

LUNCH 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, Napa Cabbage, 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
Fish & Chips 16
Beer Battered Pollock, Fries, Malt Vinegar & Remoulade
Chef Salad 14
*Mixed North Fork Greens, Asian Pear, Grape Tomatoes, Cucumber, Walnuts, Feta
(Add Chicken or Shrimp 19)*
Veggie Ciabatta 10
Zucchini, Eggplant, Portobello Mushrooms, Roasted Peppers, Goat Cheese, Pesto, Chips
Grilled Chicken Breast Sandwich 12
Roasted Tomatoes, Mozzarella, Arugula, Pesto, Ciabatta, Chips
Slow Roasted Pork Shoulder Sandwich 13
Pickled Red Onion Slaw, Cilantro, Jalapeno & Aioli, Chips
*Classic Burger 13
*8 oz. Black Angus, Lettuce, Tomato
(Choice of cheese, bacon, sautéed onions - \$1 extra each)*
Mattituck Lobster Roll 19
Bread & Butter Pickles, Chips

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.