

# All Day

<b>Soup of the Day</b>	7
<b>Award Winning Clam Chowder</b>	8
<b>Fireside Chili</b> <i>Slow-cooked pork shoulder, white beans, hominy, mole, Queso blanco</i>	9
<b>Inlet Salad</b> <i>Butter lettuces &amp; chickories, local radish, Dijon vinaigrette</i>	8
<b>Wickham's Apple &amp; Blue Cheese Salad</b> <i>Roasted butternut squash, endive, frisée, Danish blue, roasted walnuts, dried cranberries, chardonnay/honey/walnut oil</i>	11
<b>Half Dozen Peconic Pearl** Oysters on the Half Shell</b>	13
<b>Oysters Rockefeller</b> <i>5 Peconic Pearls** baked with spinach, cream, Pernod</i>	13
<b>Cod Balls</b> <i>Fried cod, bacala &amp; garlic, w/ aioli</i>	7
<b>Escargot</b> <i>Garlic and parsley butter, mushroom caps</i>	7
<b>Clams Bill McCoy</b> <i>6 fresh Little Necks, broiled w/herbs &amp; bread crumbs</i>	8
<b>Steamed Mussels, Belgian-style</b> <i>Blue Moon Belgian-style ale, cream, shallots, lemon, herbs, hand-cut fries</i>	13
<b>Fritto di Mare</b> <i>Deep fried mixed seafood platter: scallops, shrimp, flounder, aioli, fries</i>	16
<b>Grilled Chicken Cordon Blue Sandwich</b> <i>Chicken breast, Westphalia ham, Swiss cheese, honey mustard, bun</i>	12
<b>Burger*</b> <i>8 oz. beef, lettuce, tomato, brioche bun, homemade chipotle ketchup Swiss, cheddar, American, bacon, sauteed onions \$1 extra each</i>	13
<b>Mrs. Ramsey's Beef Daube Pasta</b> <i>Slow-cooked chunks of beef shoulder, wine, aromatic vegetables, herbs</i>	17
<b>Hearty Beef Ragu</b> <i>Beef braised in red wine, forest mushrooms, soft polenta</i>	17

# After 5 pm

<b>Seafood Pot Pie</b> 16 <i>Lobster, shrimp, scallops, potato, parsnips, cream</i>	
<b>Winter Risotto</b> 21 <i>Romanesco cauliflower, shitaki &amp; oyster mushroom crouton</i>	
<b>Pan Seared Organic Scottish Salmon*</b> 23 <i>Ginger/sweet potato mash, braised greens, apple cider reduction</i>	
<b>Pan Roasted Cod</b> 25 <i>Glazed fennel, Popeye spinach, lobster medallion &amp; essence</i>	
<b>Herb-roasted Organic Chicken</b> 23 <i>Bell &amp; Evans free-range chicken, mash, roasted root vegetables</i>	
<b>Long Island Duck*</b> 27 <i>Jurgielewicz Farm free-range duck breast, prunes, braised savoy cabbage, roasted root vegetables</i>	
<b>Duck Bolognese</b> 21 <i>Main Road Red, shaved parmesan, house-made gnocchi</i>	
<b>Bistro Steak Frites*</b> 25 <i>Chef's choice cut, sautéed greens, red wine/mustard/shallot reduction hand-cut fries, home made chipotle ketchup</i>	
S I D E S - 5	
<b>Braised greens w/ garlic, Ginger/sweet potato mash Potato/celery root mash, Roasted roots, Polenta</b>	
<b>Pommes Frites</b> 7 <i>Hand-cut potatoes w/ chipotle ketchup, yellow pepper ketchup, &amp; aioli</i>	

\*\* Ten cents on the sale of every 'Peconic Pearl' oyster goes to the educational and research projects of The Peconic Land Trust.  
All our fried foods are cooked in 0% trans fats.  
The Old Mill uses fresh local and organic products whenever possible.  
Weather conditions may affect supply.  
Split plate charge is \$5.00. 20% gratuity on parties of 6 or more