

Starters & Salads

(Add chicken, shrimp or salmon to your salad for \$11)

Chef's Daily Soup <i>Seasonally inspired</i>	11
Agedashi Tofu <i>Lightly fried, and served with a spicy dashi dipping sauce</i> ✓	17
Mussels <i>Charred lemon, shallots, garlic, tomato and white wine, served with crostini</i>	18
Chicken Wings <i>Honey Garlic, BBQ, Hot or Naked (1 lb. or 2 lbs.)</i>	20/33
Home Smith Caesar Salad <i>Romaine lettuce, house-made dressing, crispy pancetta & herb croutons</i>	18
Mill Road Salad <i>House mix greens, beets, carrots & radish, honey-balsamic vinaigrette</i>	13
Coconut Shrimp <i>Coconut-crust, served with an apple & chili slaw</i>	18
H.S.B. Charcuterie Board <i>Selection of soft & hard cheeses, smoked & cured meats, served with house pickled veg, roasted olives & toasted breads</i>	27/37

Thin Crust Pizzas

Margherita <i>Tomato sauce, mozzarella, heirloom tomatoes, fresh basil & pecorino</i>	21
Vegetarian <i>Tomato sauce, mozzarella, roasted veg bruschetta, arugula & pecorino</i>	24
Salsiccia Piccante <i>Spicy tomato sauce, mozzarella, three kinds of spicy sausage & pecorino</i>	24

Sandwiches & Wraps

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

H.S.B. Burger <i>Chef's blend of angus beef, aged cheddar, arugula & cucumber raita, served on a glossy bun</i>	22
Club Sandwich <i>Turkey breast, bacon, aged cheddar, lettuce, tomato & garlic aioli, served on multigrain bread</i>	22

Entrées

Beef Bourguignon <i>Served with mushrooms, aromatic veg & buttermilk-whipped Yukon potatoes</i>	24
Rainbow Trout <i>Crispy skin seared rainbow trout, served with parsnip purée roasted broccoli, shaved radish, with charred lemon beurre blanc</i>	38
Tempura Fish & Chips <i>Crispy battered haddock, served with grandma's slaw (1 pc. or 2 pcs.)</i>	21/30
Gnocchi <i>Mushroom ragù & topped with pecorino</i>	25
Chicken Fingers <i>Served with hand cut fries & plum sauce</i>	23
Steak Frites <i>Striploin cut, with chimichurri sauce, hand cut fries, mill house ketchup & garlic aioli</i>	32

✓ Vegan

We cannot guarantee this menu is nut-free

Pub Sides & Snacks – Perfect for Sharing

Hand Cut Fries	11
<i>Served with mill house ketchup (can be made ✓ on request)</i>	
Sweet Potato Fries	12
<i>Served with maple chipotle aioli</i>	
H.S.B. Charcuterie Board	27/37
<i>Selection of soft & hard cheeses, smoked & cured meats, served with house pickled veg, roasted olives & toasted breads</i>	

Finishing Touches

Dark Chocolate Financier, with salted caramel & vanilla bean ice cream	12
Piña Colada Rice Pudding, with candied pineapple ✓	12
Peach Shortcake, with blueberry lime compôte	12
Cosmopolitan Cake, with almond sponge & cranberry compôte	12
Lemon Crêpe Cake, with macerated berries	12
Seasonal Berry Bowl ✓	13
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