

SOUPS

LOBSTER BISQUE 10

CHICKEN AND WHITE BEAN CHILI 8

BOURBON ONION SOUP, FULL 11 HALF 8
KLINGER'S CROUTONS, MELTED CHEESE

MILLSTONE at

74 MAIN

APPETIZERS

MUSSELS & SHRIMP IN GARLIC BUTTER,
GRILLED BREAD, TABASCO, LEMON & PARSLEY 15

CRISPY POTSTICKERS, PORK AND SCALLION, CITRUS SOY DIPPING SAUCE, ASIAN SLAW 11

SHELBURNE FARMS CHEESE FONDUE MOLTEN PORT WINE CHEESE SAUCE, COUNTRY BREAD,
APPLES AND GRAPES, LOCAL SUMMER SAUSAGE 12

KOREAN BARBECUE WINGS BUTTERMILK RANCH, CUCUMBER SALAD 12

FRESH SUMMER ROLLS, RICE PAPER & NOODLES, FRESH BASIL, WADLEIGH HILL FARM BIBB LETTUCE,
SWEET CHILI VINAIGRETTE 11

SMOKED SALMON PIZZETTE, DUCKTRAP LOX, GRILLED FLATBREAD, HORSERADISH MAYO, CUCUMBER CAPER RELISH 12

SALADS

CAESAR SALAD*, FRESH ROMAINE, BRIOCHE CROUTONS, AGED PARMESAN, NEW AMERICAN
CAESAR DRESSING HALF 9 FULL 13 ADD GRILLED CHICKEN 5

LOCAL GARDEN SALAD, GREENS, TOMATO, CUCUMBER, AGED PARMESAN, SUNNY HONEY DRESSING 8

CURRY CHICKEN SALAD, LOCAL GREENS, CHILLED CURRY CHICKEN, MANGO CHUTNEY, WON TON CRISP 12

SPRING LEDGE FARM TOMATO SALAD, FRESH LOCAL TOMATOES, JULIENNED SUMMER VEGGIES,
MAPLE BROOK FARM BURRATA, PESTO VINAIGRETTE, 13

MY BIG GREEK SALAD, GRILLED CHICKEN, OLIVES, LOCAL FETA, TOMATO, CUCUMBER, FARM ROMAINE,
RED WINE VINAIGRETTE 16

ENTREES

GRILLED NEW YORK STRIP*,
A HAND CUT 12 OZ. STEAK OF NEW ZEALAND RAISED BLACK ANGUS, MASHED POTATO, SEASONAL VEGETABLES, BORDELAISE 28

THAI FRIED RICE,
WOK TOSSED VEGGIES & RICE, SPICY PEANUT SAUCE, CILANTRO 17
ADD CHICKEN OR SHRIMP 6

PAN ROASTED ATLANTIC SALMON,
LEMONGRASS HONEY GLAZED, LOBSTER FRIED RICE, DAIKON SALAD 25

BRAISED SHORT RIB,
SLOW BRAISED BONELESS SHORT RIB, PAPPARDELLE PASTA, ROMA TOMATOES AND BABY SPINACH,
INFUSED EXTRA VIRGIN OLIVE OIL, SHAVED REGGIANO 24

SEARED SEA SCALLOPS
BABY RED POTATOES STIR FRIED WITH SEASONAL VEGETABLES, BASIL PESTO, RASPBERRIES 29

BISTRO

FISH TACOS, BLACKENED MAHI, LETTUCE,
PINEAPPLE SALSA, SPICY MAYO, BLACK BEAN SALAD, 15.5

VEGGIE LO MEIN, WOK TOSSED LONG NOODLES & VEGGIES,
FRAGRANT CHILI GARLIC SAUCE 15 ADD CHICKEN OR SHRIMP 6

FAJITAS*, CHICKEN OR STEAK, ONIONS & PEPPERS, SALSA,
SOUR CREAM, GUACAMOLE, FLOUR TORTILLAS 16

MEATLOAF DINNER, MASHED POTATO, BABY CARROTS,
TRADITIONAL GRAVY 17

TURKEY BLT, BACON, LETTUCE, TOMATO, GRILLED BREAD,
GARLIC AIOLI, FRIES 14

CHEDDAR BURGER* (SEVENTY FOUR CLASSIC)

A HALF POUND OF FRESH BOYDEN FARM BEEF, CAST IRON SEARED AND FINISHED ON OUR GRILL WITH SHELBURNE FARMS
CHEDDAR, GARLIC AIOLI, LETTUCE, TOMATO, HOUSE PICKLES, FRIES 14

SIDES AND SNACKS

TEMPURA CHICKEN FINGERS, DUCK SAUCE 9

OUR FRIES, SPICY MAYO 6

SHRIMP COCKTAIL 16

FRIED CALAMARI WITH PICKLED PEPPERS 12

COLESLAW 5

FRESH FRUIT 5

*CONSUMER ADVISORY WARNING FOR RAW FOODS: WE ADVISE THAT CONSUMPTION OF UNDERCOOKED MEAT, EGGS, POULTRY
OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

– CULINARY TEAM: JOHN HESSLER, LANE SPENCER, AND WALTER LOVELY –



Battles Farm
328 Center rd
Bradford, NH 03221

Melissa's Mushrooms
Sanbornton, NH

Wadleigh Hill Farm
North Sutton, NH

