

THE MILLSTONE PUBLIC HOUSE

Established
February 7th, 2016

100% locally owned & operated

A Public House is a spot where friends, family and community naturally gather together, share a great meal and have a few drinks. A public place to feel at home, intentionally relaxed and comfortable, inviting you to **come as you are.**

STARTERS

Calamari

Flash fried baby squid tossed in a spicy tomato sauce. **13^{.50}**

Candied Bacon

4 pieces of thick sliced smoked bacon, candied with cracked pepper. **11^{.50}**

Homemade Biscuits **NEW!**

4 Homemade buttermilk cheese and chive biscuits served warm with butter. **7**

Irish Potato Skins

House cut potato skins, fried and topped with a blend of cheeses, real bacon crumble and green onion. Served with sour cream **15^{.50}**

Wings

A pound of classic juicy GF chicken wings or breaded boneless wings, tossed in your choice of sauce: BBQ, honey garlic, buffalo, maple bacon, sweet chili, hot, medium or mild. **15^{.50}**
*Add fresh cut veggies **2**

Pulled Pork Wontons

8 deep fried wontons filled with our house made slow braised pork and BBQ sauce. Served with sour cream, sweet chili dip or our signature pickle dip. **11^{.50}**

Teriyaki Bites

Deep fried breaded Cauliflower bites tossed in teriyaki sauce. Topped with red peppers, green onions and sesame seeds. **13^{.50}**

Panko Crusted Pickle Spears

Hand coated in cornmeal and panko crumbs, deep fried to a golden brown and served with our signature pickle dip. **10^{.50}**

Nachos

A bed of tricolor corn tortilla chips, smothered with a blend of cheeses, topped with jalapeños, red onions, bell peppers, green onion and black beans. Served with sour cream and salsa. **12^{.50}**
*Add guacamole **3**
*Add grilled chicken, ground beef or pulled pork **5**

Black Lager Jalapeño Cheddar Dip

A rich and creamy cheese dip with a kick of jalapeño. Made with Spindrift Abyss Black Lager to deepen the flavour of this classic dip. Served with beer salted pretzel bites. **14^{.50}**

DETAILS

 = Customer Favourite

If you have any dietary restrictions or would like more information about Gluten Free or Vegetarian Options please ask your server for assistance.

SOUPS & SALADS

Seafood Chowder

A maritime favourite! Made from scratch and loaded with haddock, shrimp, scallops and mussels. Served with a warm homemade buttermilk cheese and chive biscuits. **13^{.50}**

Caesar Salad

Crisp romaine tossed with bacon bits, croutons, parmigiana and house made zesty garlic dressing.
Starter Size **8^{.50}** Meal Size **13^{.50}**
*Add grilled chicken **5**
*Add AAA 6 oz Striploin **9**

Soup du Jour

Try our daily fresh soup, prepared from scratch in house and served with a warm homemade buttermilk cheese and chive biscuits. **12^{.50}**

Thai Chicken Spinach Salad

Fresh baby spinach leaves topped with chicken, cashews, pickled red onion and goat cheese served warm with sautéed red peppers and Thai chill vinaigrette dressing. **15^{.50}**

Garden Salad **NEW!**

A bed of Arcadian spring mix with English cucumbers, grape tomatoes and shredded carrots tossed in a maple balsamic vinaigrette.
Starter Size **7^{.50}** Meal Size **11^{.50}**
*Add grilled chicken **5**
*Add AAA 6 oz Striploin **9**

Fresh Wedge Salad **NEW!**

A cold and crisp wedge of Iceberg lettuce topped with diced tomatoes, house made bacon bits and a creamy dill ranch dressing. **10**

BURGERS & SANDWICHES

The Backyard Burger

Classic seasoned hand pressed AAA beef patty with melted cheddar, crisp lettuce, fresh tomato and mayo served on a toasted Brioche bun. **14^{.50}**

Steak Sandwich

6 oz AAA striploin pan fried to order in rosemary oil and garlic, sliced and served open faced on toasted garlic bread with sautéed mushrooms and two panko breaded onion rings. **19^{.50}**

The Millstone Burger

Hand pressed AAA beef patty topped with sautéed mushrooms & onions, smoked bacon, creamy brie cheese, fresh tomato, roasted garlic mayo and arugula on a toasted Brioche bun. **17^{.50}**

Grilled Cheese and Bacon

Sourdough bread absolutely loaded with mozzarella, cheddar, brie cheese and bacon and grilled. **14^{.50}**
*Upgrade to Candied Bacon **2.50**

Candied Bacon Burger

Hand pressed AAA beef patty with 2 slices of candied bacon, melted cheddar, crisp lettuce, fresh tomato and maple mayo served on a toasted Brioche bun. **18^{.50}**

Buttermilk Chicken Biscuit Sliders

Our signature fried chicken topped with melted brie, fresh arugula and crispy onion rings drizzled with sriracha mayo and served on two warm homemade buttermilk cheese and chive biscuits. **16^{.50}**

Black Bean Burger **NEW!**

House made vegan option* black bean burger patty served on a toasted brioche bun with sriracha mayo, arugula, goat cheese and pickled red onion. **14^{.50}**
*Patty is gluten free and vegan

Classic BLT

Five slices of bacon with fresh lettuce, sliced tomato and mayo on toasted sourdough bread. **12^{.50}**

Louisiana Chicken Club

Blackened chicken topped with smoked bacon, cheddar, crisp lettuce, sliced tomato and mayo served on a ciabatta bun. **17^{.50}**

All burgers and Sandwiches are served with fries AND choice of Garden or Caesar Salad.
Or substitute both: Spinach Salad **\$2**. Cup of Soup du Jour **\$2**. Onion Rings **\$3**.
Sweet Potato Fries **\$3**. Poutine **\$4**.

*Take out orders: fries **OR** Caesar Salad

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PASTAS

Maple Curry Chicken Penne

Penne pasta tossed with grilled chicken, red peppers, onions and spinach in a house infused maple curry cream sauce. Served with garlic bread. **19^{.50}**

Candied Bacon Mac N' Cheese **NEW!**

Macaroni noodles in a creamy cheese sauce with chopped candied bacon and sautéed jalapeños, sprinkled with pangrattato and baked. **16^{.50}**

Tomato Basil Carne Linguine **NEW!**

Seasoned ground beef, blistered grape tomatoes and fresh basil leaves in a house made tomato sauce with crushed chili flakes and garlic tossed with linguine noodles and sprinkled with parmesan cheese. Served with garlic bread. **14^{.50}**
*Available dairy free

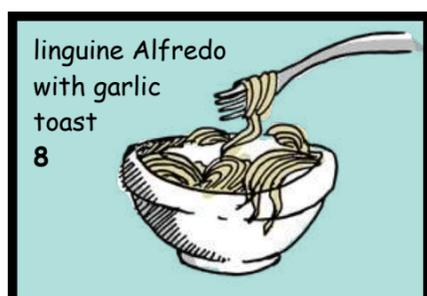
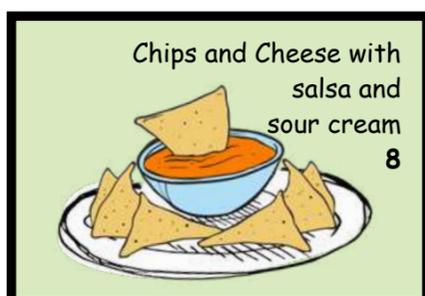
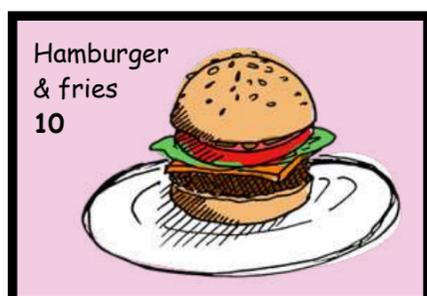
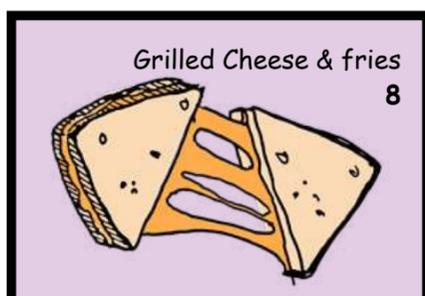
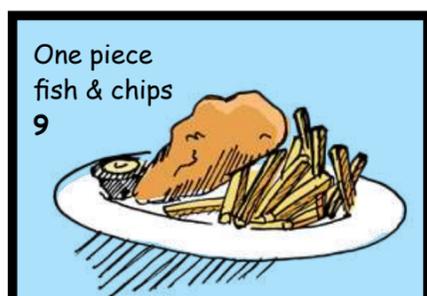
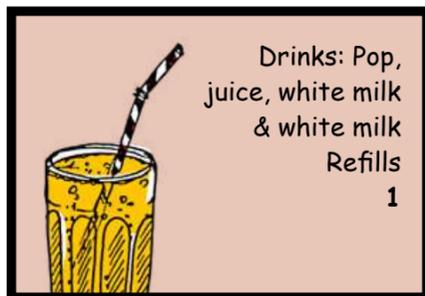
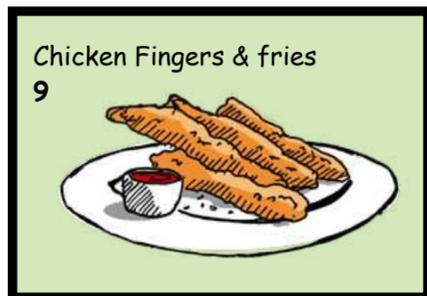
Chicken Alfredo

Creamy classic alfredo sauce with grilled chicken, parmesan cheese and fettuccine noodles. Served with garlic bread. **17^{.50}**
*Add cajun or pesto **1**

KIDS

(12 yrs & under) Includes drink.

Drinks: Pop, juice or white milk.
Refills \$1, Ice Cream Sandwich \$1



ENTREES

Spindrift Fish and Chips

Our golden-brown hand battered Spindrift haddock served with hand cut fries, coleslaw and tartar sauce.
1 piece **13^{.50}** 2 piece **16^{.50}**

AAA Striploin Steak **NEW!**

Locally sourced Withrow's Farm Black Angus 12 oz striploin pan fried to order in rosemary oil and garlic and topped with garlic butter. Served with garlic mashed potatoes and seasonal vegetables. **29^{.50}**

Millstone Signature Haddock **MUST TRY!**

2 pieces of Blackened or Flour Dusted pan fried Haddock topped with spinach, red onion and mushrooms served on a bed of mashed potatoes with a tomato cream sauce. **19^{.50}**
*not available during brunch

Classic Haddock Filet

Pan-fried and served with garlic butter and a lemon wedge with rice and seasonal vegetables. **18^{.50}**
*not available during brunch

Fiesta Enchiladas **NEW!**

Choose from Chicken or Black Bean Enchiladas cooked with sautéed onion wrapped in a soft tortilla shell and baked with cheese, jalapeños and red peppers. Served with Mexican Rice, Sour Cream and Salsa. **15^{.50}**

Golden Cod Cakes and Chow Chow **NEW!**

2 salt cod fish cakes pan fried to perfection. Accompanied by a fresh house salad, tartar and chow chow. A maritime classic! **17^{.50}**

Liver and Onions

Two pieces of Beef liver topped with sautéed onions and gravy served with seasonal vegetables and mashed potatoes. **15^{.50}**

Buttermilk Fried Chicken

Tender chicken breast soaked in buttermilk, dusted in seasoned flour and fried. Served with french fries, mashed potatoes or rice & house made coleslaw. **17^{.50}**

Tacos - Fish or Veggie

Enjoy 2 warm flour tortillas with shredded lettuce, pico de gallo, fresh cilantro, guacamole, sour cream, and lime. Choose from breaded haddock strips or sautéed ground black bean, peppers and onion. Served with hand cut french fries or rice. **15^{.50}**
*Spice it up with mexican rice **2**

Moules Frites **NEW!**

Fresh Atlantic Mussels steamed in your choice of Red Thai Coconut Curry or White Wine and Garlic Sauce. Served with hand cut seasoned french fries. **17**

BRUNCH

Served every Saturday & Sunday 11:30 to 2:00

Breakfast Poutine

A bed of home fries, chopped bacon, pork sausage, sautéed red pepper & caramelized onions with cheese curds topped with hollandaise sauce and 2 scrambled eggs. **14^{.50}**

The Classic

2 eggs with bacon or sausage, sourdough toast and home fries. **12^{.50}**

Omelette of the Day

Ask your server about our daily creation. Served with home fries and sourdough toast. **13^{.50}**

Cod Cake Benny

Two house made salt cod cakes topped with poached eggs and hollandaise sauce. Served with fresh garden salad, chow chow and home fries. **19^{.50}**

Steak and Eggs

A 6 oz Certified Black Angus striploin with 2 eggs, home fries and sourdough toast. **18^{.50}**

Eggs Benedict

Classic eggs benny with peameal bacon, poached eggs and hollandaise sauce. Served on your choice of English muffin or home made cheese biscuit with home fries. **14^{.50}**



Raise a Glass to the Weekend!



Double Pickled Bean Caesar
or Mimosa **8**