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, Roland's son and daughter-in-law, Harvey and Rosemary, converted it into the Olde Glasgow Mill Restaurant. 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 here by River Clyde Arts.

Emily Wells has also used The Mill to support more distant communities. For many years she has held fundraisers for Farmers Helping Farmers, a PEI organization that partners with Kenyan farmers and schools to provide financial support, education, and expertise to communities in Meru County. Since 2023 Emily has travelled to Kenya with FHF’s school nutrition and scholarship program. Inspired by the vibrant textiles and local craftswomen, Emily commissioned a range of fabric pieces for sale at the Mill: these are the cushions, aprons, bags, and napkins you will see at the entrance. All proceeds go to Farmers Helping Farmers.

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Wine

White Wine	6 oz	8 oz	½ litre	Bottle
Angove Organic Chardonnay, Australia	13	15	32	48
Matua Sauvignon Blanc, New Zealand	14	16	38	54
Gabbiano Pinot Grigio, Italy	12	14	30	45
Villa Maria Sauvignon Blanc, New Zealand				65

Sparkling				
Sartori Prosecco, Italy	15			60
Benjamin Bridge Nova 7, Nova Scotia	16			65

Red Wine	6 oz	8 oz	½ litre	Bottle
Don David Malbec, Argentina	14	16	40	54
Cono Sur Organic Cabernet Sauvignon/Carmenere, Chile	13	15	34	47
Ed Edmundo Cabernet Sauvignon, Argentina	13	15	34	47
Barossa Valley Estate, Australia				65

Non-alcoholic Wine	6 oz	8 oz	½ litre	Bottle
Les Fumees Blanches Sauvignon Blanc, France	12	14		45
Jackson-Triggs Rosé, Canada	10	12		38

Ask your server for today's feature wines

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Beer & Cider

Local Beer On Tap 10

Moth Lane Red Dirt Road Red Ale

Moth Lane Shits and Giggles Light Lager

Local Craft Beer 10

Copperbottom Centennial Stock Blonde Ale

Bogside Irish Red Ale

Lone Oak Fixed Link Pilsener

Domestic Beer 7

Keiths

Coors Light

Local Cider 11

Red Island Cider Father Walker's Dry Cider

Red Island Cider Lady Slipper Pink Haskap

Non-Alcoholic Beers 7

Lone Oak Noble Ultra

Refreshments

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 and Clamato

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

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Cocktails & Martinis

Cocktails 15

Moscow Mule (Deep Roots Edition)
A crisp and spicy classic made with Deep Roots High Tide Moonshine, ginger beer, and fresh lime juice, served over ice with a lime garnish. *Mocktail version available with 0% rum.*

Cucumber Collins
A cool and refreshing blend of gin, cucumber, lemon juice, and soda. *Mocktail version available with 0% gin.*

River Clyde Pageant Punch
A punch made with PEI's own Strait Shine, orange liqueur, and rhubarb lemonade. *Mocktail version available with 0% rum and orange essence.*

The Mill Spritz
A light, sparkling cocktail made with rhubarb lemonade and sparkling wine. *Mocktail version available with non-alcoholic sparkling wine.*

Martinis 15

Lemon Drop Martini · vodka, fresh lemon juice, limoncello
Espresso Martini · vodka, dark roast coffee, coffee liqueur
Rhubarb Martini · gin, rhubarb syrup, fresh lemon juice, mint
Traditional Martini · gin or vodka, dry vermouth

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Appetizers

The Soup 9

Please ask about today's selection.

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.

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.

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.

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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.

Roasted Vegetable Lasagna 26

Roasted zucchini, peppers, eggplant, mushrooms and spinach in a classic tomato sauce with layers of pasta, Bechamella sauce, mozzarella & parmesan cheeses. Served with Soleil's Farm salad greens.

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Dessert

Chocolate Zucotto Cake 12
Italian dome cake with dark chocolate mousse, chocolate cake and ganache.

Carrot Cake 10
With pineapple, pecans, almonds and cream cheese icing.

Blueberry Almond Bread Pudding 12
PEI blueberries with Canadian Club whiskey and brown sugar sauce.

Frozen Maple Mousse 11 GF
New Brunswick maple syrup with cream and eggs, garnished with crystallized ginger.

Dark Chocolate Tofu Mousse 8 GF & DF
It really doesn't taste like tofu and is diabetic-friendly, with just a little maple syrup.

Harvest Rye Pecan Pie 12
The Canadian version of the Southern classic with eggs, butter, sugar and Crown Royal Harvest Rye Whiskey.

Chocolate Chip Pecan Cookies 4 per cookie

Oatmeal Raisin Cookies 4 per cookie

After Dinner Drinks

Irish Coffee • Irish whiskey, Baileys & cream 12
Monte Cristo • Kahlua, Grand Marnier & cream 12
The Mill Coffee • Baileys, Grand Marnier & cream 12
Taylor Fladgate 10-year-old Tawny port 10
Taylor Fladgate Late Bottled Vintage Port 8

Coffee • Samuel's Smooth Dark Roast Blend Coffee
Tea • Red Rose Tea, herbal teas (ask your server about tea selection)