

Home Smith Bar

Appetizers

Soup of the Day – Seasonal & Chef Inspired	8
Calamari Fritti – Marinara Sauce/ Chipotle Aioli	15
Salmon Gravlax – House-Cured Salmon/ Crostini/ Pea Shoots/ Caper & Tarragon Crema	13
Smoked Chicken Poutine – Fries/ Truffle Oil/ Shaved Parmigiano/ Chives/ Old Mill Smoked Chicken Gravy	Entrée size 18
Chicken Wings – Honey Garlic, BBQ, Hot or Cajun Dusted	1 lb 14
Carrot & Celery Sticks/ Blue Cheese Dip	2 lbs 23

Salads

(Add Chicken, Shrimp or Salmon to your salad for \$7 ea.)

Caesar Salad – Romaine/ Parmigiano Reggiano/ House-made Dressing/ Crisp Pancetta/ Herb Croutons	13
Mill House Salad – Cucumber/ Onions/ Cherry Tomatoes/ Aged Balsamic Vinaigrette	10
Caprese Salad – Vine-Ripened Tomatoes/ Fior di latte/ Aged Balsamic Reduction/ Pesto/ Fresh Basil	13
Arugula Salad – Baby Arugula/ Radishes/ Dried Figs/ Strawberry Balsamic Vinaigrette	13

Thin Crust Pizzas

Margherita – Fior di latte/ Cherry Tomatoes/ Fresh Basil	16
Funghi e Salsiccia – Fior di latte/ Wild Mushrooms/ Sausage	18
Prosciutto Crudo – Fior di latte/ Niagara Pingue Prosciutto/ Arugula	19
Bianca – Gorgonzola/ Figs/ Arugula/ Balsamic Reduction/ Pesto	19

Sandwiches

(Served with your choice of Hand Cut Fries with Mill House Ketchup, or Green Salad)
(Caesar Salad or Sweet Potato Fries, add \$2)

Old Mill Burger – Brioche Bun/ Horseradish Aioli/ Lettuce/ Bacon/ Caramelized Onion/ Cheddar	19
Club Sandwich – Smoked Turkey/ Cranberry Aioli/ Lettuce/ Maple Bacon/ Tomato/ Cheddar	17
Lobster Sliders – Atlantic Lobster/ Boston Lettuce/ Mayonnaise	19
Aussie BBQ Chicken Sandwich – Sourdough Bun/ Avocado/ Tomato/ Bacon/ Butter Lettuce White Cheddar/ Chipotle Orange Mayonnaise	18
Spiced Chickpea Falafel – Focaccia/ Vegan Mozzarella/ Sundried Tomato Pesto/ Arugula/ Alfalfa	16

 = Gluten Free  = Vegan

Entrées

Steak & Frites – Hand Cut Fries/ Grilled Tomato/ Béarnaise	10 oz. Beef Rib Eye 8 oz. Tenderloin	39 34
Braised Lamb Shephard's Pie – Braised Lamb Shoulder/ Sweet Corn/ Potato Purée/ Heritage Field Greens/ Sweet Balsamic Vinaigrette		16
Mozambique Coconut Curry – Chicken/ Shrimp/ Tomato Chutney/ Rice		19
Ricotta Ravioli – White Truffle Essence/ Sundried Tomato Pesto/ Vegetables/ Grana Padano		22
Pan-Seared Atlantic Salmon – Charred Corn Salsa/ Heritage Field Greens/ Sweet Balsamic Vinaigrette		22
Creemore Springs Battered Halibut Fish & Chips – Coleslaw/ Tartar Sauce	1pc 2pc	19 25

Home Smith Platters

Canadian Cheese Board – 4 Types of Assorted Soft & Hard Cheeses/ Pear Chutney House Pickled Vegetables/ Marinated Olives/ Crostini	20
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Sides

Kettle Chips – Cajun Dusted/ French Onion Dip	6
Hand Cut Fries – Mill House Ketchup	7
Sweet Potato Fries – Chipotle Aioli	8
Caesar Salad – Romaine/ Parmigiano Reggiano/ House-made Dressing/ Crisp Pancetta/ Herb Croutons	8
Mill House Salad – Cucumber/ Onions/ Cherry Tomatoes/ Aged Balsamic Vinaigrette	8
Seasonal Vegetables – Local & Seasonal Mélange of Vegetables	8

Sweets

Pumpkin Spiced Crème Brûlée – Pistachio Biscotti	10
Port Wine Poached Pear Panna – Port Wine Drizzle/ Amaretti	12
Warm Maple Butter Tart – Dried Saskatoon Berries/ Pecan Pralines Ice Cream/ Maple Leaf Cookie/ Crème Anglaise Drizzle	12
Belgian Chocolate Mousse – Port-Macerated Cherries/ Chocolate Sponge/ Vanilla Crema Graham Cracker Dust/ Mint Seedlings	13
Fresh Fruit – Seasonally Inspired	10
Gourmet House-made Ice Cream	
Pecan Praline Chunk	
Strawberry Shortcake	
Blackberry Sorbet	
Chapmans Chocolate and Vanilla *nut-free*	6ea