

DINNER AT THE OLD MILL INN

SMALL PLATES

*Oysters On The Half Shell 1/2 doz 14

New England Clam Chowder 6/8

Bacon & Thyme

Angry Mussels 15

Garlic, Shallots, Chili, Vermouth, Tomato & Basil, Bread For Dippin'

Jumbo Shrimp Cocktail 15

Cocktail Sauce, Old Bay Mayo, Lemon

Crispy Calamari 12

Herb Aioli & Spicy Marinara

Pan Roasted Crab Cake 14

Avocado, Roasted Corn, Shitakes & Remoulade

*Beef Carpaccio 14

Marinated Mushrooms, Toasted Pine Nuts, Shaved Parmesan, Truffle Emulsion

SALADS

North Fork Mixed Greens 7

Grape Tomatoes, Cucumbers, Sherry-Shallot Dressing

Red & Golden Beet Salad 12

Frisée, Green Beans, Danish Blue, Hazelnuts, Balsamic Dressing

The Wedge 9 (Add Bacon 12)

Iceberg Lettuce, Grape Tomatoes, Fried Shallots, Blue Cheese Dressing

MAINS

Tomato & Basil Penne 17

Tomato Basil Sauce & Fresh Mozzarella

Sautéed Salmon 27

Asparagus, Shitakes, Spring-Dug Parsnips & Rhubarb

Roasted Monkfish 30

Braised White Beans, Spinach, Spicy Sausage, Bouillabaisse Broth, Saffron Aioli

Roasted Chicken 24

Peas & Carrots, Mashed Potatoes, Roasted Garlic Jus

Grilled Pork Chop 26

Black Beans, Preserved Lemon, Cilantro, Greek Yogurt Sauce

*Grilled New York Strip 32

Herb-Roasted Potatoes, Creamed Spinach & Red Wine Sauce

*Old Mill Burger 14

Black Angus Beef, Lettuce, Tomato, Choice of Cheese, Dill Pickle, Fries

PLEASE, NO SUBSTITUTIONS

* Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.