



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



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Appetizers

The Soup 9

Please ask about today's selection.

Tomato, Vegetable & Chickpea Salad with Feta Cheese 20 GF

Kalamata olives, jammy egg, Soleil's Farm mixed greens and herb vinaigrette. DF without the cheese.

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 — great for sharing. Please ask about today's selection. Gluten free options available.

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 GF & 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. 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.



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. Vegan option available.

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.

Atlantic Top Sirloin Steak 34 GF

8 oz top sirloin 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 green tomato chutney, 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 DF

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.

Roasted Vegetable Ratatouille with Cheese-stuffed Tortellini 25

In a classic tomato sauce with mushrooms, zucchini, eggplant, peppers and basil pesto. Baked with mozzarella and parmesan.