



The Red Mill

AT BASIN HARBOR



Small Bites

“SALT & VINEGAR” ONION RINGS | 14 VG

summer herb & preserved lemon crème fraiche

AVOCADO FRITES | 16 VG

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

CAULIFLOWER BITES | 14 VG

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 VG

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, bacon

“CHEF’S MOM’S SALAD” | 13 VG|VGN

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

CELERY CAESAR SALAD | 13 VG

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

ADD CHICKEN \$10 | STEAK \$12 | SALMON \$12

TOFU \$8 | JACKFRUIT \$10

Kids Menu

HOT DOG | 8

choice of sweet potato or regular french fries

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 VG|VGN

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 VG|VGN

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.