



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.

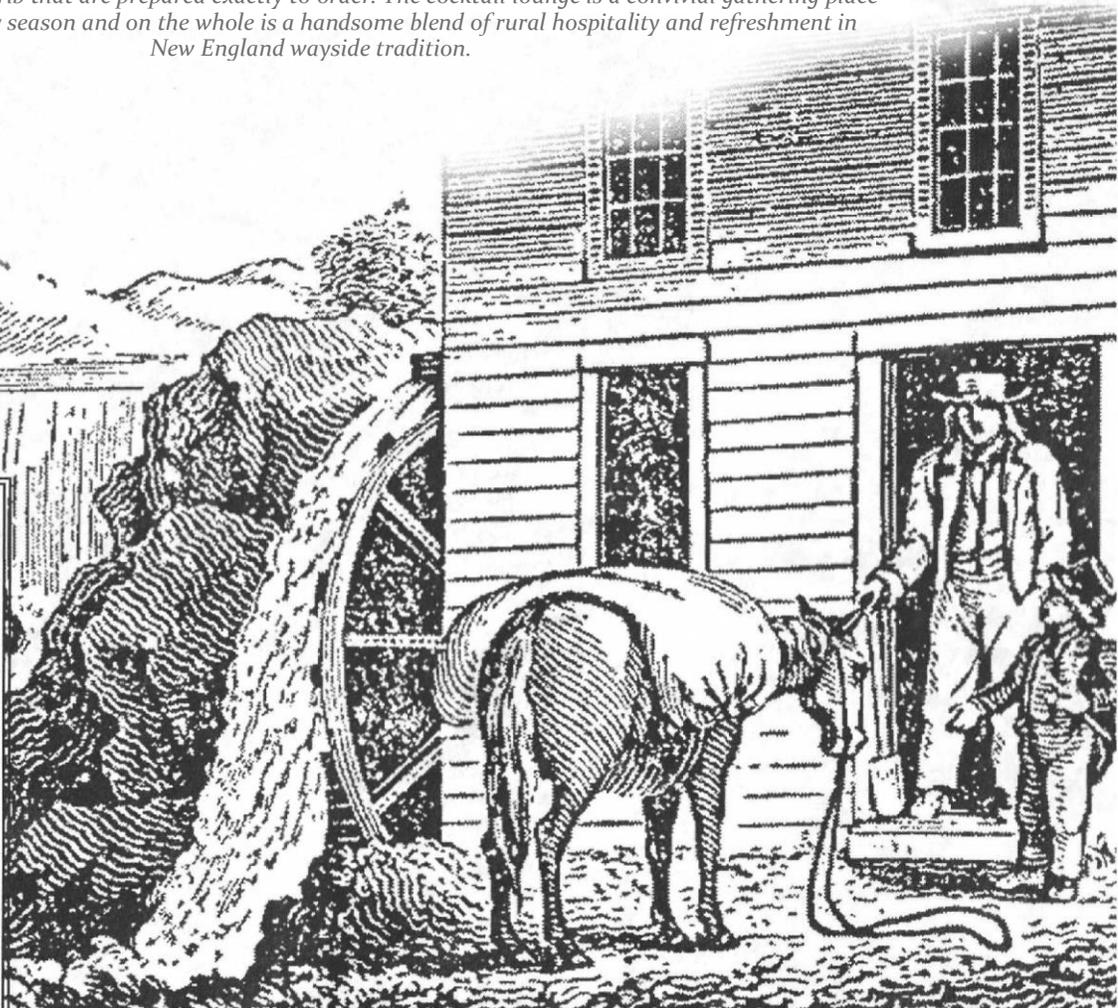
The earliest owner of record was J. Bowen, who operated the part that is now the upper dining room as a grist mill. The lower level which was probably added some years later was the old saw mill. One owner succeeded another, as the generations passed, until around 1845, when the mill was operated by 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**
Four Large Shrimp served with our own Cocktail Sauce \$13 (each additional shrimp \$3)

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

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

Baked Brie
Fresh Brie & apricots baked in a pastry crust topped with honey, walnuts & raisins \$13

BURGERS & SANDWICHES

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

Bacon Burger
Topped with Bacon Strips and Cheese \$14.50
 **Mushroom Cheddar Burger**
Sautéed Mushrooms & Cheddar Cheese \$14

Blue Cheese Burger
Melted Blue Cheese & bacon Bits \$15

Crab Cake Melt
Our lump crab caked served with melted Swiss on a grilled bun \$13.25

 **Shaved Prime Rib**
Smothered with Mushrooms, Onions and Melted Swiss Cheese \$14.25

Grilled Reuben
An old-fashioned favorite \$13.50

Crispy Chicken
Boneless chicken breast fried and topped with our three cheese blend \$13

 **Lobster Roll**
New England or Connecticut style Served on a grilled roll \$28

All Sandwiches are served with homemade French Fries

Crab Cakes
Traditional Lump Crab Style served with Corn Relish \$14.50

 **Lobster Stuffed Mushrooms**
Topped with our House Cheese Medley \$14.50

Clams Casino
Native Littlenecks topped with Seafood Crumbs & Bacon \$13.50

GF **Buratta**
Fresh Mozzarella served with Prosciutto and roasted tomatoes \$11.50

SOUPS & SALADS

GF **Spinach & Bacon Salad**
Baby Spinach & Mesclun Greens topped with Feta cheese, red onions, bacon bits & avocado served with Bacon Vinaigrette. \$15

Caesar Salad
Cut Romaine tossed with Parmesan Cheese, Croutons & our Caesar Dressing \$14

GF **Harvest Kale**
Baby Kale & mixed greens topped with diced sweet potato, raisins, apples, goat cheese & walnuts. Served with Apple Vinaigrette dressing \$14.50

 **GF** **Tavern Salad**
Mixed greens with raisins, glazed walnuts & blue cheese crumbles. Served with raspberry vinaigrette \$14.50

Salad Toppings

Chicken \$6 Shrimp \$8 Salmon \$10 Sirloin \$9

Clam Chowder
 Cup \$4.99 | Bowl \$5.99
 1/2 sandwich & cup of soup.....\$11.50

Soup of the Day
 Cup \$4.75 | Bowl \$5.50
 1/2 sandwich & cup of chowder.....\$11.75

1/2 sandwich & onion soup.....\$12.50

Baked Onion
 \$5.99
 1/2 lobster roll add\$8

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.

GF These items can be produced Gluten Free



Old Grist Mill Favorites

All Dinner entrées include your choice of our FreshWorks salad bar or 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. | \$26

Filet Mignon 8 OZ. | \$32

Ribeye 16 OZ. | \$35

All steaks are charbroiled to order

 **Herb Encrusted Lamb Chop**

Hand Cut, served with Mint Jelly \$36

 **Prime Rib**

Angus Beef slow roasted and hand cut

10 OZ. Petite Cut \$30

16 OZ. Regular Cut \$36

22 OZ. Hearty Cut \$42

ACCOMPANIMENTS

Sautéed Onions \$3 | *Oscar Style* \$9 | *Sautéed Mushrooms* \$3

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

Stuffed Shrimp 3/\$10 | *Grilled Salmon* \$10 | *Sautéed Lobster* \$22

SEAFOOD

 **Baked Stuffed Shrimp**

A Grist Mill Tradition for over 60 years

5 jumbo shrimp stuffed with our seafood stuffing \$28

Baked Boston Scrod GF

Served Baked or Fried \$24

Fresh Sea Scallops GF

Served Fried or Pan seared \$29

 **Fresh Grilled Norwegian Salmon** GF

Served over fresh Sautéed Spinach with a zesty

Dijon Mustard Sauce \$29

Stuffed Sole

Lump Crab stuffing, topped with Newburg Sauce \$28

Baked Seafood Plater GF

A combination of Scallop, Stuffed Shrimp and Scrod \$34

 **Lobster** GF 

1.25 lb.

\$55

2.25lb.

\$72

Lobster Sauté

\$48

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 \$15



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



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PASTA & MORE

Chicken Pomodoro

Boneless chicken breast, lightly breaded and topped with melted cheese. Served over Linguini \$25



Roasted Turkey

Freshly roasted and served over Stuffing with Mashed Potato, Vegetable & Pan Gravy \$23

Tavern Chicken

Grilled Chicken, Tomato and Portobello Mushrooms tossed in Basil Cream sauce over Linguini \$25



Seafood Mornay

Scallops, Shrimp, Lobster, Broccoli and Mushrooms in Cream Sauce served over Linguini \$33

Shrimp Scampi

Sautéed in Garlic Butter sauce served over Linguini \$26

GF Roast Half Duckling

Semi-boneless duck served with maple orange glaze \$29

DESSERTS



Carrot Cake

A Grist Mill favorite for over 50 years \$7.75

Chocolate Layer Cake

Four layers covered in Ganache \$7

GF Crème Brûlée

There's always room for this classic \$6.50

Cheesecake

Deep dish NY style \$6.25

Fresh Berries add \$1.50



Strawberry Shortcake

Buttermilk biscuit layered with strawberries and whipped cream \$6.25



Tiramisu

A coffee lover's favorite \$7.75

Fruit Pies

Apple | Blueberry | Seasonal \$5.25

A la mode add \$1.50

Rice Pudding

A New England favorite \$5.50

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