



The Old Feed Mill : Dinner



GREAT BEGINNINGS

MILL STUFFED MUSHROOMS	9	LEMON BRUSCHETTA	10
Domestic button mushrooms stuffed with a unique blend of Wisconsin Swiss, cheddar, parmesan, blue and mozzarella cheeses.		An in house favorite with a mixture of fresh chopped spinach, artichokes, and pecans rolled into shredded parmesan cheese with lemon zest, and baked on a toasted house made baguette.	
CHEESE PIES	10	HAYSTACK ONIONS	9
Fresh cheese curds beer battered in-house, deep fried, and served with our house made honey mustard sauce.		Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried to	

SOUPS AND SALADS

SIDE GARDEN SALAD	4	CLASSIC CAESAR	12
SIDE CAESAR SALAD	4	Crisp Romaine, tossed with Wisconsin parmesan, homemade garlic croutons and our house made classic Caesar dressing. <i>(Add Chicken for \$3.00)</i>	
SOUP OF THE DAY <i>Always homemade</i>			
CUP 4 BOWL 6			

THE MILL FAVORITES

FORK TENDER POT ROAST	20	TOMATO BASIL SALMON	23
Slow roasted beef, topped with a rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.		Sauteed 8 oz. salmon with cherry tomatoes and fresh basil sauce, wild rice pilaf and seasonal mixed vegetables.	
MILLER’S MEAT LOAF	19	WALLEYE PIKE	22
Homemade Italian pork sausage spices up this traditional favorite, topped with mushroom gravy and our haystack onions. Served with garlic mashed potatoes and vegetable medley		Canadian Walleye filet, lightly dusted with in-house seasoned flour, pan seared, and topped with a lemon compound butter, served with wild rice pilaf and vegetable medley.	
CHICKEN POT PIE	18	MUSHROOM STRUDEL	21
The Mill’s version of a traditional favorite. Savory chicken, simmered in a rich creamy sauce with onions, celery, carrots, and peas, served in a toasted honey wheat bread boat with vegetable medley.		Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel, and vegetable medley	
CAJUN PENNE PASTA	21	BBQ CHICKEN	19
Pasta with chicken, andouille sausage, and spinach with a mild spicy sauce.		Half of chicken smoked in house and served with garlic mashed potatoes and vegetable medley.	
BOURBON SMOKED PORK	19	BAKED MAC AND CHEESE	18
Bourbon marinated and smoked pork loin, topped with an onion marmalade. Served with garlic mashed potatoes and vegetable medley		Award winning Wisconsin Swiss and sharp cheddar cheeses, melded with homemade garlic cream sauce, crusted and baked till golden and bubbly.	



BBQ SMOKED CHICKEN AND RIBS **20**
Served with coleslaw, baked beans and homemade potato salad.

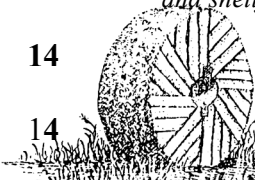


THE LIGHTER SIDE

Served with a small garden salad

FORK TENDER POT ROAST	16	* MILL BURGER	13
MILLER’S MEAT LOAF	15	1/2 lb. grilled Burger with tomato, lettuce and onion, with choice of swiss, cheddar or provolone cheese. Served on a Kaiser Roll.	
MUSHROOM STRUDEL	16		
PULLED PORK SANDWICH	13		
Our house smoked pork served on a Kaiser Roll.		<i>*Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness.</i>	

FRIDAY: FISH SPECIALS	
Beer Battered Icelandic Cod	14
(Additional pieces \$2.00)	
Baked Icelandic Cod	14



*Our bread is made with organic stone milled grain from Taliesin, ground fresh here at **The Mill***



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HOUSE WINE

Sycamore Lane– California
White Zinfandel, Pinot Grigio, Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Noir.....6.....24

LOCAL WINERIES

	<u>Glass</u>	<u>Bottle</u>
Reisling, Botham Vineyards-Barneveld, WI.....	6.5	26
<i>Sweet...Mango...Honeysuckle</i>		
Prairie Fume, Wollershien-Prairie Du Sac, WI.....	7	28
<i>Semi Dry...Pear...Lime</i>		
Verona Red, Fisher King Winery-Verona, WI.....	8	32

WHITE WINES

Moscato, Lost Angel-California.....6.....24
Sweet...Honey...Peach
Pinot Grigio, Cavit-Italy.....7.5.....30
Dry...Melon...Round
Sauvignon Blanc, Kenwood-Sonoma, CA.....8.....32
Melon...Tropical Fruit...Off-Dry
Sauvignon Blanc, Nobilo Vineyards-Marlborough, New Zealand.....9.5.....38
Grapefruit...Crisp...Dry
Chardonnay, Kendall-Jackson-California.....8.....32
#1 for 25 years...Oak...Vanilla

ROSE

Aimee Roquesante.....7.5.....24
Strawberry...Citrus...Fresh...Crisp

RED WINES

Red Blend, Menage et trois (Zinfandel/Merlot/Cabernet)-California.....7.5.....30
Blackberry...Raspberry...Full-Bodied
Pinot Noir, Trinity Oaks-California.....7.....28
Berry...Soft...Cola
Pinot Noir, A to Z Wineworks-Oregon.....9.....36
Cherry...Blackberry...Plum
Merlot, Trinity Oaks-California.....8.....32
Raspberry...Vanilla...Smooth
Malbec, Terrazas-Argentina.....8.....32
Plum...Spice...Cocoa
Zinfandel, Terra d’Oro-Mendoza, Argentina.....9.....36
Complex...Black Fruit...Anise
Cabernet Sauvignon, Trinity Oaks-California.....8.....32
Blaack Fruits...Good Balance...Spice
Cabernet Sauvignon, Joel Gott “815”-California.....11.....44
Blackberry...Mocha...Full-Bodied

SPARKLING WINES

Moscato d’Asti, Cupcake –Piedmont, Italy.....6.5.....26
Sweet...Apricot...Honey
Prosecco, Lunetta-Italy.....7.....28
Dry...Apple...Lime

SANGRIA

Ed Hardy Red Sangria..Spain.....6

WHAT’S ON DRAFT? A diverse mix of breweries & flavor profiles.....4 /Mug 5.50/Pint 18 Pitcher

Lake Louie Brewing– Arena, 6 miles west	New Glarus Brewing Company– New Glarus-30 miles south
Warped Speed (Scotch Ale-dark/full-bodied)	Spotted Cow (Wisconsin Farmhouse Ale)
Capital Brewery-Middleton, 17 miles east	
Maibock, Lakehouse, Oktoberfest, Winter Skal (Seasonal Rotation)	

LOCAL BREWS BY THE BOTTLE.....5/Bottle

Lake Louie Brewing– Arena	Capital Brewery-Middleton	Karben 4-Madison
Tommy’s Porter (Dark– Mild bittering)	Supper Club (Wisconsin Lager)	Fantasy Factory (India Pals Ale)
834 (Pale Ale)	Wisconsin Amber	

GOOD BREWS, BUT NOT FROM AROUND HERE5/Bottle

Carona Blue Moon

DOMESTIC BEERS.....4/Bottle

Coors Light Miller Lite Bud Light O’Douls (non-alcoholic)

MALTERNATIVES.....5/

BottleAngry Orchard Crisp Apple (Hard Cider)
Raspberry White Claw (Hard Seltzer)
Henry’s Hard Soda Grape or Orange
High Noon (Vodka and Soda) Pineapple

FROM THE FOUNTAIN.....

Bottled Soda.....4
Crème Soda, Root Beer, Orange Crème
Boylan Ginger Ale.....4
Coke Products.....2

