

Starters & Salads

(Add chicken, shrimp or salmon to your salad for \$10)

Chef's Daily Soup <i>Seasonally inspired</i>	10
Shrimp Cocktail <i>Black Tiger Jumbo Shrimp served with cocktail sauce & lemon wedge</i>	21
Chicken Wings <i>Honey Garlic, BBQ, Hot or Naked (1 lb. or 2 lbs.)</i>	19/33
Home Smith Caesar Salad <i>Romaine lettuce, house-made dressing, crisp pancetta & herb croutons</i>	17
Mill House Heritage Salad <i>Cucumber, onions, cherry tomatoes, aged balsamic vinaigrette ✓</i>	13
H.S.B. Charcuterie Board <i>Selection of 2 soft & hard cheeses, sopressata, prosciutto, pear chutney, house pickled veg, olives & crostini</i>	24

Thin Crust Pizzas

Margherita <i>Fior di latte, cherry tomatoes & tomato sauce, served with fresh basil</i>	21
Funghi e Salsiccia <i>Fior di latte, tomato sauce, wild mushrooms, & spiced Italian sausage</i>	22
Prosciutto Crudo <i>Fior di latte, Niagara Pinque prosciutto & tomato sauce, topped with fresh arugula</i>	23

✓ Vegan

Sandwiches & Wraps

(Served with your choice of hand cut fries with Mill house ketchup, or green salad)
(Caesar salad, sweet potato fries, or seasonal veg. add \$4)

H.S.B. Burger <i>Brioche bun, horseradish aioli, lettuce, bacon, caramelized onion & cheddar cheese</i>	22
Club Sandwich <i>Smoked turkey breast, cranberry aioli, lettuce, maple bacon, tomato & cheddar cheese</i>	19
Lobster Sliders <i>Atlantic lobster, Boston lettuce & mayonnaise</i>	25

Entrées

Buddha Bowl <i>Baked red-currant tofu, Napa cabbage, carrots, red pepper, onion, cherry tomatoes, bamboo shoots, snow peas, pickled daikon, served with a ginger-lime vinaigrette ✓</i>	20
Creemore Springs Battered Halibut Fish & Chips <i>Served with house coleslaw (1 pc. or 2 pcs.)</i>	24/33
Seared Bronzini <i>Tomato ragout sauce with white beans and swiss chard on pan-seared bronzini</i>	34
Mozambique Coconut Curry <i>Chicken & shrimp, served with tomato chutney on a bed of rice</i>	25
Chicken Fingers <i>Served with hand-cut fries and plum sauce</i>	22
Vegetable Stir Fry <i>Crispy tofu, snow peas, carrot, peppers, baby bok choy, water chestnut, green onion, on a bed of rice</i>	18

Pub Sides & Snacks – Perfect for Sharing

Hand Cut Fries	10
<i>Served with Mill house ketchup (can be made ✓ on request)</i>	
Sweet Potato Fries	11
<i>Served with chipotle aioli</i>	
Seasonal Vegetables	10
<i>Local & seasonal mélange of veg. ✓</i>	
H.S.B. Charcuterie Board	24
<i>Selection of 2 soft & hard cheeses, sopressata, prosciutto, pear chutney, house pickled veg, olives & crostini</i>	

Finishing Touches

Old Mill Creamy Key Lime Cheesecake Tart	15
Mill House Cheesecake with field berry compote	15
Peaches n’ Cream Crème Brulée	13
Heavenly Chocolate & Hazelnut Crunch Bar	15
Seasonal Fresh Fruit ✓	11
Gourmet House-made Ice Cream & Sorbet	8
<i>please ask your server for seasonal flavours. Nut-free available.</i>	

Caffè

Brewed Coffee & Selection of Teas	3
Espresso ❖ Americano	3
Espresso Macchiato	3.5
Cappuccino ❖ Caffè Latte	4.5
H.S.B. Espresso ‘Shakerato’	4

✓ Vegan

Home Smith Bar