

Starters & Salads

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

Chef's Daily Soup	8
<i>Seasonally inspired</i>	
Warm Edamame ✓	8
<i>Served with wedged lime & Maldon sea salt</i>	
Calamari Fritti	17
<i>Served with marinara sauce & chipotle aioli</i>	
Chicken Wings	16/28
<i>Honey Garlic, BBQ, Hot or Cajun Dusted, Allspice Jerk, or Naked (1 lb. or 2 lbs.)</i>	
Home Smith Caesar Salad	15
<i>Romaine lettuce, house-made dressing, crisp pancetta & herb croutons</i>	
Mill House Heritage Salad ✓	10
<i>Cucumber, onions, cherry tomatoes, aged balsamic vinaigrette</i>	
H.S.B. Cheese Board	20
<i>Selection of 4 soft & hard cheeses, pear chutney, house pickled veg, olives & crostini</i>	
<i>Pub Sides & Snacks – Perfect for Sharing</i>	
Kettle Chips	7
<i>Cajun dusted, served with French onion dip</i>	
Hand Cut Fries	8
<i>Served with Mill house ketchup (can be made ✓ on request)</i>	
Sweet Potato Fries	9
<i>Served with chipotle aioli</i>	
Seasonal Vegetables ✓	8
<i>Local & seasonal mélange of veg.</i>	

Thin Crust Pizzas

Margherita	17
<i>Fior di latte, cherry tomatoes & tomato sauce, served with fresh basil</i>	
Funghi e Salsiccia	19
<i>Fior di latte, tomato sauce, wild mushrooms, & spiced Italian sausage</i>	
Prosciutto Crudo	21
<i>Fior di latte, Niagara Pingue prosciutto & tomato sauce, topped with fresh arugula</i>	

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)

H.S.B. Burger	19
<i>Brioche bun, horseradish aioli, lettuce, bacon, caramelized onion & cheddar cheese</i>	
Club Sandwich	17
<i>Smoked turkey breast, cranberry aioli, lettuce, maple bacon, tomato & cheddar cheese</i>	
Lobster Sliders	19
<i>Atlantic lobster, Boston lettuce & mayonnaise</i>	
Chicken Cobb Wrap	19
<i>Avocado, grilled chicken, tomato, red onion, mozzarella cheese & lettuce, with a Danish blue aioli</i>	
Vietnamese Noodle Wrap ✓	17
<i>Sweet pickled carrot, cucumber, daikon radish, bean sprouts, seared tamari-marinated tofu, glass noodles, Thai basil & red quinoa, with a hoisin glaze & crushed peanuts</i>	

Entrées

Mozambique Coconut Curry	22
<i>Chicken & shrimp, served with tomato chutney on a bed of rice</i>	
Vegan Rice Bowl ✓	18
<i>Roasted sweet potato, fried plantain, avocado, pico de gallo, black beans, tofu, Cuban sazón completa, steamed rice, fresh cilantro, served with a lime wedge & Mojo de Ajo sauce</i>	
Creemore Springs Battered Halibut Fish & Chips	19/25
<i>Served with house coleslaw (1 pc. or 2 pcs.)</i>	
Mac n' Cheese	16
<i>Aged white cheddar béchamel sauce, with white truffle essence, in a panko bread crumb gratin</i>	
<i>Add chicken, shrimp or salmon</i>	
Steak Frites	9
<i>Hand cut fries, seasonal veg, served with Béarnaise sauce</i>	
6 oz Beef Tenderloin	35
9 oz Bone-in Striploin	33
12 oz dry-aged Rib-Eye	39

Finishing Touches

Espresso Pot de Crème	11
Mill House Cheesecake with field berry compote	11
Carrot Blondies	11
Tarte Tatin	11
Chocolate Praline Pavée	11
Seasonal Fresh Fruit ✓	9
Gourmet House-made Ice Cream & Sorbet	7
<i>please ask your server for seasonal flavours. Nut-free available.</i>	