



THE MILL

IN NEW GLASGOW

Chef Emily Wells & Team

Welcome to The Mill

HISTORY OF THE MILL

The Mill in New Glasgow started life as the New Glasgow Hall, built around 1896.

The Hall served several functions in the community; as a courthouse and as a gathering place for social events, meetings, debates and dances. In later years, the New Glasgow Hall was used for training sessions by the Reserve Army, local church suppers, and square dances hosted by the Junior Farmers. In the 1960s, the Hall was converted into a grist mill by the Dingwell family, and sold to Roland Larkin in the mid-1970s. In 1997 it was converted by Roland's son and daughter-in-law, Harvey and Rosemary, into the Olde Glasgow Mill Restaurant. Chef Emily Wells purchased the restaurant from the Larkins in 2015 and renamed it The Mill in New Glasgow.

Public halls played an important role in the life of Prince Edward Island communities throughout the 20th century, as venues for community celebrations, gatherings, meals and more. In recent years, The Mill has reconnected with its former function thanks to workshops, picnics and events held there by The River Clyde Pageant, Farmers Helping Farmers, and other local initiatives.



Wine

White Wine

	Glass	½ litre	Bottle
Sartori Arco dei Giovi Pinot Grigio, Italy	10	28	40
Cave Springs Niagara Peninsula Riesling, Canada	11	32	44
Wolf Blass Yellow Label Chardonnay, Australia	11	32	44
Villa Maria Sauvignon Blanc, New Zealand	12	34	48

Sparkling

Sartori Prosecco Spumante Brut Efro, Italy	10	28	40
La Marca Prosecco Rose DOC, Italy			54

Red Wine

	Glass	½ litre	Bottle
Woodbridge Robert Mondavi Merlot, USA	10	28	40
Don David Malbec, Argentina	11	32	44
Cono Sur Organic Cabernet Sauvignon Carmenère, Chile	11	32	44
Pelee Island Pinot Noir Reserve, Canada	12	34	48

Ask your server for today's feature wines



Beer & Cider

Local Beer On Tap 9

Upstreet Commons Pilsner, Upstreet Go Devil IPA, Moth Lane Red Ale

Local Bottled Beer & Cider 10

PEI Brewing Company • Gahan Vic Park Pale Ale

Upstreet Craft Brewing • Rhuby Social Witbier, Lime Light Lager, Do Gooder APA

Copper Bottom Brewing • Ken's Stout

Lone Oak Brewing Co • Hollywood West Coast IPA

Red Island Cider • Father Walker's Dry Cider

Bottled Beer Domestic 6

Coors Lite, Canadian, Keith's

Bottled Beer Imported 7

Corona, Stella Artois

Non-Alcoholic Beer 5

Upstreet Libra North Cape Pale Ale



Cocktails & Refreshments

Cocktails 12

River Shine Martini • PEI Strait Shine, Triple Sec, lemon juice, rhubarb juice

The Mill Spritz • Rhubarb lemonade, sparkling wine

Bourbon Sour • Maker's Mark Bourbon, fresh lemon, gomme syrup

Peachy Keen Iced Tea • Vodka, citrus iced tea, simple syrup and peach nectar

Cucumber Collins • Hendrick's Gin, freshly squeezed lemon, simple syrup, club soda and sliced cucumber

Non-Alcoholic Refreshments 3

Coffee • Samuel's Smooth Dark Roast Blend Coffee

Tea • Red Rose Tea, Herbal teas: Higgins & Burke lemon, peppermint, Earl Grey, chamomile, lemongrass green

Juice • Orange, apple, cranberry, rhubarb, tomato and Clamato

Soda • Pepsi, Diet Pepsi, 7 Up, ginger ale, tonic and soda water

House-made Refreshments 4

Lemonade

Citrus iced tea

Samuel's Smooth Dark Roast Blend iced coffee



Appetizers

The Soup 8

Please ask about today's selection

Local Mixed Green Salad 14

Sweet and delicious locally grown salad greens with vegetables, herbs, pumpkin seeds, dried cranberries, parmesan and apple cider vinaigrette

The Marché Salad 14

Choose from one of our Marché salads. Served with local Soleil's Farm mixed greens

Mediterranean Seafood Chowder 15 DF

A rich tomato pesto broth with fish, Newfoundland shrimp and PEI mussels, garnished with a roasted red pepper garlic rouille

Steamed PEI Blue Mussels 1 lb. 15 DF

Spicy Asian-style broth with garlic, fresh lime, ginger, cilantro and Indonesian soy sauce

Steamed PEI Blue Mussels 1 lb. 15 GF

Classic Provençal with tomatoes, herbs, butter and white wine

Spiced Chicken & Bacon Meatballs 15 GF

Local Larkin Farms chicken with onions, garlic, cumin, coriander, turmeric, smoked paprika and a little jalapeño heat, in our classic tomato marinara sauce

Belle River Crab Cakes 17 DF

PEI rock crab with scallions, red peppers, panko breadcrumbs, celery and cilantro.
Served with a sriracha lime mayo

Please inform your server of any food allergies or intolerances when ordering



Mains

Slow-Cooked Pork Ribs with Mac & Cheese 28

A half rack of baby back ribs with rosemary, garlic and spices, our traditional mac & cheese and Soleil's Farm salad greens. Ask about our GF and DF option for this dish

The Mill Chicken Pad Thai 25 GF & DF

Stir fried with garlic, ginger, vegetables, tofu, cilantro, lemon juice and rice noodles. Garnished with roasted peanuts in our version of this spicy, hot, sour, salty & sweet Thai favourite

The Fish Market Price

Please ask about today's fresh fish selection

Roasted Chicken Breast with Mushroom Sherry Sauce 29 GF

Local Larkin Farms chicken stuffed with arborio rice, feta, Parmesan, steamed greens, dried apples, and almonds. Accompanied by roasted potatoes, cranberry relish and local Soleil's Farm salad greens

The Beef Market Price

Please ask about today's selection

Lamb & Feta Burger 22

8 oz. PEI lamb and feta cheese grilled and served with rhubarb chutney, mayonnaise, lettuce and tomato on a brioche bun. Served with roasted potatoes and local Soleil's Farm salad greens. GF bun available

Ratatouille with Grilled Polenta 22 GF, vegan upon request

A Provençal classic — zucchini, eggplant, tomato, peppers and oyster mushrooms roasted slowly with garlic and olive oil, served on triangles of crisp grilled polenta

The Mill kitchen begins to prepare your food when you place your order, using fresh local ingredients. This process takes time — we encourage you to enjoy your evening and we will have your meal prepared as soon as possible. Thank you for your understanding.