pellegrino 6.

PK PALE PUNCH

PK Pale Ale topped with Pineapple and Mango Juices 6.

CACTUS MULE

Tito's Vodka, Lime, Prickly Pear, Simple Syrup, Ginger Beer 11.

BELLINI of the DAY

Ask your server! 9.

BLOODY BEER

Kold One Kolsch, Fresh Lime, House Bloody Mix, Chili-Lime Salt, Stout Float 12.

CUCUMBER GIMLET

Ketel One Botanical Cucumber & Mint, Lime, Simple Syrup, English Cucumber, topped with Cucumber Blessings 13.

PALOMA

Silver Tequila, Lime, Agave, Grapefruit Soda 10.

MHBC ESPRESSO "MARTINI"

Vanilla Vodka, Espresso, Cinnamon Syrup, Coffee Liqueur, Cream, Mole' Bitters 12.

STAWBERRY MARGARITA

Silver Tequila, Strawberry, Lime, Orange Curacao, Agave 12.

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

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

\$6 SIDES

Apple Wood Smoked Bacon

Breakfast Sausage Patties

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 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 '17
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

MEXICOKE	\$3.
PELLEGRINO GRAPEFRUIT	3.
FEVER TREE BITTER LEMON	3.
FEVER TREE GINGER BEER	3.
SPRECHER'S ROOT BEER	4.
SPRECHER'S CREAM SODA	4.
CAPRI SUN	1.50

BAR SPECIALTIES

SHINEBOX

Black Tea-infused Bourbon, Lemon,
Orange and Rhubarb Bitters | \$11

BLUEBERRY MOJITO

White Rum, Fresh Blueberry, Lime, Mint | \$12

SKINNY LEMONADE

Bootlegger Vodka (NY), Lemon, Prosecco | \$11

BEEKEEPER'S DAISY

Barr Hill Gin, Dry Curacao, Lemon,
Thyme, St. Germain | \$11

"BULLEITPROOF" OLD FASHIONED

Bulleit Rye, Demerara, Bitters | \$12

BLANQUITA

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

DARK AND STORMY

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

PALOMA

Silver Tequila, Lime, Agave, Grapefruit Juice,
San Pellegrino Pompelmo | \$10

BANNERMAN'S ISLAND ICED TEA

Bourbon, Rum, Tequila, Vodka, Lemon, Cola | \$12

LOCALISTA

House Infused Apple Vodka, Lemon, Cinnamon,
Local Draught Hard Cider | \$11

THE BOTANIST

Three Meadows Peony Vodka, Crème de Violette,
Elderflower, Lemon, Orange Blossom Water | \$13

TOMMY'S PINK LADY

Tommyrotter Gin, Lemon,
Grenadine, Egg White | \$13

TROPIC LIGHTNING

Milagro Tequila, Thai Chili Agave,
Pineapple, Mango, Lime | \$12

THE FLORIDIAN

(GOSLING'S FLOATER add \$2)

El Dorado 3-Year White Rum, Spiced Rum,
Coconut, Lime | \$11

NAVY STRENGTH NEGRONI

Gin, Bitter Liqueur, Sweet Vermouth | \$14

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"

LEMON MERINGUE TART

Creamy lemon custard, salted
shortbread crust, meringue cookies,
and toasted marshmallow

CHEESECAKE

NY style cheesecake and
fresh strawberry sauce

COOKIE DOUGH PIE

Chocolate crust, creamy cookie dough
filling, soft chocolate ganache

CANNOLI PROFITEROLES

Pistachio gelato, Frangelico-cinnamon
Mascarpone, chocolate crumb,
and Amarena Cherries

GROWN UP'S ICE CREAM

With the works!

ULTIMATE COOKIE SUNDAE (FOR 2 / \$15)

Vanilla soft serve, Oreos,
Brownie bites, cookie dough,
chocolate sauce, salted caramel

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



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.