



The Red Mill

AT BASIN HARBOR



Small Bites

“SALT & VINEGAR” ONION RINGS | 14 - VG
herb & preserved lemon crème fraiche

CHILI & LIME DUSTED HUSH PUPPY BITES | 16 - VG
old bay remoulade

CAULIFLOWER BITES | 14 - VG
puya chili & navel orange glaze, radish & cucumber salad

KOREAN BBQ “DRUM” WINGS | 16
sesame, daikon radish “quick chee,” gochujang pepper, spring onion

PORK CARNITA TACOS | 17
cilantro, inca pepper, creme fraiche, lime, daikon radish "chee"

VT CHEDDAR CHEESE BITES | 14 - VG
maple siracha aioli

SCALLOPS & BACON BITES | 14
maple siracha aioli

HIRED HAND STOUT & CHEDDAR NACHOS | 16 - VG
roasted red peppers, charred corn, cotija, spring onion, lime crema, shaved romaine, green chilies

Soup & Salad

CHEDDAR ALE SOUP | 14 - VG
VT cheddar cheese "crispies"

FULL BELLY FARMS FALL GREEN SALAD | 14 - VG
baby kale, arugula, blue cheese, candied walnuts, maple balsamic, apples, cranberries

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 | JACKFRUIT \$10 | SHRIMP \$14

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

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

TUNA POKE BOWL | 17 - GF
sushi grade tuna, heirloom carrot, toasted nori, mango, pickled onion, scallion, furkake, avocado, chili & lime vinaigrette, sushi rice

FALL SPICED CHICKEN BOWL | 17 - GF/VG*
fall spiced confit chicken, cranberries, stewed warm garbanzo beans, charred corn, toasted pepitas, creamy stone ground mustard & maple dressing, baby kale

VEGETARIAN BOWL | 16 - GF/VG
sea salt & maple caramelized jackfruit, roasted Brussel sprouts, roasted butternut squash, shaved fennel, nutmeg & black pepper spiced cashew, creamy Macintosh apple & tomatillo dressing, romaine hearts

ROASTED SHRIMP BOWL | 19 - GF
pomegranate, marcona almonds, iceberg, red wine vinaigrette, goat cheese, pickled red onion, granny smith apple, edamame

Handhelds

Handhelds come with a choice of french fries, sweet potato fries, sweet potato tots or side salad

OPEN FACE SHORT RIB SANDWICH | 18 - GF
caramelized onion, VT cheddar, 7 grain bread, roasted red pepper, garlic aioli

KIELBASA HOT DOG | 15
stout caramelized onion, sour cream, piccalilli

“CHAMP” BURGER | 18 - GF
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 - GF
pico de gallo, avocado, lime crema, charred corn

Large Bites

WORCESTERSHIRE CRUSTED RIBEYE | 28
butternut squash & smoked bacon hash, asiago & asparagus "straws", salted crispy potatoes

GEORGIA MTN MAPLE & CRACKED BLACK PEPPER RIBS | 26
roasted acorn squash, sweet potato tots, creamy garlic herb dip, charred shishito pepper, cheddar jalapeno corn bread

ROASTED SOY & MAPLE GLAZED SALMON | 26
preserved lemon, goat cheese risotto, romesco, charred artichoke, arugula

ROASTED CHICKEN & DUMPLINGS | 26
ricotta dumplings, local VT wild mushrooms, leeks, preserved tomato

SAUTEED SHRIMP | 27
brussel sprouts, smoked bacon, roasted pearl onion, tomatillo, potato gnocchi, leeks

OKINAWAN SWEET POTATO RAVIOLI | 26 - VG
brown butter, cranberries, caramelized walnuts, beech mushroom, fennel greens

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

VG=Vegetarian GF=Gluten Free VGN=Vegan

If you have allergies please ask your server about nut free options. Many items can be made vegetarian or vegan, please inquire.