



Built in 1745

Steaks | Seafood | Prime Rib

A rare relic of Pre-Revolutionary New England, the Old Grist Mill was built in 1745 on the banks of the Runnins River. The power by the dam and the old water wheel was utilized in grinding the grain raised by nearby colonial farmers. The stepping stone to the front doorway is one of the massive granite grindstones of those primitive days.

The earliest owner of record was J. Bowen, who operated the part that is now the upper dining room as a grist mill. The lower level which was probably added some years later was the old saw mill. One owner succeeded another, as the generations passed, until around 1845, when the mill was operated by the blind Dexter Chaffee. Even today some guests still return to the spot known as "Blind Man's Mill".

Today, the Old Grist Mill by the river's edge continues in the tradition of New England taverns. People of all backgrounds gather daily for food, drink, and good times. The tavern's restaurant has a robust menu featuring quality steaks and prime rib that are prepared exactly to order. The cocktail lounge is a convivial gathering place for travelers during any season and on the whole is a handsome blend of rural hospitality and refreshment in New England wayside tradition.

Welcome to the Old Grist Mill...


In the spirit of the classic colonial tavern, The Old Grist Mill prides itself on serving the finest food, freshly prepared and served to your liking.

We invite you to sit back and enjoy a delightful tavern experience amidst the warm and friendly atmosphere of our unique mill setting.



APPETIZERS

GF **Jumbo Shrimp Cocktail** \$13
Four Large Shrimp served with our own Cocktail Sauce (each additional shrimp \$2.50)

 **Pt. Judith Calamari** \$13.50
Local Calamari fried & tossed with Hot Peppers and Garlic Butter

Potato Skins \$11
Potato Skins filled with Chopped Bacon, topped with our three-cheese blend, served with Sour Cream

Crab Cakes \$13
Traditional Lump Crab Style served with Corn Relish

Lobster Stuffed Mushrooms  \$14
Topped with our House Cheese Medley

Clams Casino \$13
Native Littlenecks topped with Seafood Crumbs & Bacon

BURGERS & SANDWICHES

 **Grist Mill Burger** \$13
With Lettuce, Tomato and Onion

Bacon Burger \$14.50
Topped with Bacon Strips and Cheese

Mushroom Cheddar Burger \$14
Sautéed Mushrooms & Cheddar Cheese

Blue Cheese Burger \$14
Topped with Melted Blue Cheese & bacon Bits

Crab Cake Melt \$12.50
Our lump crab caked served with melted Swiss on a grilled bun

 **Shaved Prime Rib** \$12.50
Smothered with Mushrooms, Onions and Melted Swiss Cheese

Grilled Rubeen \$12
An old-fashioned favorite

Crispy Chicken \$11
Boneless chicken breast fried and topped with our three cheese blend

 **Lobster Roll** \$22
New England or Connecticut style Served a grilled roll

All Sandwiches are served with homemade French Fries

SOUPS & SALADS

GF **Tavern Salad** \$14
Mesclun Greens with Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumble with Raspberry Vinaigrette

Caesar Salad \$13
Cut Romaine tossed with Parmesan Cheese, Croutons & our Caesar Dressing

GF **Chopped Salad** \$12
Salad greens topped with chopped Cucumbers, Tomatoes, Beets, Boiled Eggs, & Smoked Gouda

Salad Toppings

Chicken \$4 Shrimp \$6 Salmon \$7 Sirloin \$7

Clam Chowder 1/2 sandwich & cup of soup.....\$10
 Cup \$4.75 | Bowl \$5.50

Soup of the Day 1/2 sandwich & cup of chowder.....\$10.50
 Cup \$4.50 | Bowl \$5.25
 1/2 sandwich & onion soup.....\$11

Baked Onion 1/2 lobster roll ... \$4.50 extra
 \$5.50


Before placing your order, please inform your server if a person in your party has a food allergy. The consumption of raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



All Dinner entrées include your choice of a Garden Fresh or Caesar Salad delivered to your table, as well as vegetables of the day and choice of one of the following: Baked Potato, Sweet Potato, Seasoned French Fries, Sweet Potato Fries, or Garlic Mashed Potatoes

GF STEAKS, PRIME RIB & CHOPS GF

New York Sirloin 10 OZ. | \$24
 Filet Mignon 8 OZ. | \$29
 Ribeye 16 OZ. | \$29

 **Prime Rib**
 Certified Angus Beef slow roasted and hand cut
 10 OZ. Petite Cut \$27
 16 OZ. Regular Cut \$31

Herb Encrusted Lamb Chops
 Hand Cut, served with Mint Jelly \$32

ACCOMPANIMENTS

Sautéed Onions \$2.99 | **Oscar Style** \$9 | **Sautéed Mushrooms** \$2.99

Create your own Surf & Turf combination. Pair your favorite steak with one of our many seafood options

Stuffed Shrimp 3/\$9 | **Grilled Salmon** \$8 | **Sautéed Lobster** \$15

SEAFOOD

 **Baked Stuffed Shrimp**
 A Grist Mill Tradition for over 60 years

\$26  **Fresh Grilled Norwegian Salmon** GF \$27
 Served over fresh Sautéed Spinach with a zesty Dijon Mustard Sauce

Baked Boston Scrod GF \$22
 Served Baked or Fried

Stuffed Sole \$25
 Lump Crab stuffing, topped with Sherry Cream Sauce

Fresh Sea Scallops GF \$27
 Served Fried or Pan Seared

\$27  **Baked Seafood Plater** GF \$33
 A combination of Scallop, Stuffed Shrimp and Scrod

GF Lobster GF

1.25 lb.
 \$29

2.5lb.
 \$42

3.5lb.
 \$55

Lobster Sauté \$37
 1/2 lb. of pulled Lobster meat in Sweet Cream Butter

Stuff any Lobster with an additional quarter pound of Lobster meat, Baked with a sprinkle of buttery cracker crumbs \$10

Twin Lobster \$44
 2 - 1.25lb. Lobsters w/Drawn Butter



Don't miss **Pasta & More** on the back page



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These items can be produced Gluten Free



Old Grist Mill Favorites

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PASTA & MORE

Chicken Pomodoro <i>Served over Linguini</i>	\$23	 Seafood Mornay <i>Scallops, Shrimp, Lobster, Broccoli and Mushrooms in Cream Sauce served over Linguini</i>	\$28
 Roasted Turkey <i>Served over Stuffing with Mashed Potato, Vegetable & Pan Gravy</i>	\$22	Shrimp Scampi <i>Sautéed in Garlic Butter sauce served over Linguini</i>	\$24
Tavern Chicken <i>Grilled Chicken, Tomato and Portobello Mushrooms tossed in Basil Cream sauce over Linguini</i>	\$25	Roast Half Duckling ^{GF} <i>Semi-boneless duck served with maple orange glaze</i>	\$28

House Cocktails

Cranberry Sangria

GLS 9.99 / Carafe 24.99

Pumpkin Martini <i>Fulton's Pumpkin, Absolute Vanilla and cream</i>	10.25	Salted Caramel Martini <i>Absolute Vodka, RumChata and caramel. Served straight up</i>	10.99
Espresso Martini <i>A Blend of Absolut Vanilla, Patron XO and Baileys</i>	10.99	Cran Apple Cocktail <i>Crown Royal Apple and cranberry, served on the rocks</i>	10.25
Autumn Punch <i>A mix of dark, spiced and light rum, apple cider and cranberry juice, served on the rocks</i>	10.25	Bourbon Maple Manhattan <i>Smugglers Notch Bourbon, Crown maple syrup and a splash of vermouth shaken and served straight up.</i>	10.99
Peartini		10.50	
<i>Pear Vodka, Pear Williams and pear nectar shaken (not stirred) served straight up</i>			

DESSERTS

 Carrot Cake <i>A Grist Mill favorite for over 50 years</i>	\$7.25	 Strawberry Shortcake <i>Homemade biscuits topped with strawberries and fresh whipped cream</i>	\$6.25
Chocolate Layer Cake <i>Four layers covered in Ganache</i>	\$7	 Tiramisu <i>A coffee lover's favorite</i>	\$7.75
Crème Brûlée ^{GF} <i>There's always room for this one</i>	\$6	Fruit Pies <i>Apple Blueberry Seasonal</i>	\$5.25
Cheesecake <i>Deep dish NY style</i>	\$5.75	Rice Pudding <i>A New England favorite</i>	\$5.50
	<i>Fresh Berries add \$1.50</i>	<i>A la mode add \$1.50</i>	

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