DESSERTS

COCKTAILS

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

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

**BEER AND CHEESE SOUP**  
Made with our Alpha Amber Ale served with a pretzel stick  
9.

**TRUFFLE ARANCINI**  
Crisp fried risotto balls, with black truffle, local cheese curd, smoked mozzarella, roasted garlic aioli  
15.

**KIMCHI & SHRIMP FRIED RICE**  
White American shrimp, kimchi, egg, scallion, soy sesame glaze  
14.

**MUSSELS MARINARA**  
FEI Mussels with San Marzano tomato sauce, fresh garlic, white wine, and garlic bread  
14.

**SESAME CHICKEN MEATBALLS**  
House ground chicken meatballs, soy-ginger glaze, sesame seeds, and scallions  
13.

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

**FISH TACOS (3)**  
Flour tortillas with shaved lettuce, beer battered cod, pico de gallo, and avocado  
14.

**CRISPY RANCH CHICKPEAS**  
Fried chickpeas dusted with ranch seasoning  
8.

**DR. PEPPER BRISKET & BRUSSELS**  
Glazed beef brisket, warm bacon-brussels sprout slaw, whole grain mustard vin  
16.

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

**Eggplant Parm Flat Bread**  
Battered and fried eggplant, fresh mozzarella, tomato sauce, capers, and parmesan  
13.

**Bang Bang Cauliflower**  
Tempora fried cauliflower, bang bang sauce, toasted sesame seeds, scallions  
14.

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

**BABY KALE “CAESAR”**  
Local baby kale, creamy cashew “pad thai” dressing, toasted cashews, pecorino sardo and espelette  
12.

**BEETS & BURRATA**  
Baby Kale, red beets, burrata cheese, candied walnuts, seasonal citrus, creamy fig balsamic dressing  
16.

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14.

**CHEESE OF THE DAY**  
Old Chatham Ewe’s Blue  
With crostini, quince paste, and spiced nuts  
One/5. Three/13.

**CHEESE**  
Crottin Fresh Goat  
Cheese of the Day  
Old Chatham Ewe’s Blue  
With crostini, quince paste, and spiced nuts  
One/5. Three/13.

**ANTIPASTI MISTI**  
ASSORTMENT OF ALL  
$24

**CHINESE SALAD**  
Crisp Romaine tossed with shaved cabbage, carrots, scallions, peanuts, tangerines, soy-peanut dressing with crispy wontons  
13.

**MHBC WEDGE SALAD**  
Iceberg lettuce, local apples, fried onions, crumbled blue, house made bacon, everything crackers, buttermilk ranch  
14.

**ADD TO YOUR SALAD...**

- SHRIMP 7.  |  SALMON 8.  |  SAUSAGE 7.

**CLASSICS**

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**ADD TO YOUR SALAD...**

- SHRIMP 7.  |  SALMON 8.  |  SAUSAGE 7.

**MILL HOUSE CLASSICS**

**CHEF’S SIGNATURE JERKY**  
Little sweet, little smokey, little salty  
$8

**BUFFALO WINGS**  
Blue cheese aioli  
$12

**BACON DEVILED EGGS**  
Green onions, smoked paprika, and crisp bacon  
$6

**FRIED PICKLE CHIPS**  
Served with Sriracha ranch  
$12

**KO WINGS**  
Köld One brined and smoked, then fried and tossed with Kilt Spinner BBQ sauce  
$13

**PRETZEL BITES**  
Served with beer mustard and cheese dip  
$12

**BUFFALO FRIED BRUSSELS SPROUTS**  
Served with blue cheese aioli  
$12

**CHEESE-SAUKERKRAUT AND POTATO PIEGORIES**  
Served with onions, sauerkraut, and caraway sour cream  
$14
**ENTREES**

**FISH & CHIPS**
Alpha Amber Ale battered Atlantic cod, Belgian fries, with house made tartar sauce, cole slaw, and lemon
20.

**BRANZINO A LA PLANCHA**
Mediterranean Sea Bass, toasted cous cous, braised artichokes, kalamata olives, capers, and preserved lemon
26.

**RIGATONI A LA VODKA**
Classic vodka sauce, silky ricotta, blistered tomatoes, fresh basil
22.

**PORK SCHNITZLE**
Mustard spaetzle, braised red cabbage, classic mustard-sour cream-relish jus sauce
22.

**MUSSELS & FRIES**
Creamed leeks and onions, with shoestring fries and roasted garlic aioli
20.

**SMOKED MEATLOAF**
Spinach and swiss stuffed meatloaf, roasted garlic mashed potato, green beans, with a mushroom-onion gravy
25.

**SAUSAGES**

**SAGE & GARLIC**
(PORK)
Roasted garlic mashed potato, wild mushroom Madeira jus, sautéed spinach, and prosciutto
16.

**CHICKEN & WAFFLES**
(CHICKEN & PORK)
Chicken sausage, liege waffle, maple syrup, bacon, and honey butter
16.

**KIHLBASA & PIEROGIES**
(PORK & BEEF)
Cheddar cheese curd, sauerkraut and potato filled pierogies, sautéed onion, and caraway sour cream
17.

**THE ALL AMERICAN BURGER**
6oz all beef patty, lettuce, tomato, Vidalia onions, Kosher dills, American cheese, on a sesame bun, with shoestring fries
(L.T.O.P. served on the side)
14.

**THE “POKEY” BURGER**
6oz. all beef patty with pulled pork, jalapeño mayo, cole slaw, cheddar, and Kilt Spinner BBQ, on a brioche bun, with Old Bay chips
16.

**FRIED FISH PO’BOY**
Beer battered Atlantic cod, lettuce, tomato, pickles, tarter sauce, on French bread, with a side salad
17.

**BURGERS and SANDWICHES**

**CRISPY CHICKEN SANDO**
Breaded and fried chicken cutlet, lettuce, tomato, house bacon, avocado, sriracha ranch, on a brioche bun with belgian fries
16.

**PULLED PORK**
16 hour smoked pork shoulder, Kilt Spinner BBQ, pickles, cole slaw, on a brioche bun with Old Bay chips
14.

**ITALIAN CHEESESTREAK**
Shaved beef chuck with caramelized onions & peppers, provolone, “Guido Pico”, served on French bread with au jus and shoestring fries
18.

**50/50 BURGER**
Half bacon/half sirloin, lettuce, tomato, Gruyère, house made ketchup, and basil aioli, served on a brioche bun with Belgian fries
18.

**IMPOSSIBLE BURGER**
Arugula, tomato, red pepper-chickpea spread, crispy onions, on a brioche bun, served with a side salad
22.

**SIDES**

**OLD BAY CHIPS**
3.

**COLE SLAW**
4.

**MASHED POTATOES**
5.

**BELGIAN FRIES**
5.

**SHOESTRING FRIES**
5.

**BRUSSELS & BACON**
7.

**WILTED SPINACH**
6.

**GREEN BEANS**
6.

**CORNBREAD**
3.

**MUSTARD SPARZTEL**
5.

**SIDE SALAD**
4.

**RAMEN BOWL**
Yellow miso noodles, kimchi, shredded radishes, mushrooms, cilantro, carrots, fried garlic chips, soft cooked egg, and a beer infused bone broth
20.

**ADD:**
- Chicken meatballs + 5.
- Braised pork belly + 6.
- Sesame crusted tuna + 9.

**HOISIN GLAZED SALMON**
Garlic sushi rice cake, sauteed spinach, kimchi, and sesame seeds
26.

**GRILLED HANGER STEAK**
Served with shoestring fries, green beans, and herb butter
30.

**ST. LOUIS STYLE PORK RIBS**
1/2 rack applewood smoked heritage pork ribs, shoestring fries, cole slaw, cornbread, and Kilt Spinner BBQ sauce
26.

**CIDER GLAZED PORK BELLY**
Creamy polenta, grilled apple, shaved fennel, garlicy broccoli raab
26.

**CHICKEN PARM**
Breaded and fried chicken cutlet, tomato sauce, mozzarella, angel hair with garlic & herbs, herb salad
25.
WINES BY THE GLASS
Get Four / Bottle

WHITE
Pinot Grigio
SANTI DOGG, Italy ’17
10 / 33.

Dry Riesling
BEN MARL “FJORD”, Seneca Lake, NY ’14
9 / 30.

Sauvignon Blanc
CAPS MENTELLE, Australia ’18
9 / 30.

Chardonnay
CELLAR NO. 8, Napa, California ’15
9 / 30.

ROSE
SMOKE TREE, Sonoma, California ’17
10 / 33.

SPARKLING
Prosecco
LAMBERTI DOC, Italy N/V
12 / 36.

RED
Pinot Noir
MONTPELLIER, Napa, California ’16
9 / 30.

Merlot
FETZER EAGLE PEAK, Hopland, California ’15
9 / 30.

Cabernet Franc
MILLBROOK, Millbrook, NY ’16
10 / 33.

Malbec
ALHAMBRA, Reserva, Mendoza, Argentina ’16
9 / 30.

Cabernet Sauvignon
SPELLBOUND, Napa, California, USA ’16
10 / 33.

SODAS AND SUCH
PELLEGRINO GRAPEFRUIT
$3.

FEVER TREE BITTER LEMON
4.

GOSLINGS GINGER BEER
4.

BOYLAN ROOT BEER
4.

CAPRI SUN
1.50

NOTE: RATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOOD BOURNE ILLNESS.
PLEASE INFORM SERVER OF ANY FOOD ALLERGIES, SOME DISHES MAY CONTAIN NUTS.

DESSERTS
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, flavored cashews, vanilla cheesecake

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

BUTTERSCOTCH BREAD PUDDING
Caramel, ricotta, butter pecan ice cream

JANE’S ICE CREAM & SORBET
$3 per scoop.

ULTIMATE COOKIE SUNDAE
(For 2 / $15)
Vanilla soft serve, Oreos, brownie bites, cookie dough, chocolate sauce, salted caramel

COFFEE
COFFEE
3.00

LIPTON TEA
3.00

ESPRESSO
SINGLE
4.00

DOUBLE
6.00

CAPPUCCINO
5.00

MHBC Proudly Serves:
Coffee Labs Roasters
TARRYTOWN, NY

Harney & Sons Fine Teas
$4

BREWTAILS
(Apples featuring MHBC Beer)

APPLE-Y EVER AFTER

STORM FRONT
House Infused Fig Rum, Ginger Syrup, Apple Pie Rum, Lime, Velvet Panic | 11.

DESSERT COCKTAILS
SHINEBOX
Black Tea-infused Bourbon, Lemon, Orange and Rhubarb Bitters | 12.

LOCALISTA

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

PALOMA
Silver Tequila, Lime, Agave, Grapefruit Juice, San Pellegrino Pompelmo | 11.

BEEKEEPER’S DAISY
Burr Hill Gin, Dry Curaçao, Lemon, Thyme, St. Germain | 12.

SEASONAL COCKTAILS
GRAVITY’S REVENGE
Litchfield Maple Bourbon, Cider Syrup, Rosemary Maple, Lemon, Ato & 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 Palermo, Lime, Cinnamon | 12.

LEAF PEEPER

I CRAN’T EVEN
Tequila, Cranberry Syrup, Lime, Dry Curaçao | 12.

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.

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SODAS AND SUCH
PELLEGRINO GRAPEFRUIT
$3.

FEVER TREE BITTER LEMON
4.

GOSLINGS GINGER BEER
4.

BOYLAN ROOT BEER
4.

CAPRI SUN
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