MILL HOUSE
BRUNCH

SALAD

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

11. KALE CAESAR SALAD
   Local kale kale, creamy cashews, “pad thai” dressing, toasted cashews, parmesan cheese, and crispy wontons

12. CHINESE SALAD
   Crisp Romaine tossed with shaved cabbage, carrots, scallions, peanuts, tangerines, soy-peanut dressing with crispy wontons

FRIED CALAMARI SALAD

13. Shaved radicchio, mixed peppers, red onion, mint, cilantro, basil, chili-lime "pad thai" dressing, toasted cashews, and crispy wontons

CHURRO FRENCH TOAST

14. Captain Crunch crusted challah, San Marzano tomatoes with spicy garden sauce, fresh mozzarella, parmesan, and basil

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

16. FRENCH 76 OMELET
   House made Ham, Gruyère, braised leeks, with manor house toast and a small salad

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

18. MARGHERITA
   Medium of roasted vegetables, baby spinach, three cheese, fresh chives with manor house toast and a small salad

19. EGGS IN HELL
   Two farm fresh eggs cooked in San Marzano tomato sauce with spicy garden peppers, blistered Shishitos, and garlic french bread

20. LOX PLATTER
   Smoked salmon, local tomato, cream cheese, fried capers, red onion, and house made Rye

21. THE ALL AMERICAN BURGER
   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)

22. FISH & CHIPS
   50/50 burger, house made ketchup, MBBC secret sauce, shaved romaine, pickle chips, on an English muffin, with Old Bay chips

23. BUFFALO CHICKEN & CRISPY POTATO PIEROGIES
   Crispy flour tortillas layered with chicken, black beans, cheddar cheese, jalapeño, pico de gallo, cilantro, Buffalo sauce, and fried eggs

24. MILL HOUSE ROUTINE
   House cut Belgian fries with caramelized onion gravy, cheddar cheese curl, swiss, pickled jalapeños, and sunnies

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

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness.

WOOD FIRED PIZZA

“GARLIC BREAD” WHITE PIE

10. House cheese blend, parmesan, fresh garlic, parsley

11. JOSH’S PIE
   Hot Italian pork sausage, wild mushrooms, Vidalia onions, crumbled "garlic bread"

12. GRANDMA’S PEPPERONI
   San Marzano tomato sauce, spicy pepperoni, provolone, parmesan, and dried oregano

13. FIG AND “PIG”
   Smoked mozzarella, housemade duck bacon, black mission figs, arugula, aged balsamic

14. MARGHERITA
   San Marzano tomato sauce, fresh mozzarella, parmesan, and basil

15. $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.

Cocktails and Such

BREAKFAST BEER
   Old One, Grapefruit Juice, Pompelo Felsinego

DO OR CHAI
   Spiced Rum, Vanilla Vodka, Kabush, Chai Syrup, Cinnamon, Cream

CACTUS MULE
   Tito’s Vodka, Lime, Frizzy Pear, Simple Syrup, Ginger Beer

BELLIINI “OF THE DAY”
   Ask your server!

BLOODY BEER
   Old One Kolsch, Fresh Lime, House Bloody Mix, Chai Lime Salt, Stout Float

PALOMA
   Silver Tequila, Lime, Agave, Grapefruit Soda

MBBC ESPRESSO “MARTINI”
   Vanilla Vodka, Espresso, Cinnamon Syrup, Coffee Liqueur, Cream, Mol’s Bitters

CHEF’S SIGNATURE JERKY
   Little sweet, little smoky, little salty

BUFFALO WINGS
   Blue cheese salad

BACON DEVILED EGGS
   Green onions, smoked paprika, and crumb bacon

FRIED PICKLE CHIPS
   Served with Sriracha ranch

KO WINGS
   Old One braised and smoked, then fried and tossed with
   Kim Spinner BBQ sauce

PRETZEL BITES
   Served with beer mustard and cheese dip

BUFFALO FRIED BRUSSELS SPROUTS
   Served with blue cheese aioli

CHEESE-SAUVERKRAUT AND POTATO PIEROGIES
   Served with onions, sauerkraut, and caraway sour cream

NOTE: RATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESS.
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### WINES BY THE GLASS

**WHITE**

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>Pinot Grigio</td>
<td>Santi Doc, Italy '17</td>
<td>10 / 33.</td>
</tr>
<tr>
<td>Dry Riesling</td>
<td>9 / 30.</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Cape Mentelle, Australia '18</td>
<td>9 / 30.</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Cellar No. 8, Napa, California '15</td>
<td>9 / 30.</td>
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**ROSE**

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>Smoke Tree</td>
<td>Sonoma, California '17</td>
<td>10 / 33.</td>
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**SPARKLING**

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>Prosecco</td>
<td>Lamberti DOC, Italy N/V</td>
<td>12 / 36.</td>
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**RED**

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<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
<td>Montpellier, Napa, California '16</td>
<td>9 / 30.</td>
</tr>
<tr>
<td>Merlot</td>
<td>Peter Eagle Peak, Hopland, California '15</td>
<td>9 / 30.</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>Millbrook, Napa '16</td>
<td>10 / 33.</td>
</tr>
<tr>
<td>Malbec</td>
<td>Almaviva, Reserva, Mendoza, Argentina '16</td>
<td>9 / 30.</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Spellbound, Napa, California, USA '16</td>
<td>10 / 33.</td>
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### WINE SPECIALTIES

**MHBC CLASSIC COCKTAILS**

**SHINEBOX**
Black Tea-infused Bourbon, Lemon, Orange, Rhubarb Bitters | 12.

**LOCALISTA**
House Infused Apple Vodka, Lemon, Cinnamon, Pine Pin Signature Cider | 11.

**ABOUT FIG’N THYME**
House Infused Fig Rum, Honey Thyme Syrup, Lemon, Apricot | 12.

**PALOMA**
Silver Tequila, Lime, Agave, Grapefruit Juice, San Felippo Campari | 11.

**BEEKEEPER’S DAISY**
Bart Simpson, Dry Curacao, Lemon, Thyme, St. Germain | 12.

### SEASONAL COCKTAILS

**GRAVITY’S REVENGE**
Litchfield Maple Bourbon, Cider Syrup, Rosemary, Maple, Lemon, Orange & Bitters | 12.

**JACK OF ALL TRADES**

**THAT EVENING CHILL**
House-infused Lemongrass Vodka, St. Germaine, Aperol, Grapefruit, Topped with Prosecco | 12.

**A FOOL’S SUMMER**
Silver Rum, Velvet Falernum, Lime, Cinnamon | 12.

**LEAF PEEPER**

**I CAN’T EVEN**
Tequila, Cranberry Syrup, Lime, Dry Curacao | 12.

### BREWTAILS

**APPLE-Y EVER AFTER**

**STORM FRONT**
House Infused Fig Rum, Ginger Syrup, Alspice Iram, Lime, Velvet Panda | 11.

### DESSERT COCKTAILS

**DO OR CHAI**
Spiced Rum, Vanilla Vodka, Kahlua, Chai Syrup, Cinnamon, Cream | 12.

**SMASHING PUMPKIN PIES**
Vanilla Vodka, Jack Daniels, Pumpkin Syrup, Egg White | 12.

### DESSERTS

**BROWN SUGAR BUTTER CAKE**
Oatmeal cookie crust with vanilla soft serve

**PEANUT BUTTER SUNDAE**
Vanilla soft serve, PB crunch, chocolate PB sauce, mini PB cups, and whipped cream

**SEASONAL CRISP**
Warm fruit crisp with crumb topping and ice cream

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

**CAST IRON S’MORES COOKIE**
Wood oven baked chocolate chip and graham cracker cookie, toasted marshmallow, vanilla ice cream

**CASHEW CARAMEL CHEESECAKE**
Graham crust, smothered cashews, vanilla cheesecake

**WARM APPLE UPSIDE DOWN CAKE**
Caramelized apples, semolina cake, drunken caramel sauce, vanilla ice cream

**BUTTERSCOTCH BREAD PUDDING**
Caramel, ricotta, butter pecan ice cream

**JANE’S ICE CREAM & SORBET**

**ULTIMATE COOKIE SUNDAE**
Vanilla soft serve, Oreos, brownie bites, cookie dough, chocolate sauce, salted caramel | $15 per scoop.

### SODAS AND SUCH

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Pellorino Grapefruit</td>
<td>$3.</td>
</tr>
<tr>
<td>Fever Tree Bitter Lemon</td>
<td>4.</td>
</tr>
<tr>
<td>Goslings Ginger Beer</td>
<td>4.</td>
</tr>
<tr>
<td>Boylan Root Beer</td>
<td>4.</td>
</tr>
<tr>
<td>Capri Sun</td>
<td>1.60</td>
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### COFFEE AND TEA

<table>
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<tr>
<th>Coffee</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Lipton Tea</td>
<td>3.00</td>
</tr>
<tr>
<td>Espresso Single</td>
<td>4.00</td>
</tr>
<tr>
<td>Double</td>
<td>6.00</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>5.00</td>
</tr>
</tbody>
</table>

MHBC Proudly Serves: Coffee Labs Roasters, Tarritown, NY

Harney & Sons Fine Teas $4

MHBC CLASSIC COCKTAILS

MHBC Proudly Serves: Coffee Labs Roasters, Tarrytown, NY

Harney & Sons Fine Teas $4