



# 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

**Ethiopian Lentil Soup** <sup>VGN/GF</sup> Combination of spices and roast vegetables blend in lentil stew 6/8

**Grilled Tofu & Leafy Green** <sup>VG/GF</sup> Tofu marinated in lemon and herb 10

**Red Mill House Salad** <sup>VGN/GF</sup> Baby greens, tomatoes, cucumbers, red onions, carrots and chopped fresh herbs 6/8

**Classic Caesar** <sup>VG</sup> Fresh asiago cheese, croutons, lemon wedge and 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

**Crispy Onion Rings** <sup>VG</sup> Crispy beer-batter crust covering a sweet, tender, thick onion ring with spicy aioli 6

**Buffalo Wings** <sup>GF</sup> Your choice of Mild Buffalo, Hot Buffalo or Mahogany sauce. Served with carrots, celery sticks and blue cheese-yogurt dip 10

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

**Fried Reuben Spring Roll** Pastrami, Swiss cheese, sauerkraut, and thousand island dressing 12

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

**Mozzarella Sticks** <sup>VG</sup> 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 • 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 14

**Grilled Salmon** <sup>GF</sup> Served with hollandaise sauce 14

### Burgers & Sandwiches • served with fries or salad

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

**Lamb Caprese Burger** Vermont ground lamb, tomatoes, mozzarella, kalamata olives tapenade and pesto 12

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

**Mediterranean Portobello Sandwich** <sup>VG</sup> Provençal vegetable ragout, grilled mushrooms and arugula salad 12

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

**Steak Grilled Cheese** Beer braised onions and horseradish sauce 16

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

**Monterey Grilled Chicken Sandwich** BBQ sauce, Cabot cheddar cheese, bacon, onion and sweet red pepper confit 11

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

**Teriyaki Turkey Burger** Ground turkey mixed with ginger, teriyaki and cilantro. Served with spicy aioli 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 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.