



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

Ethiopian Lentil Soup ^{VGN/GF} Combination of spices and roast vegetables blend in lentil stew 6/8

Grilled Tofu & Leafy Green Salad ^{VGN/GF} Tofu marinated in lemon and herb 10

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

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

Iceberg Wedge Salad Croutons, diced tomatoes, bacon and creamy blue cheese crumble vinaigrette 6/8

Add Grilled Chicken (6), Shrimp (6), Chicken Tenders (5), and Grilled Salmon (6)

Dressings Caesar, Ranch, Blue Cheese Vinaigrette, Lemon Vinaigrette, Balsamic Vinaigrette, Creamy Thyme

Small Plates

Roasted Tomatoes on Yogurt ^{VGN/GF} An Ottolenghi adaptation: served with crostini 9

Garlic-Butter Escargot ^{GF} Served in a baked potato with arugula 12

Cornflake-Crusted Chicken Tenders Served with BBQ or Honey Mustard sauce 12

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

Buffalo Wings ^{GF} Your choice of Mild Buffalo, Hot Buffalo or Mahogany sauce. Served with carrots, celery sticks and blue cheese-yogurt dip 10

Classic Shrimp Cocktail ^{GF} 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 or Shrimp with sautéed peppers and onions, jack cheese. Served with pico de gallo and sour cream 10

Large Plates

T-Bone ^{GF} Char-grilled 14 oz. strip steak, potatoes, vegetable, garlic herb butter 32

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

New York Strip Steak ^{GF} Pan-seared 10oz steak with red wine braised shallots, served with summer squash risotto 26

Roasted Chicken Breast Gnocchi, tomatoes, squash, spinach, rosemary jus 20

Fish & Chips Waffle potatoes, fried Brussels sprouts, tartar sauce 19

Spaghetti No-meat ball ^{VG} Extra-firm tofu incorporated into a mixture of garlic-laced mushrooms 16

Pesto Gnocchi ^{VG} Marinara, edamame, roasted vegetables 13

Skillet Seared Salmon ^{GF} Served with garlic lemon sauce, spinach, and quinoa 22

Duck Leg Confit Sarladaise potatoes and arugula salad 22

Red Mill Classics • served with fries or salad

Steak Grilled Cheese Beer braised onions and horseradish sauce 16

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 or sautéed butternut squash, 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%

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

Rotating Hard Cider Draft • 6

Rotating Vermont Draft Beer • 6

Ask your server about our Rotating Draft specials!

Bottles / Cans

Budweiser / Bud Light / Coors Light / Michelob Ultra / Miller Lite • 4

Heineken / Corona / Clausthaler Non-Alcoholic • 4.5

Cone Head IPA / Little Wolf Pale Ale / Backseat

Berner IPA / BH Rose Cider by Shacksbury • 6

Citizen Cider' Unified Press & Dirty Mayor • 7

Signature Cocktails

Cucumber Gimlet • Vermont Cucumber Gin, Fresh Lime Juice, Simple Syrup, Muddled Cucumber • 12

Bee's Knees • Green Mountain Organic Gin, Maple Syrup, Lemon Juice, Dash of Bitters • 12

Cranberry Cooler • Green Mountain Organic Vodka, Cranberry Coulis, Fresh Lime Juice, Simple Syrup, Soda • 12

Vermont Mule • Vermont Vodka, Fresh Lime Juice, Ginger Beer • 12

El Diablo • Silver Vermont Tequila, Blackberry Liquor, Simple Syrup, Fresh Lemon Juice, Ginger Beer • 12

Grapefruit Margarita • Vermont Tequila, Cointreau, Fresh Lime Juice, Ruby Grapefruit Juice • 12

Harbor Monitor • Light Vermont Rum, Fresh Lime Juice, Local Mint, Soda • 12

Gold Rush • Whistle Pig, Fresh Lemon Juice, Local Vermont Honey • 15

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 Philippe 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.