



# The Old Feed Mill : Dinner



## GREAT BEGINNINGS

<b>MILL STUFFED MUSHROOMS</b>	<b>9</b>
Domestic button mushrooms stuffed with a unique blend of Wisconsin Swiss, cheddar, parmesan, blue and mozzarella cheeses.	
<b>CHEESE PIES</b>	<b>10</b>
Fresh cheese curds beer battered in-house, deep fried, and served with our house made honey mustard sauce.	
<b>CORN FRITTERS</b>	<b>9</b>
Homemade classic sweet and savory favorite.	

<b>LEMON BRUSCHETTA</b>	<b>10</b>
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.	
<b>HAYSTACK ONIONS</b>	<b>9</b>
Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried.	

## SOUPS AND SALADS

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

<b>AUTUMN SALAD</b>	<b>14</b>
Blended spring mix and romaine lettuces, sliced apple, Wisconsin blue cheese crumbles, dried cherries, walnuts and sweet potato chips. Served with a Honey mustard dressing	

## THE MILL FAVORITES

<b>FORK TENDER POT ROAST</b>	<b>20</b>
Slow roasted beef, topped with rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.	
<b>MILLER’S MEAT LOAF</b>	<b>19</b>
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	
<b>CHICKEN POT PIE</b>	<b>18</b>
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.	
<b>CAJUN PENNE PASTA</b>	<b>21</b>
Pasta with chicken, andouille sausage, and spinach with a mild spicy sauce.	
<b>BOURBON SMOKED PORK</b>	<b>19</b>
Bourbon marinated and smoked pork loin, topped with an onion marmalade. Served with garlic mashed potatoes and vegetable medley.	
<b>MUSHROOM BLUE SIRLOIN</b>	<b>24</b>
Sirloin Steak grilled to order smothered in savory mushrooms and tangy melted blue cheese. Served with with garlic mashed potatoes and vegetable medley	

<b>TOMATO BASIL SALMON</b>	<b>23</b>
Sautéed 8 oz. salmon with cherry tomatoes and fresh basil sauce, wild rice pilaf and seasonal mixed vegetables.	
<b>WALLEYE PIKE</b>	<b>22</b>
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.	
<b>MUSHROOM STRUDEL</b>	<b>21</b>
Portabella and button mushrooms, onions, roasted red pepper and Arborio rice, wrapped in phyllo dough, and served with porcini mushroom béchamel, and vegetable medley	
<b>BBQ CHICKEN</b>	<b>19</b>
Half of chicken smoked in house and served with coleslaw, baked beans and homemade potato salad.	
<b>BAKED MAC AND CHEESE</b>	<b>18</b>
Award winning Wisconsin Swiss and sharp cheddar cheeses, melted with homemade garlic cream sauce, crusted and baked till golden and bubbly.	
<b>PULLED PORK MAC AND CHEESE BAKE</b>	<b>18</b>
Pulled pork smothered in rich creamy, mac and cheese, baked to perfection.	

<b>BBQ SMOKED CHICKEN AND RIBS</b>	<b>20</b>
Served with coleslaw, baked beans and homemade potato salad.	



## THE LIGHTER SIDE

*Served with a garden salad*

<b>FORK TENDER POT ROAST</b>	<b>16</b>
<b>MILLER’S MEAT LOAF</b>	<b>15</b>
<b>MUSHROOM STRUDEL</b>	<b>16</b>
<b>PULLED PORK SANDWICH</b>	<b>12</b>
Our house smoked pork served on a Kaiser Roll.	
<b>FRIDAY: FISH SPECIALS</b>	
Beer Battered Icelandic Cod	<b>14</b>
(Additional pieces \$3.00)	
Baked Icelandic Cod	<b>14</b>

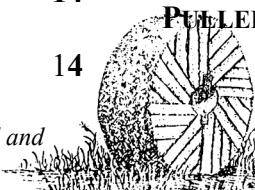
## SUNDAY BRUNCH: 10-2pm

*\*Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness.*

## SANDWICHES

*Served with French Fries and Coleslaw.*

<b>MILL BURGER</b>	<b>13</b>
* 1/2 lb. grilled Burger with tomato, lettuce and onion, with choice of swiss, cheddar or american cheese. Served on a Kaiser Roll.	
<b>Crispy Chicken Sandwich</b>	<b>12</b>
Crispy chicken breast served with lettuce, tomato and mayonnaise, with choice of swiss, cheddar or american cheese.	
<b>PULLED PORK SANDWICH</b>	<b>12</b>
Our house smoked pork served on a Kaiser Roll.	



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



# The Old Feed Mill

## 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	Karben 4-Madison
834 (Pale Ale)	Fantasy Factory (India Pals Ale)

## GOOD BREWS, BUT NOT FROM AROUND HERE .....5/Bottle

Corona 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

