



The Red Mill

AT BASIN HARBOR

LUNCH 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, roasted cherry tomatoes, candied pecans, and goat cheese, with shallot and champagne vinaigrette 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 lettuce wedge topped with diced tomatoes, bacon, and creamy blue cheese crumble vinaigrette. Served with focaccia crostini. 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

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, Hot Buffalo, Mahogany, or BBQ sauce. Served with carrots, celery sticks and blue cheese dip 10

Calamari Frito Tossed in garlic butter with hot cherry peppers, pepperoncini and scallions 9.5

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

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

Chili Fries Topped with house-made chili, diced red onions, cheese sauce, sour cream and green onions 12

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

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

Large Plates, Burgers, & Sandwiches • served with fries or salad

BH Mac & Cheese Classic macaroni with Cabot cheddar cheese sauce 12 (add Lobster +9)

Fish Tacos Battered cod filet, creamy avocado, cilantro, and spicy mango salsa 12

Grilled Salmon with Hollandaise sauce 15

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

Caprese Burger Vermont ground beef, tomatoes, mozzarella, Kalamata olives and pesto 10

N.Y. Style Hot Dog Kosher hot dog, sauerkraut, onion sauce and spicy brown mustard 11

Chili Cheese Dog Kosher hot dog with chili, green onions, jalapenos, diced tomatoes, chopped bacon, and shredded Cabot cheddar cheese 11

Mediterranean Portobello Sandwich ^{VGN} Provençal vegetable ragout, grilled mushrooms and arugula salad 10

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

Monterey Grilled Chicken Sandwich BBQ sauce, Cabot cheddar cheese, bacon, onion and sweet red pepper confit 10

Cranberry Turkey Panini Thinly-sliced turkey, cranberry mayo, sliced apple, Cabot cheddar cheese 10

Classic BLT Dakin Farm bacon, lettuce, tomato, fresh basil and mayonnaise 8.5

Turkey Burger Ground turkey mixed with ginger and cilantro. Served with spicy aioli 10

Philly Cheesesteak Shaved prime rib, onions, mushrooms, and whisked cheddar cheese sauce on ciabatta bread 12

Gratuity will be added for parties larger than 6.

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

Ask your server for our 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.