

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. **14.⁰⁰**

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 **15.⁷⁵**

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. **16**

*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. **12.⁵⁰**

Teriyaki Bites

Deep fried breaded Cauliflower bites tossed in teriyaki sauce. Topped with red peppers, green onions and sesame seeds. **14**

Black Lager Jalapeño Cheddar Dip & Pretzel Bites

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. **15**

WINE

Red	5oz	8oz	Btl	White	5oz	8oz	Btl
Il Padrino Rosso, 1L - Italy	7	9	30	Il Padrino Pinot Grigio, 1L - Italy	7	9	30
Los Cardos Malbe - Argentina	8	12	32	Zenato Pinot Grigio - Italy	9	14	38
Fontella Chianti - Italy	8	13	34	Spy Valley Sauvignon Blanc - NZ	11	15	44
The Crusher Cabernet - Cali	9	14	38	Gnarly Head Chardonnay - Cali	12	16	46
Zenato Valpolicella - Italy	11	15	44	Itynera Prosecco - Italy			39
Espino Carmenère - Chile	11	15	44	Lightfoot & Wolfville Rosé - Nova Scotia			49

Local Specialty

Nova 7
Sweet and Sparkling. 250ml chilled can **12**

Ask your server what we have on tap

Five of our ten brews are local craft

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. **13.⁷⁵**

Caesar Salad

Crisp romaine tossed with bacon bits, croutons, parmigiana and house made zesty garlic dressing.
Starter Size **8.⁷⁵** Meal Size **13.⁷⁵**
*Add grilled chicken **5**

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. **16.⁵⁰**

Garden Salad

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**

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. **15**

Louisiana Chicken Club

Blackened chicken topped with smoked bacon, cheddar, crisp lettuce, sliced tomato and mayo served on a ciabatta bun. **17.⁷⁵**

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. **17.⁷⁵**

Grilled Cheese and Bacon

Sourdough bread absolutely loaded with mozzarella, cheddar, brie cheese and bacon and grilled. **14.⁷⁵**
*Upgrade to Candied Bacon **3.⁵⁰**

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. **18.⁷⁵**

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. **17.⁷⁵**

Black Bean Burger

House made vegan option* black bean burger patty served on a toasted brioche bun with sriracha mayo, arugula, goat cheese and pickled red onion. **15.⁵⁰**
*Patty is gluten free and vegan

Classic BLT

Five slices of bacon with fresh lettuce, sliced tomato and mayo on toasted sourdough bread. **13.⁷⁵**

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

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

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.

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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. **19⁷⁵**

Candied Bacon Mac N' Cheese

Macaroni noodles in a creamy cheese sauce with chopped candied bacon and sautéed jalapeños, sprinkled with pangrattato and baked. **16⁷⁵**

Chicken Alfredo

Creamy classic alfredo sauce with grilled chicken, parmesan cheese and fettuccine noodles. Served with garlic bread. **17⁷⁵**
*Add cajun **1**

Tomato Basil Carne Linguine

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. **16⁷⁵**
*Available dairy free

Lobster Ravioli **NEW!**

Succulent North Atlantic lobster blended with mozzarella & ricotta cheese, wrapped in a delicate egg pasta in a rich lobster cream tarragon sauce. Served with citrus vinaigrette arugula greens. **22**

SWEETS

Chocolate Mousse Cake

Decadent chocolate cake topped with chocolate mousse and coated with rich chocolate ganache. It's gluten free but you'd never know. **9**

The Brownie Tower

Two chocolate brownies piled with vanilla ice cream, whipped cream and chocolate drizzle. **9**

Warm Seasonal Crumble

Layered crumble square with oats, brown sugar and seasonal fruit. Served with vanilla ice cream. **9**

Classic Carrot Cake

Moist carrot cake with notes of cinnamon topped with whipped cream cheese icing. **9**

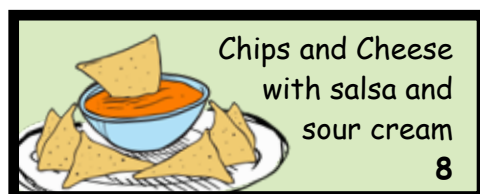
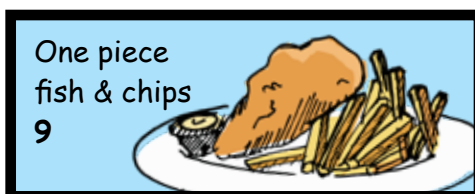
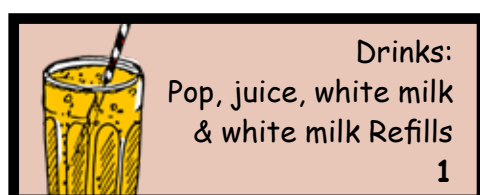
New York Cheesecake

Ask your server what we have in store. Changes weekly. **9**

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 **14**
2 piece **17⁵⁰**

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. **19⁷⁵**
*not available during brunch

Classic Haddock Filet

Pan-fried and served with garlic butter and a lemon wedge with rice and seasonal vegetables. **18⁷⁵**
*not available during brunch

Fiesta Chicken Enchilada

Enjoy 3 house made Chicken 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. **16⁵⁰**

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. **17⁷⁵**

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. **16**
*Spice it up with mexican rice **2**

Chicken Parm **NEW!**

Panko Breaded Chicken Breast topped with house made marinara and Parmesan cheese. Served atop fettuccine Alfredo. **18**

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. **14⁵⁰**

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. **14⁵⁰**

The Classic

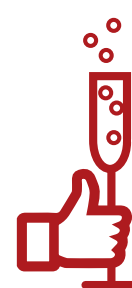
2 eggs with bacon or sausage, sourdough toast and home fries. **13⁵⁰**

Tomato Basil Eggs Benny

Fresh sliced tomato and Basil topped with poached eggs and hollandaise sauce. Served on your choice of English muffin or homemade cheese biscuit with home fries. **14⁵⁰**

Omelette of the Day

Ask your server about our daily creation. Served with home fries and sourdough toast. **14⁵⁰**



Raise a Glass
to the Weekend!

Double Pickled Bean Caesar
or Mimosa **8**

