

# THE MILL

## CAFE

evening cafe menu 4pm - 8pm

### LIGHT BITES

CHIPS & DIP	6
SPICED NUTS	6
PORK RINDS maple hot sauce & bleu cheese	7
LOCAL LETTUCES <small>vegan, gluten free</small> radish, turnip, shallot, preserved lemon vinaigrette	13

### BREADS & SPREADS

a la carte, choose a bread or two to go alongside

SMOKED SALMON	11
RED BEETS	10
OLIVE TAPENADE	9
KALAMATA OLIVE BUTTER, PICKLES & DIJON	8
OLIVE OIL & BALSAMIC	4
BUTTER & SEA SALT	4
1/4 BAGUETTE	2
1/4 FOCACCIA	2.5
WARM SLICED SOURDOUGH	2.5



### TINNED FISH ADD ON:

Mackerel in olive oil	10
Sardines in olive oil	8
Mussels in vinegar & oil	9

### SANDWICHES

RADISH & BUTTER on BAGUETTE <small>vegetarian</small> olive oil, sea salt, black pepper	9
HAM & BUTTER on BAGUETTE cornichons, sea salt	12
HAM & BRIE on BAGUETTE pickled red onion, fig jam	14

# drinks

## COCKTAILS

Rye Manhattan	<i>served up with a Luxardo cherry</i>	14
Talent Scout	<i>bourbon, strong and slightly sweet, like an old-fashioned</i>	14
Vodka Martini	<i>tito's, dry vermouth, lemon or olives. served up.</i>	14
Gin Martini	<i>citadelle gin, dry vermouth, lemon or olives. served up.</i>	14
Espresso Martini	<i>tito's vodka, espresso &amp; vanilla syrup, fernet branca, fresh mint</i>	16

## SPARKLING WINE

Cremant de Alsace	<i>bubbly structure, notes of brioche, honey, apple</i>	GLASS   BOTTLE	16   60
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## WHITE WINE

French Blend	<i>light with balanced acidity, notes of green apple, almond</i>	12   42
Sancerre	<i>full mineralogy &amp; citrus bouquet</i>	16   60
Spanish Albarino	<i>grassy notes full of citrus and tropical fruits</i>	14   54
French Chardonnay	<i>notes of tree fruits and citrus</i>	12   42

## CHILLED COLORFUL WINE

House Rose	<i>dry, smooth, mineraly orange blossom</i>	12   42
Frug // Zweigelt	<i>fruity chilled red with plum, cherry, fig, touch of spice</i>	13   48

## RED WINE

Chilean Pinot Noir	<i>notes of crushed berry and earthy vanilla, light with high acidity</i>	13   46
Sicilian Nero d'Avola	<i>medium bodied &amp; juicy red fruit</i>	12   42
Portuguese Duoro	<i>black fruity &amp; complex, ripe tannins with balanced richness</i>	12   42

## CANNED BEERS

Clear Conscience // Cider.....	6
<i>Tandem Ciders / Suttons Bay, Mich 4.6%</i>	
Champagne Velvet // Pilsner.....	6
<i>Upland Brewing Co. / Bloomington, IN 6.7%</i>	
Extra Dry // Sake Style Saison.....	9
<i>Stillwater Artisan Ales / Grand Mound, WA 4.2%</i>	
Firelight's Aglow IPA.....	9
<i>Mast Landing Brewing Co. / Westbrook, ME 7.8%</i>	
Winter Double IPA.....	9
<i>Three Phase Brewing Co. / Lake Zurich, IL 7.5%</i>	
Milk Stout.....	9
<i>Little House Brewing Co. / Chester, CT 6.2%</i>	