



LOUNGE MENU

SOUPS

Soup du Jour - ask your server for today's selection

French Onion Soup - served to order, with homemade croutons and baked provolone cheese - 4/cup, 5/crock

SALADS

Crab Cake Salad - pan fried, choice blue crab cakes, with citrus greens and Cajun mustard - 12

SouthWest Salad - mixed field greens with tomato, black olives, jalapeno, red onion & fried tortilla strips - 6

with mojo marinated chicken - 9

with mojo marinated beef - 11

Autumn Salad - mixed field greens, dried cranberries, crumbled bleu cheese, sunflower seeds, pecans & cranberry vinaigrette - 10

Beet Salad - mixed greens, roasted beets, goat cheese and caramelized walnuts with balsamic reduction & honey - 10

Arugula Salad - with roasted apples & onions, Boursin cheese, toasted almonds & apple cider vinaigrette dressing - 10

House Salad - mixed field greens with cucumber, red pepper, mandarin oranges, egg noodles and citrus vinaigrette - 6

with grilled chicken - 9

STARTERS

Lemon & Garlic Hummus - with grilled pita - 7

Seasoned Fries - with garlic & herb aioli - 7

Goat Cheese & Caramelized Shallot Tarts - baked in puff pastry & topped with clover honey - 8

Shrimp - grilled jumbo shrimp with caramelized onions & peppers over creamy polenta - 12

LIGHT ENTREES

Local Pork Belly - Seven Bridges Farm braised pork belly with squash puree, sauteed apples, bacon, Brussels sprouts & cider reduction - 14

Pork Shank - one shank in rosemary pan sauce, with mashed sweet potatoes and fresh vegetable - 10

Parisienne Gnocchi - with cherry tomatoes and roasted mushrooms, sauteed in butter and fresh herbs, lemon & truffle oil - 10

Mill Burger - 8 oz., Seven Bridges Farm all natural ground beef topped with our creamy bleu cheese & shallot dip, served on a hard roll with lettuce, tomato and red onion - 11

1827 Chicken - grilled chicken breast served on a hard roll with lettuce, tomato and red onion - 8, **with bacon & cheddar** - 10

LUNCH *Thursday - Saturday, 11:30am - 2pm* DINNER & LIVE MUSIC *Thursday nights only, 5:30pm - 9pm*

Call for catering info or to plan an event: (585) 582.1830.