



# 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	10	14	26	42
Cave Spring Niagara Peninsula Riesling, Canada	12	16	31	50
Wolf Blass Yellow Label Chardonnay, Australia	11	15	29	46
Villa Maria Sauvignon Blanc, New Zealand	13	17	35	54
Island Honey Wine Wildflower Mead (500 mL), P.E.I.				36

## Sparkling

Sartori Prosecco Spumante Brut Erfo, Italy	10			44
La Marca Prosecco Rose DOC, Italy				56

## Red Wine

	5 oz	8 oz	½ litre	Bottle
Woodbridge by Robert Mondavi Merlot, USA	10	14	25	42
Don David Malbec, Argentina	12	16	30	50
Cono Sur Organic Cabernet Sauvignon Carmenère, Chile	10	14	25	42
Pelee Island Pinot Noir Reserve, Canada	11	15	28	46

*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, Moth Lane Shits and Giggles Light Lager

## **Local Bottled Beer & Cider 10**

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 6**

Upstreet Libra Pilsner, Upstreet Libra Lime Lager



# Cocktails & Refreshments

## Cocktails (2 oz) 14

Strawberry Mojito • White rum, strawberries, lime, mint, simple syrup and soda

Salty Watermelon Margarita • Tequila, triple sec, lime, watermelon juice with a salted rim

Cucumber Collins • Hendricks gin with fresh squeezed lemon, fresh sliced cucumber, simple syrup and topped with soda

Old Fashioned • Makers Mark bourbon whisky, Canadian maple syrup, soda and a splash of bitters

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

The Mill Spritz • Rhubarb lemonade, sparkling wine

Aperol Spritz • Aperol liqueur, sparkling wine and soda

## Martinis 14

Lemon Drop • Vodka, triple sec, fresh squeezed lemon and simple syrup

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

Cosmopolitan • Vodka, Cointreau, cranberry juice and lime

Espresso Martini • Kahlua, vodka, dark roast coffee, coffee beans and shredded chocolate

Traditional Martini • Gin or vodka

## Mocktails 9

Watermelon Splash • Fresh watermelon juice, fresh lime, simple syrup and soda

Ruby Lemonade • A fresh mixture of house made rhubarb juice and fresh lemonade

Strawberry Mojito • Strawberries, fresh mint, simple syrup and soda

## Non-Alcoholic Refreshments 3

**Coffee** • Samuel's Smooth Dark Roast Blend Coffee

**Tea** • Red Rose Tea, herbal teas (ask your server about tea selection)

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

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



# Appetizers

## **The Soup 9**

Please ask about today's selection.

## **Tomato, Vegetable & Chickpea Salad with Feta Cheese 20**

Kalamata olives, jammy egg, Soleil's Farm mixed greens and herb vinaigrette.

## **The Marché Salad 15**

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

## **Mediterranean Seafood Chowder 17 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. 18**

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

## **The Daily Dip 18**

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

## **Lamb & Feta Meatballs 18 GF**

PEI lamb and feta cheese with ground almonds, oregano and mint served in our classic tomato marinara sauce and garnished with Parmesan cheese. Great for sharing.

## **Belle River Crab Cakes 20 DF**

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

## **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

## **Slow-Cooked Pork Ribs with Mac & Cheese** 31

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** 27 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.

## **The Fish** Market Price

Please ask about today's fresh fish selection.

## **Roasted Chicken Breast with Mushroom Sherry Sauce** 31 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.

## **Boneless Prime Beef Ribeye** 40 GF

A 10 oz Atlantic beef steak served with crème fraiche & Argentinian chimichurri. Accompanied by roasted potatoes and Soleil's Farm salad greens. DF without the crème fraiche.

## **The Burger** 25

Chili spice beef burger on a brioche bun with pesto mayonnaise and aged PEI cheddar. Garnished with corn relish, lettuce and tomato. Served with Soleil's Farm salad greens and roasted potatoes. Gluten and dairy free option available.

## **Tofu Vegetable Rice Noodle Soup** 25

Our version of Malaysian Laksa soup with coconut milk, lemongrass curry paste, local vegetables and mushrooms. Finished with cilantro, mint, cucumber, crispy fried onion and lime. Vegan and GF without the crispy fried onions.

*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.*