



## Starter

Cheese Board 12  
*rotating trio of cheeses, fruits & crackers*

## Cafe

Fresh Brewed Coffee 2.5  
Assorted Hot Tea 2.5  
Espresso 3  
Cappuccino 3.5  
Warm Croissant 5  
*with butter*  
Biscotti Plate 3.5  
Cookie Platter 7

## Potables

Beer 6

Coors Light  
Stony Creek Cranky IPA  
Back East Ale  
Local Seasonal Ale

Wine By The Glass 9/ 6oz

Vicolo Pinot Grigio 12/ 9oz  
Canyon Road Chardonnay  
Fontini Rose  
Anterra Pinot Noir  
Trinity Oaks Cabernet

Small Format Bottles (187ml)

Canella Prosecco 9  
*Veneto, Italy*  
Kenwood Sauvignon Blanc 18  
*Sonoma, California*  
J. Lohr Cabernet Sauvignon 20  
*Paso Robles, California*

## Non Alcoholic

Coke, Diet Coke, Gingerale 2.5  
Sprite, Lemonade & Fresh Iced Tea  
Pellegrino 500ml 2.5

## Soup & Salad

Soup Du Jour 7  
*add a salad of mixed greens* 11

Caesar 8  
*romaine, frisee, parmesan & rosemary crouton*

Burrata Salad 12  
*marinated tomato, arugula, evoo & bread crisp*

Warm Asparagus Salad 11  
*mesculin greens, grilled onions, gorgonzola, candied nuts & creamy sherry vinaigrette*

Greek Salad 10  
*romaine, red onion, cucumber, red tomatoes, kalamata olives, feta cheese, pepperoncini & tuscan herb vinaigrette*

Salmon Panzanella 16  
*arugula, tomato, red onion, cucumber, kalamata olives, & red wine vinaigrette*

*add grilled chicken breast* 7

*add grilled shrimp* 9

*add grilled tenderloin* 12

## Sandwiches

*served with tangy slaw & curly fries / vegan black bean burger available*

Wadsworth Burger 13.5  
*cheddar, lettuce, tomato, onion, ketchup & double secret sauce*

The Reuben 13.5  
*sliced corned beef, swiss cheese, sauerkraut, thousand island dressing on marble rye*

California Club 14  
*roasted turkey, american cheese, bacon, lettuce, tomato, avocado & herbed mayo on a croissant*

Chicken Panini 14  
*fontina, broccoli rabe pesto, roasted tomato & grilled onion*

Italian Panini 14  
*prosciutto, sopressata, coppa, provolone & cherry peppers*

BBQ Pork 14  
*braised pork, cheddar cheese & bbq sauce on a brioche bun*

Roast Beef 14  
*shaved red onion & horseradish cream on a brioche bun*

Tabouli Hummus Pita 13  
*green leaf lettuce & cucumber*

*substitute crispy brussels sprouts* 2

*substitute gluten free bun & greens* 3

## Pasta

Shrimp Scampi 15  
*lemon, white wine, garlic, oven roasted tomatoes & linguini*

Penne 15  
*chicken, escarole, house made marinara & parmesan*

Chicken Broccoli Rabe Risotto 15  
*garlic, calabrian chili & parmesan*

**MRG**  
MILL RESTAURANT GROUP

CHEF JOE KEANE

EXECUTIVE CHEF STEVEN WOLF

Please let your server know about any dietary restrictions.

\*Thoroughly cooking meats, poultry, shellfish or eggs reduces the risk of food-borne illnesses.