



# The Red Mill

AT BASIN HARBOR



## Small Bites

### “SALT & VINEGAR” ONION RINGS | 14

summer herb & preserved lemon crème fraiche

### AVOCADO FRITES | 16

preserved tomato, puya chili & lime aioli, urfa biber spiced yogurt

### CAULIFLOWER BITES | 14

puya chili & navel orange glaze, summer radish & cucumber salad

### KOREAN BBQ “DRUM” WINGS | 16

sesame, daikon radish “quick chee,” gochujang pepper, spring onion

### SHRIMP & AVOCADO TACOS | 17

charred corn, pickled red onion, inca pepper, mache, cilantro, lime

### FRIED MOZZERELLA BITES | 15

sundried tomato puree, roasted red peppers, spring onion

### HIRED HAND STOUT & CHEDDAR NACHOS | 16

roasted red peppers, charred corn, cotija, spring onion, lime crema, shaved romaine, green chilies

## Soup & Salad

### SUMMER CORN BISQUE | 14

confit garlic rubbed ciabatta, roasted red pepper rouille, inca pepper

### “CHEF’S MOM’S SALAD” | 13

baby iceberg, cucumber, red onion, heirloom tomato, aged red wine vinaigrette

### CELERY CAESAR SALAD | 13

local Vermont grown romaine, asiago frecka, creamy garlic dressing, garlic confit focaccia crouton “stick”

**ADD CHICKEN \$10 | STEAK \$12 | SALMON \$12 | TOFU \$8**

## Kids Menu

### HOT DOG | 8

choice of french fries, sweet potato fries, or fresh fruit

### HOUSE-MADE GARGANELLI PASTA | 8

Vermont Cabot butter

### CHEESE PIZZA | 12

### GRILLED CHEESE | 10

choice of sweet potato or regular french fries

### CHICKEN TENDERS | 12

choice of sweet potato or regular french fries

### KIDS BURGER | 12

choice of sweet potato or regular french fries

Chef Chris Bonnavier believes in a long-lasting partnership of integrity with our local farming community.

Support provided by: Misty Knoll Farms, Shadow Cross Farm, Monument Farms Dairy, Runamok Maple, Full Belly Farm

If you have allergies please ask your server about nut free options. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Bowls & Handhelds

### TUNA POKE BOWL | 17

sushi grade tuna, heirloom carrot, toasted nori, mango, pickled onion, scallion, furkake, avocado, chili & lime vinaigrette, sushi rice

### SPANISH STYLE CHICKEN BOWL | 16

cumin spice black beans, mizuna, green chilies, cilantro, pico de gallo, chorizo, pepitas, charred corn, creamy tomatillo dressing

### VEGETARIAN BOWL | 16

smoked soy marinated jackfruit, mung bean threads, charred pineapple, inca peppers, artisan romaine, togarashi spiced peanuts, tahini dressing

### CRISPY SHRIMP BOWL | 18

cucumber, crispy shrimp, bean threads, edamame, charred corn, preserved sundried tomato, chipotle aioli, green onion, iceberg lettuce, salted cashew, chickpeas

### ROASTED CHICKEN SANDWICH | 15

avocado, Green Mountain Smokehouse bacon, chipotle aioli, Red Hen Bakery polenta bread, Full Belly Farm heirloom tomato

### LOBSTER ROLL | 24

charred summer corn, guajillo pepper, avocado, Klingers brioche bun

### PORCHETTA MELT | 17

traditional porchetta, roasted red peppers, boursin cheese, pickled onion, multi-seed rustic farm bread, stone ground mustard

### CHICKEN & CILANTRO “HOT DOG” | 16

pico de gallo, green chilies, crème fraiche, caramelized onion, brioche bun

### “CHAMP” BURGER | 18

house blend wagyu beef burger, sweet onion & bacon jam, roasted tomato, cave-aged cheddar, roasted garlic aioli | veggie burger available by request

### VERMONT BLACK BEAN MUSHROOM BURGER | 16

pico de gallo, avocado, lime crema, charred corn

## Large Bites

### BUTTERMILK CHICKEN FRIED STEAK | 22

64° local duck egg, butter braised leeks, garlic sausage, horseradish crème, Mexican street style corn, candied bacon & Yukon potato hash

### SMOKED MAPLE BBQ PORK RIBS | 24

sweet pickled watermelon rind, grilled baby romaine, sweet potato tots, creamy garlic sauce, charred baby summer squash

### BROILED LOCAL VERMONT BROOK TROUT | 25

celery root puree, herb citrus salad, artichoke, chimichurri, green chickpeas, cotija cheese

### GRILLED HANGER STEAK | 27

brown butter & pine nut roasted cauliflower, smoked blue cheese crème, bacon & cheddar biscuits, black pepper honey butter

### MISTY KNOLL CHICKEN | 26

chorizo, manchego cheese, preserved lemon crème fraiche, risotto, spiced marcona almond puree, romanesco

### SHRIMP POUTINE | 28

Grilled shrimp, gruyere & brown butter cheese sauce, sweet potato “tater tots”, cilantro & spring onion, chimichurri, 64° egg, shishitos

### SWEET CORN & RAVIOLI | 26

Olive oil whipped ricotta, brown butter celeriac, charred corn, shimeji mushroom, roasted red pepper romesco

18% gratuity will be added to parties of 6 or more.