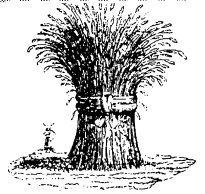


The Old Feed Mill : Dinner



GREAT BEGINNINGS

MILL STUFFED MUSHROOMS 12
Domestic button mushrooms stuffed with a unique blend of Wisconsin Swiss, cheddar, parmesan, blue and mozzarella cheeses.

CHEESE PIES 11
Fresh cheese curds beer battered in-house, deep fried, and served with our house made honey mustard and ranch dressings.

BACON WRAPPED WATER CHESTNUTS 11
Water chestnuts wrapped with hickory smoked bacon and roasted to perfection.

LEMON BRUSCHETTA 12
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.

HAYSTACK ONIONS 10
Thinly sliced onions marinated in buttermilk then lightly tossed in our seasoned flour and flash fried.

PECAN CRUSTED BRIE 14
Brie cheese wedge, crusted with pecan and panko bread crumbs, served with a Sauce Cumberland and fresh fruit.

SOUPS AND SALADS

SIDE GARDEN SALAD 4
SIDE CAESAR SALAD 5
SOUP OF THE DAY *Always homemade* CUP 4 BOWL 6
CLASSIC CAESAR 14
Crisp Romaine, tossed with Wisconsin parmesan, homemade garlic croutons and our house made classic Caesar dressing.
(Add Chicken for \$3.00)

ORCHARD SALAD 14
Blended spring mix, sliced apple, Wisconsin blue cheese crumbles, dried cherries, walnuts and sweet potato chips. Served with a Honey mustard dressing
PEAR AND TOASTED WALNUT SALAD 14
Blended spring mix, pears, toasted walnuts and Goat cheese. Served with Balsamic Vinaigrette dressing..

THE MILL FAVORITES

Served with choice of soup or salad and warm honey wheat bread

FORK TENDER POT ROAST 23
Slow roasted beef, topped with rich pan gravy and our haystack onions. Served with vegetable medley and garlic mashed potatoes.

MILLER'S MEAT LOAF 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

CHICKEN POT PIE 18
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.

BRANDIED PEACH & APPLE PORK CHOP 22
Char grilled bone in Pork Chop with a brandied peach & apple chutney. Served with garlic mashed potatoes and vegetable medley.

* **PEPPERCORN SIRLOIN** 28
Sirloin Steak grilled to order topped with a creamy Peppercorn Sauce. Served with garlic mashed potatoes and vegetable medley.

PULLED PORK MAC AND CHEESE BAKE 22
Pulled pork smothered in rich creamy, mac and cheese, baked to perfection.

TOMATO BASIL SALMON 26
Sautéed 8 oz. salmon with cherry tomatoes and fresh basil sauce, wild rice pilaf and vegetable medley.

WALLEYE PIKE 26
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.

MUSHROOM STRUDEL 23
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 22
Pasta with chicken, andouille sausage, and spinach with a mild spicy sauce.

LEMON CAPER CHICKEN PICATTA 23
Boneless chicken breast, lightly breaded, seasoned and sautéed. Served with a lemon caper beurre blanc sauce, wild rice pilaf and vegetable medley.

BAKED MAC AND CHEESE 19
Award winning Wisconsin Swiss and sharp cheddar cheeses, melted with homemade garlic cream cheese sauce, crusted and baked till golden and bubbly.



SANDWICHES

Served with French Fries and Coleslaw.



THE LIGHTER SIDE



Served with a garden salad

* **MILL BURGER** 14
1/2 lb. grilled Burger with tomato, lettuce and onion, with choice of swiss, cheddar or american cheese. Served on a Toasted Kaiser Roll.

PULLED PORK SANDWICH 12
Our house smoked pork served on a toasted Kaiser Roll.

CHICKEN TENDER SANDWICH 12
Beer battered and breaded chicken breast tenderloins on a toasted Kaiser roll with lettuce tomato and mayonnaise.

CLASSIC REUBEN 14
Hot corned beef, sauerkraut, Swiss cheese, and thousand Island dressing. Served on grilled rye bread

MUSHROOM STRUDEL 17

FORK TENDER POT ROAST 17

MILLER'S MEAT LOAF 17

FRIDAY: FISH SPECIALS

Beer Battered Icelandic Cod Or baked 18
(Additional pieces \$4.00)

SATURDAY: PRIME RIB 12 oz 30



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

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



HOUSE WINE

Sycamore Lane— California Glass Bottle
 White Zinfandel, Pinot Grigio, Chardonnay,
 Cabernet Sauvignon, Merlot,6.....24

LOCAL WINERIES

Reisling, Botham Vineyards-Barneveld, WI.....6.5.....26
Sweet...Mango...Honeysuckle
 Prairie Fume, Wollershien-Prairie Du Sac, WI.....7.....28
Semi Dry...Pear...Lime

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...Oaky...Vanilla

ROSE

Sabine—France.....7.5.....24
Strawberry...Citrus...Fresh...Crisp

RED WINES

Red Blend, Avalon7.5.....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
Black Fruits...Good Balance...Spice
 Seven Falls-Washington State.....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.....8

Ask if White Sangria is available

WHAT’S ON DRAFT? A diverse mix of breweries & flavor profiles.....4 /Mug 6/Pint 20/Pitcher

Lake Louie Brewing— Arena, 6 miles west
 Warped Speed (Scotch Ale-dark/full-bodied)
 Capital Brewery-Middleton, 17 miles east
 Maibock, Octoberfest, Winter Skal
 (Seasonal Rotation)

New Glarus Brewing Company— New Glarus-30 miles south
 Spotted Cow (Wisconsin Farmhouse Ale)
 Potosi Brewery Snake Hollow –Potosi 75 miles
 IPA

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

Lake Louie Brewing— Arena
 834 (Pale Ale)
 Kiss The Lips (IPA)

Capitol Wisconsin Amber
 Potosi Cave Ale

GOOD BREWS, BUT NOT FROM AROUND HERE5/Bottle

Corona

DOMESTIC BEERS.....4/Bottle

Coors Light Miller Lite Bud Light Busch Light Michelob Ultra Heineken 00(non-alcoholic)

MALTERNATIVES.....5/

BottleAngry Orchard Crisp Apple (Hard Cider)
 Raspberry, Lime, Mango or Black Cherry White
 Claw

FROM THE FOUNTAIN.....

Coke Products.....2
 Bottled Soda.....4
 Crème Soda, Root Beer, Orange Crème, Blueberry,
 Black Cherry

