



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	11	15	30	48
Thirty Bench Riesling VQA, Canada	13	18	32	62
Wolf Blass Yellow Label Chardonnay, Australia	12	17	32	48
Matua Sauvignon Blanc, New Zealand	12	17	32	48
Benjamin Bridge, Tidal Bay, Nova Scotia, Canada				62
Villa Maria Sauvignon Blanc, New Zealand				65

Sparkling

Sartori Prosecco Spumante Brut Erfo, Italy	11			52
La Marca Prosecco Rose DOC, Italy				65

Red Wine

	5 oz	8 oz	½ litre	Bottle
Don David Malbec, Argentina	12	16	30	50
Cono Sur Organic Cabernet Sauvignon Carmenère, Chile	10	15	27	44
Chateau Canet Bordeaux Organic, France	12	17	32	48
Pelee Island Pinot Noir Reserve, Canada				52
Ed Edmundo Cabernet Sauvignon, Argentina				48

Non-alcoholic Wine

	5 oz	8 oz	½ litre	Bottle
Loxton Sauvignon Blanc, Australia	8			22
Loxton Cabernet Sauvignon, Australia	8			30

Ask your server for today's feature wines



Beer & Cider

Local Beer On Tap 9

Moth Lane Red Dirt Road Red Ale,
Moth Lane Shits and Giggles Light Lager
Copperbottom Broadside APA

Local Bottled Beer 10

PEI Brewing Company • Gahan Vic Park
Pale Ale
Copper Bottom Brewing • Ken's Stout
Lone Oak Brewing Co • Hollywood West
Coast IPA

Bottled Beer Domestic 7

Coors Lite, Canadian, Keith's

Bottled Beer Imported 8

Corona, Stella Artois

Non-Alcoholic Beer 7

Please ask your server about our
current selections

Local Cider 11

Red Island Cider • Father Walker's Dry Cider,
Lady's Slipper Pink Haskap Cider

Refreshments

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

Refreshments 3

Coffee • Brazilian Cerrado a Reserva Dark
Roast from Receiver Coffee Co.

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



Cocktails & Martinis

Cocktails (2 oz) 15

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 • Bearface Triple Oak Canadian Whiskey, 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 15

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

Classic Spirits 1 oz 8

Gin, Vodka, Rum or Rye



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.

Mediterranean Seafood Chowder 19 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. 19

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 20

Served with vegetables and bread — great for sharing. Please ask about today's selection. Gluten free options available.

Lamb & Feta Meatballs 19 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 22 DF

PEI rock crab with scallions, red peppers, panko breadcrumbs, celery and cilantro. Served with a sriracha lime mayo. Also available as a main course with salad \$30.

Lobster & Shrimp Salad 22 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 32

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

Vegetable 26 • Chicken 29 • 8 oz Lobster 50 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 33 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 40 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 26

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 26 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 26

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