

Starters

Pork Belly N' Bleu GF	\$11.00
<i>Crisp braised Pork Belly served atop Tuscan Kale tossed with Danish Bleu and garnished with Pickled Red Onion</i>	
P.E.I. Mussels GF	\$12.00
<i>Fresh mussels simmered in Roasted Tomato-Saffron Sauce served with Crusty Bread</i>	
Artisan Cheese Board GF	\$15.00
<i>A selection of four(4) Artisanal-made Cheeses garnished with Dried Fruits, Red Wine Gastrique, Honey, Almonds, and Walnuts</i>	
Charcuterie Plate GF	\$12.50
<i>A sampling of three(3) House-made meats served with appropriate garnish and condiments.</i>	
<i>Rotates - ask your server for tonight's selections.</i>	
Tapenade Trio GF, V, VG	\$11.00
<i>Green Olive, Kalamata Olive, and Sundried Tomato Tapenades spread on Toasted Baguette Slices and served with Arugula Salad</i>	
Gin Mill Sampling GF	\$12.50
<i>One(1) Charcuterie Treat, one(1) Artisanal Cheese and one(1) Tapenade Crostini served with Arugula Salad</i>	
Crab Dip GF	\$11.50
<i>Creamy blend of cheeses, herbs, shallot and decadent crab meat served with house-made crostini and Old Bay celery</i>	
Wild Mushroom Dip GF, V	\$9.00
<i>Smokey, earthy blend of Caramelized Mushrooms, Melted Onion and Cheeses served with house-made crostini</i>	

Soups & Salads

Beer N' Cheese	\$5.00 / \$7.00
<i>American Ales combine with Savory Cheeses, garnished with pretzel croutons and crisp bacon</i>	
Lobster Bisque GF	\$5.00 / \$7.00
<i>Smooth, rich Lobster Broth garnished with Smoked Tomato Coulis and Shaved Fennel Salad</i>	
Gin Mill Salad GF	\$6.50
<i>Mixed Baby Greens, Blueberries, Almonds, and English Cucumber tossed with Lemon Thyme Juniper Berry Vinaigrette</i>	
Garden Salad GF	\$6.00
<i>Mixed Baby Greens, Cucumber, Tomato, Bell Pepper, Croutons and your choice of House-made Dressings</i>	
Mediterranean Chopped Salad GF	\$6.50
<i>Romaine Lettuce, Roasted Piquillo Pepper, Tomato, Kalamata Olive, High Country Feta and Croutons tossed in White Balsamic Vinegar & Olive Oil</i>	
Steak Salad GF	\$14.00
<i>Grilled Petite NY Strip, Charred Romain Heart, Hard-boiled Egg, Bacon, Danish Bleu, and Balsamic Roasted Onions served with Bleu Cheese Dressing</i>	
Shrimp & Crab GF	\$14.50
<i>Shrimp and Crab Escabeche accompanied with Mixed Baby Greens, Scallions, Water Chestnuts, and Charred Red Bell Pepper tossed in Honey-Jalapeno Vinaigrette</i>	

House-made Salad Dressings

Champagne-Dijon Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey-Jalapeno Vinaigrette, Oil & Vinegar, Ranch, Soy-Ginger Vinaigrette

Handhelds

All Sandwiches & Burgers include one (1) side.

Chicken Bacon Ranch GF	\$11.00
<i>Smoked Chicken Breast, Arugula, Ranch and Warm Bacon Marmalade on Toasted Multi-Grain</i>	
Roasted Snapper GF	\$13.00
<i>Pan-roasted Red Snapper, Arugula, Marinated Tomato, and Lemon-Basil Aioli on an Artisan Bun</i>	
“Green” Cheese GF, V	\$9.50
<i>Fontina, High Country Creamery Cheese Curds, White Cheddar, Green Goddess Pesto and Oven-dried Tomatoes on Grilled Multi-Grain</i>	
Americana Burger GF	\$11.00
<i>The Classic. Short Rib and Chuck grilled beef patty, Lettuce, Tomato, Red Onion, House-made Pickles, Ketchup and Mustard on an Artisan Bun</i>	
Elk Burger GF	\$15.50
<i>Grilled Elk Patty with Cherry Mustard on an Artisan Bun</i>	

Sides

Rosemary & Parsley Fries	\$3.50	Mediterranean Pasta Salad	\$3.00
Smoked Potato Salad	\$3.50	Side Salad	\$6.00
Grilled Vegetables	\$3.50	Charred Green Bean Salad	\$3.00

Entrees

New York Strip GF	\$28.00
<i>Grilled 10 oz. striploin finished with Balsamic Demi-glace served with Herb Roasted Potatoes</i>	
Bone-in Pork Chop GF	\$22.00
<i>Grilled Pork Loin finished with braised Mustard Seed Demi-glace and Honey-thyme Onions served over braised Red Cabbage</i>	
Orange Rosemary Chicken GF	\$21.00
<i>Grilled airline Chicken Breast and boneless thigh tossed with Wilted Baby Spinach, Arugula, Roasted Fennel and Red Potatoes</i>	
Salmon Rockefeller GF	\$27.00
<i>Roasted Faroe Salmon filled with Lump Crab, Spinach, and Bacon finished with Chardonnay-Dijon Cream Sauce. Served with Herb Roasted Potatoes</i>	
Shrimp N’ Tasso GF	\$24.00
<i>Broiled Colossal Shrimp, Tri-Colored Orzo, Fire Roasted Piquillo Pepper, Oven-Dried Tomato, Spinach, and House-made Tasso tossed in a Creamed Shrimp Butter</i>	
Eggplant Caponata GF, V	\$18.00
<i>Fire Roasted Eggplant-Tomato Sauce garnished with Olives, Capers, Roasted Bell Pepper, and Fresh Basil tossed with Pappardelle Pasta and Parmigiano-Reggiano</i>	
Mushroom Risotto GF, V, VG	\$23.00
<i>Creamy Carnaroli Rice filled with Caramelized Shitake, Beech, Oyster and Royal Trumpet Mushrooms, braised Kale and Parmigiano-Reggiano</i>	