

H.S.B.

Starters & Salads

(Add chicken, shrimp or salmon to your salad for \$9)

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| Chef's Daily Soup – Seasonally inspired | 8 |
| Calamari Fritti – Served with marinara sauce & chipotle aioli | 17 |
| Prosciutto e Melone – Niagara Pingu prosciutto & seasonal melon | 16 |
| Chicken Wings – Honey Garlic, BBQ, Hot or Cajun Dusted, Allspice Jerk, or Naked (1 lb. or 2 lbs.) | 15/27 |
| Home Smith Caesar Salad – Romaine lettuce, house-made dressing, crisp pancetta & herb croutons | 15 |
| Sunshine Salad – Baby spinach, arugula, frisée, watermelon radish, quinoa, tomatoes, cucumber & yellow pepper ✓ | 13 |
| H.S.B. Cheese Board – Selection of 4 soft & hard cheeses, pear chutney, house pickled veg, olives & crostini | 20 |
| Cabot Trail Salmon Salad – 6oz Maple BBQ salmon, mesclun greens, tomatoes, red onion, shredded asiago cheese | 23 |
| Lobster Cobb Salad – Maritime lobster, romaine lettuce, bacon, tomato, avocado, chives, buttermilk vinaigrette | 24 |

Thin Crust Pizzas

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| Margherita – Fior di latte, cherry tomatoes & tomato sauce, served with fresh basil | 15 |
| Vegetarian – Fior di latte, zucchini, kalamata olives, wild mushrooms, red peppers & tomato sauce | 17 |
| Prosciutto Crudo – Fior di latte, Niagara Pingu prosciutto & tomato sauce, topped with fresh arugula | 19 |

Sandwiches & Wraps

(Served with your choice of hand cut fries with Mill house ketchup, or green salad)
(Caesar salad or sweet potato fries, add \$2)

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| H.S.B. Burger – Brioche bun, horseradish aioli, lettuce, bacon, caramelized onion & cheddar cheese | 19 |
| Club Sandwich – Smoked turkey breast, cranberry aioli, lettuce, maple bacon, tomato & cheddar cheese | 17 |
| Lobster Sliders – Atlantic lobster, boston lettuce & mayonnaise | 20 |
| Curried Chicken Wrap – Carrot apple slaw, avocado, cilantro, tomato, red onion, mozzarella, boston lettuce & coconut mango mayo | 19 |
| Red Quinoa Bánh mì Wrap – Pickled carrot, cucumber, daikon radish, seared tamari-marinated tofu, bean sprouts, enoki mushrooms, avocado, tomato, coriander, red quinoa, sriracha & lime vegan mayo, in a whole wheat wrap ✓ | 16 |

Entrées

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| Spaghetti Aglio e Olio – Basil EVOO with fresh garlic, pepperoncino flakes, fresh parsley & parmiggiano | 13/21 |
| Mozambique Coconut Curry – Chicken & shrimp, served with tomato chutney on a bed of rice | 22 |
| Vegan Rice Bowl – Roasted sweet potato, fried plantain, avocado, pico de gallo, black beans, Cuban sazón completa-seared tofu, steamed rice, fresh cilantro, served with a lime wedge & Mojo de Ajo sauce ✓ | 18 |
| Miso Black Cod – Sautéed tatsoi, lotus root, sesame ginger yellow carrot coulis & plum compote & wasabi potato pave | 39 |
| Creemore Springs Battered Halibut Fish & Chips – Served with house coleslaw (1 pc. or 2 pcs.) | 19/25 |
| Steak Frites – Hand cut fries, seasonal veg, served with Béarnaise sauce | 6 oz Beef Tenderloin 35 12 oz Bone-in Striploin 42 12 oz dry-aged Rib-Eye 49 |

Pub Sides & Snacks – Perfect for Sharing

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| Kettle Chips – Cajun dusted, served with french onion dip | 7 |
| Hand Cut Fries – Served with Mill house ketchup (can be made ✓ on request) | 8 |
| Sweet Potato Fries – Served with chipotle aioli | 9 |
| Seasonal Vegetables – Local & seasonal mélange of veg. ✓ | 8 |
| H.S.B. Cheese Board – Selection of 4 soft & hard cheeses, pear chutney, house pickled veg, olives & crostini | 20 |

Finishing Touches

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| Apple Pie & house-made Ontario cheddar ice cream | 11 |
| Mill House Cheesecake with field berry compote | 11 |
| Triple Chocolate Thunder Cake | 11 |
| Peach Melba | 11 |
| Seasonal Fresh Fruit ✓ | 9 |
| Gourmet House-made Ice Cream – please ask your server for flavours | 6 |

✓ = Vegan