

# MILL HOUSE

BREWING COMPANY

## APPETIZERS

ALPHA AMBER AND CHEESE SOUP \$7.

Pretzel stick, Espelette pepper

BUFFALO FRIED OYSTERS 12.

Blue cheese aioli, shaved carrot, micro celery

BEEF STEAMED MUSSELS 9.

Alpha Ale, leeks, fresh herbs, touch of cream

FRIED CALAMARI SALAD 14.

Shaved vegetables, mint, cilantro, basil, chili-lime vinaigrette, Sriracha aioli

WOOD ROASTED FLANK STEAK SKEWERS 10.

with Pad Thai vinaigrette, toasted cashews

FAZIO FARM BURRATA 14.

Hudson Valley Burrata, cranberry relish, aged balsamic, **BF**  
Sylvestra arugula, olive rosemary crisps

MOROCCAN SPICED LAMB RIBS \$12.

Served with Tzatziki **(Available KF)**

PANDA FOUTINE 12.

House Belgian Fries with smoked short rib gravy, local cheese curd, pickled jalapeño

## SALADS

MESCLUN 7.

Organic baby greens with cherry tomatoes, red wine herb vinaigrette | Add New Cheese for \$3 |

ICEBERG WEDGE 9.

House applewood smoked bacon, tiny tomatoes, crumbled blue, pickled red onion, mustard dressing **BF**

KALE 9.

Local kale, with creamy cashew "Pad Thai" vinaigrette, shaved Pecorino Sardo, Espelette pepper **BF**

| Add to your salad.. Chicken 8. | Steak 6. | Veal 7. | Salmon 7. |

## SAUSAGES

SAGE & GARLIC (PORK) \$14.

Roasted garlic mashed potato, wild mushroom Madeira jus, La Quercia prosciutto

BEEF & CHEDDAR BRAT 14.  
(PORK & BEEF)

PK Pale Ale, mustard spaetzle, braised red cabbage

MERGUEZ (LAMB & PORK) 11.

North African spicy sausage, Tzatziki, baby arugula, piquillo peppers, on Brioche bun with side salad

KELBASA (PORK AND BEEF) \$15.

House smoked with sauerkraut, bacon, and roasted garlic potato pierogi, Caraway sour cream

HICKORY SMOKED BAYOU 15.  
SAUSAGE (CHICKEN)

Chorizo and chicken liver dirty rice, Kilt Spinner red eye gravy

THAI SAUSAGE "BAHN MI" 12.  
(PORK)

Lemongrass and red curry scented with pickled carrots and fennel, pea shoots, jalapeño mayonnaise, on a french hero



## CHARCUTERIE

**SAUM**

PROSCIUTTO (LA QUERCIA)

SWEET SOPPRESSATA

BRESAOLA

With crustiana and pickled vegetables  
One/5. Three/15.

## FROMAGE

CHOTTIN FRESH GOAT

SPROUT CREEK

OLD CHATHAM EWES BLUE

With crustiana, graine pasta, and spiced arve  
One/5. Three/15.

ANTIPASTI MISTI  
ASSORTMENT OF ALL

\$24

## WOOD FIRED PIZZA

JOSH'S PIE \$16.

Hot Italian pork sausage, wild mushrooms, Vidalia onions, oregano

MARGHERITA 14.

San Marzano tomato, fresh mozzarella, basil

FIG AND "PIG" \$16.

Smoked mozzarella, housemade duck bacon, black mission figs, arugula, aged balsamic

PDJ (PIZZA DU JOUR) MF

Whim of the chef

## BURGERS AND SANDWICHES

THE ALL AMERICAN BURGER \$11.

Two 4oz all beef patties, iceberg lettuce, tomato, Vidalia onions, Kosher dills, American cheese, on a sesame bun, with shoestring fries (L.T.O.P served on the side)

THE "PORKY" BURGER 12.

6oz beef patty with pulled pork, jalapeño mayonnaise, apple fennel cde slaw, cheddar, and Kilt Spinner BBQ sauce, on brioche, with Old Bay chips

BBQ PULLED PORK SANDWICH \$12.

16 hour smoked pork shoulder, smothered in Kilt Spinner BBQ sauce, apple fennel slaw, Kosher dills, on Brioche bun, with Old Bay chips

FRIED CHICKEN SANDWICH 11.

Served on sesame seed bun with pickled red cabbage, iceberg lettuce, tomato, and Sriracha ranch dressing and side Mesclun salad



## ENTREES

### FISH & CHIPS \$16.

Alpha Ale battered Atlantic cod, duck fat Belgian fries, with house made tartar sauce, apple fennel slaw, and lemon

### GRILLED RIBEYE 28.

Pimento mac and cheese, broccoli raab (Available GF)

### BREWMASTER'S "BOUILLA" 22.

Mussels, shrimp, scallops, cod, potatoes and fennel simmered in a saffron-tomato broth finished with our Alpha Amber Ale (Available GF)

### SMOKED PORK CHOP 22.

Bacon braised collard greens, cheddar grits, Velved Panda Stout demi

### GARGANELLI 16.

Roasted garlic Parmesan cream and fresh spinach (Available GF)

### PAN SEARED SALMON 20.

Potato gratin, shaved Brussel sprout, Port-Mustard cream GF

### ROASTED FAZIO FARM HALF CHICKEN 24.

Lemon and garlic roasted chicken with sautéed spinach and roasted garlic mashed potatoes GF

### SMOTHERED STEAK \$26.

Grilled beef tenderloin with wild mushrooms, beer soaked onions, blue cheese, and roasted garlic mashed potatoes

### BABY BACK RIBS 18.

1/2 rack applewood smoked heritage (Full Rack ...add \$8) pork ribs, pit beans, apple fennel slaw, corn bread and Kilt Spinner BBQ sauce

### SEA & SWINE 26.

Sushi Grade Ahi tuna and citrus scented braised pork belly served on forbidden black rice, with piperade and chili oil GF

## SIDES

OLD BAY KETTLE CHIPS	\$3.	SHOESTRING FRIES	\$5.
PIT BEANS	4.	SAUTÉED SPINACH	5.
SLAW	4.	CORNBREAD	3.
ROASTED GARLIC MASHED POTATOES	5.	MUSTARD SPÄTZLE	5.
BELGIAN FRIES	5.	SIDE SALAD	4.

## CHILDREN'S OFFERINGS

(Twelve and Under)

\$12

Includes juice or soda and ice cream cone

### NEOPOLITAN PIZZA

Tomato, Italian three-cheese pie

### THE LITTLE ALL AMERICAN

4oz beef patty, lettuce, American cheese, fries

### ELBOW MACARONI

Tomato sauce and Parmigiano or Traditional Mac and Cheese

### CHICKEN TENDERS

All white meat chicken breast, served with shoestring fries

### HOT DOG

House made beef and pork dog, with shoestring fries

## DESSERTS \$7

### BROWN SUGAR BUTTER CAKE

Oatmeal cookie crust with buttermilk gelato

### BANANA CREAM PIE

"Nilla Wafer" crumble, dulce de leche, and Stout caramel

### WARM CHOCOLATE STOUT CAKE

Bittersweet chocolate sauce, crème anglaise, pretzel crunch and whipped cream

### DIRT

Tahitian vanilla pudding, whipped Mascapone, and "chocolate sandwich cookie"

### MILL HOUSE SUNDAE

House made soft serve, banana, caramel, hot fudge, whipped cream, chocolate crunchies, and Maraschino cherries

### PEANUT BUTTER SUNDAE

Vanilla soft serve, peanut butter crunch, chocolate peanut butter sauce, mini peanut butter cups, and whipped cream

### BEER SHAKE

Soft serve ice cream & Velvet Panda with house made Oreo

## COFFEE / TEA

COFFEE		\$2.50
HOT TEA		3.00
ESPRESSO	SINGLE	3.50
	DOUBLE	5.00
CAPPUCCINO		4.00

MHBC Proudly Serves:

Coffee Labs Roasters  
TARRYTOWN, NY

Harney & Sons Fine Teas  
MILLERTON, NY

MILL HOUSE BREWING COMPANY STRONGLY DISCOURAGES THE USE OF CELL PHONES IN THE DINING ROOM, AND BAR AREA... UNLESS OF COURSE YOU ARE POSTING FOOD AND BEER PIX ON INSTAGRAM @MILLHOUSEBREWINGCO #MEBC