



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

	5 oz	8 oz	½ litre	Bottle
Sartori Arco dei Giovi Pinot Grigio, Italy	9	13	25	40
Cave Spring Niagara Peninsula Riesling, Canada	11	15	30	48
Wolf Blass Yellow Label Chardonnay, Australia	10	14	28	44
Villa Maria Sauvignon Blanc, New Zealand	12	16	34	52
Island Honey Wine Wildflower Mead, PEI				34

Sparkling

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

Red Wine

	5 oz	8 oz	½ litre	Bottle
Woodbridge by Robert Mondavi Merlot, USA	9	13	25	40
Don David Malbec, Argentina	11	15	30	48
Cono Sur Organic Cabernet Sauvignon Carmenère, Chile	9	13	25	40
Pelee Island Pinot Noir Reserve, Canada	10	14	28	44

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 Dirt Road Red Ale

Local Bottled Beer & Cider 9

PEI Brewing Company • Gahan Vic Park Pale Ale

Upstreet Craft Brewing • Rhuby Social Witbier, 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 Pilsner



Cocktails & Refreshments

Classic Cocktails & Martinis 13

Bellini • Sparkling wine, peach purée

Tom Collins • Hendricks gin with fresh squeezed lemon, simple syrup and topped with soda

Negroni • Beefeater gin, Campari and sweet vermouth

Old Fashioned • Makers Mark bourbon whisky, sugar, soda and a splash of bitters

Manhattan • Canadian Club whisky, sweet vermouth and a splash of bitters

Cosmopolitan • Vodka, Cointreau, cranberry juice and lime

Traditional Martini • Gin or vodka

Signature Cocktails 13

River Clyde Pageant Punch • Strait Shine, triple sec and rhubarb lemonade

The Mill Spritz • Rhubarb lemonade, sparkling wine

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

The Marché Salad 15

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

Mediterranean Seafood Chowder 16 GF & 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

Choose a style: spicy Asian-style broth with garlic, fresh lime, ginger, cilantro and Indonesian soy sauce (DF) or classic Provençal with tomatoes, herbs, butter and white wine (GF)

The Daily Dip 15

Served with vegetables and bread. Please ask about today's selection

Belle River Crab Cakes 18 DF

PEI rock crab with scallions, red peppers, panko breadcrumbs, celery and cilantro. Served with a sriracha lime mayo. *Also available as a main accompanied with a side salad (24)*

Lobster & Shrimp Salad 20 DF

PEI lobster meets Newfoundland shrimp with capers, lemon zest, herbs and mayonnaise. Served with a buttermilk biscuit. Gluten-free option available upon request

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



Mains

The Mill Chicken Pot Pie 22

A classic with carrots, mushrooms, peas, pearl onions and summer savoury in a creamy velouté sauce between layers of flaky pastry. Served with roasted potatoes and Soleil's Farm salad greens

Slow-Cooked Pork Ribs with Mac & Cheese 29

Baby back ribs braised with rosemary, thyme, spices and local cider. Served with 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, fish sauce and rice noodles. Garnished with roasted peanuts in our version of this hot, sour, salty & sweet Thai favourite

Beef Burgundy 32

Atlantic beef braised in a rich beef and red wine sauce with carrots, bacon, garlic, thyme, mushrooms and pearl onions. Served with potatoes and baguette for wiping up the gravy

Roasted Chicken Breast with Mushroom Sherry Sauce 29 GF

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

The Fish Market Price

Please ask about today's fresh fish selection

Moroccan-style Vegetable Stew 22 GF

Vegetables and chickpeas simmered with Moroccan spices and served with Basmati rice. Garnished with raisins, toasted almonds, yogurt and cilantro. DF & Vegan without the yogurt

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.