

Starters & Salads

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

Chef's Daily Soup	8
<i>Seasonally inspired</i>	
Grilled Squid Provençal	19
<i>Served with olive ratatouille & butter browned crostini</i>	
Chicken Wings	17/29
<i>Honey Garlic, BBQ, Hot or Naked (1 lb. or 2 lbs.)</i>	
Home Smith Caesar Salad	16
<i>Romaine lettuce, house-made dressing, crisp pancetta & herb croutons</i>	
Mill House Heritage Salad	11
<i>Cucumber, onions, cherry tomatoes, aged balsamic vinaigrette ✓</i>	
House Duck Spring Rolls	19
<i>Confit Duck hand rolled with carrot, bean sprout, green onion served with sweet & sour pomegranate dipping sauce</i>	
H.S.B. Cheese Board	21
<i>Selection of 4 soft & hard cheeses, pear chutney, house pickled veg, olives & crostini</i>	

Sandwiches & Wraps

(Served with your choice of hand cut fries & Mill House ketchup, or green salad)

(Caesar salad, sweet potato fries, or seasonal veg. add \$3)

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	22
<i>Atlantic lobster, Boston lettuce & mayonnaise</i>	
Chicago-Style Beef Panino	22
<i>Italian-marinated shaved Prime Rib, sautéed green pepper, hot giardiniera, pesto mayo, provolone cheese served on a fresh baguette</i>	

Entrées

Vegan Quinoa Bowl	20
<i>Garlic-roasted broccoli, pan-seared Sriracha soy chickpeas, curried sweet potatoes, chili-lime kale, avocado, quinoa, served with a lime wedge & hummus ✓</i>	
Halibut Fish & Chips	21/29
<i>Served with house coleslaw (1 pc. or 2 pcs.)</i>	
Sea Bass au Pistou	29
<i>Summer vegetable Provençal sauce with chevre noir goat's milk cheese and red pepper relish on pan-seared sea bass</i>	
Coconut Curry	23
<i>Chicken & shrimp, served with tomato chutney on a bed of rice</i>	
Chicken Fingers	17
<i>Served with hand-cut fries and plum sauce</i>	
Steak Frites	35
<i>6 oz Beef Tenderloin served with hand cut fries, seasonal veg, and Béarnaise sauce</i>	

Thin Crust Pizzas

Margherita	18
<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	20
<i>Fior di latte, Niagara Pingue prosciutto & tomato sauce, topped with fresh arugula</i>	

Pub Sides & Snacks – Perfect for Sharing

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>	
H.S.B. Cheese Board	21
<i>Selection of 4 soft & hard cheeses, pear chutney, house pickled veg, olives & crostini</i>	

Finishing Touches

Mousse Bombe	11
Cheesecake	11
Chocolate Pecan Praline ✓	11
Panna Cotta	11
Seasonal Fresh Fruit ✓	10
Ice Cream & Sorbet	7