



The Red Mill

AT BASIN HARBOR

DINNER MENU

Soups & Salads

Soup Du Jour 5/7

BH Cheddar Ale Soup Cabot cheddar cheese, Red Chair Ale 6/8

Collard Green & White Bean Minestrone ^{VGN} 6/8

Beet & Goat Cheese Salad ^{VG/GF} Mixed greens tossed with roasted beets, candied pecans, and goat cheese 10

Red Mill House Salad ^{GF/VG} Baby greens, tomatoes, cucumbers, red onions, carrots and chopped fresh herbs 6/8

Classic Caesar ^{VG} Fresh asiago cheese, croutons, lemon wedge, creamy garlic Caesar dressing 6/8

Iceberg Wedge Salad Iceberg wedge topped croutons, bacon and creamy blue cheese crumble vinaigrette 6/8

Salad Proteins: Add Grilled Chicken (6), Shrimp (6), Chicken Tenders (5), Grilled Salmon (6)
Dressings: Caesar, Ranch, Blue Cheese, Balsamic, Cilantro Lime, Shallot Champagne Vinaigrette

Small Plates

Mussels Marinere Steamed with diced onions, garlic, butter, parsley and white wine 12

House-made Chicken Tenders Served with BBQ or Honey Mustard sauce 10

Crispy Onion Rings ^{VG} Crispy beer-batter crust covering a sweet, tender, thick onion ring with spicy aioli 6

Buffalo Wings Your choice of Mild Buffalo or Hot Buffalo, or Mahogany sauce. Served with carrots, celery sticks and blue cheese dip 10

Classic Shrimp Cocktail Served with horseradish cream and cocktail sauce 12

Mozzarella Sticks ^{VG} Golden brown and served with marinara sauce 6

Red Mill Quesadilla Choice of Grilled Chicken, Shrimp, or Roasted Vegetables 9

With sautéed peppers and onions, jack cheese. Served with Pico de Gallo and sour cream

Fried Reuben Spring Roll Pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing 12

Large Plates

New York Steak Frites Char-grilled 10 oz. strip steak, fries, vegetable, with garlic/herbs butter 25

Chicken n' Waffles Misty Knoll chicken, rosemary-cheddar waffle, gravy, maple syrup 18

Bavette a L'echalotes Pan-seared hanger steak with red wine braised shallots, rosemary potatoes, and market vegetable 22

Roasted Chicken Breast Gnocchi, tomatoes, squash, spinach, rosemary jus 19

Fish & Chips Gaufrette potatoes, fried Brussels sprouts and tartar sauce 18

Penne Pasta with Mushroom-Tomato Ragout and Spinach ^{VG} Topped with parmesan 15

Eggplant Bolognese ^{VGN} Marinara, Edamame and roasted eggplant served over a quinoa cake 13

Skillet Seared Salmon Garlic lemon sauce, sautéed spinach and grape tomatoes, and roasted potatoes 21

Red Mill Classics • served with fries or salad

Chili Baked Potato Baked potato stuffed with beef chili, diced onions, bell pepper, and Cabot cheddar cheese 12

The Champ Burger Boyden Farms beef, lettuce, tomato, with onion jam and Cabot cheddar cheese 13

Lobster Roll Celery, scallion, mayo, toasted brioche bun 19

Gratuity will be added for parties larger than 6.

VGN = Vegan, VG = Vegetarian, GF = Gluten Free

Ask your server for the daily specials



Kids' Menu • *includes veggie sticks, applesauce, and a drink 9*

Pasta Shells with Butter or Tomato Sauce (add Chicken & Mozzarella +6)

Mac & Cheese

Grilled Cheese Sandwich

Baby Champ Burger

Kosher Hot Dog

Add French Fries or Side Salad +3

Draft Offerings

Red Chair Ale • 6

American Amber Ale / VT / ABV 5.2%

Switchback • 6

Unfiltered Pale Ale / VT / ABV 5.0%

Guinness • 6

Irish Dry Stout / IRL / ABV 4.2%

Fiddlehead IPA • 6

American IPA / VT / 6.2% ABV

PBR • 3

American Lager / CA / 4.7% ABV

Hard Cider • 6

Rotating Draft

Ask your server about additional Rotating Drafts



Bottles / Cans

Budweiser / Bud Light / Miller Lite / Coors Light

Michelob Ultra • 4

Labatt Blue / Heineken / Amstel Light / Corona

Clausthaler Non-Alcoholic • 4.5

Citizen Cider • 7

You're a part of history!

The main part of the Red Mill was moved to Basin Harbor in the late 40s from a nearby farm, and was used to mill lumber primarily harvested from trees in the woods to the east of the 15th and 17th greens, and the 12th tee. The lumber was used in the construction of Champlain House in 1962, and countless other things. In 1972, staff wanted a place to hang out when they weren't working, so a bar was created in the building that served only beer, sodas, hot dogs and popcorn. Because it was a fun place to while away the evening, younger guests wanted to come too, and the rest is history! The space has been enlarged several times to its current footprint. The Red Mill has become a cherished local hotspot, and is filled with photos and memorabilia from the area.

Executive Chef Phillippe Ducrot • Instagram @redmillbh • Facebook basinharbor • Phone (802) 475-2317

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.