

SOUP & SALAD

Clam Chowder

New England clam chowder with bacon, oyster crackers.

\$9.00

Classic Turkey Chili GF

house-made, red and white bean, Modelo Especial chicken stock, salsa verde, sour cream, house tortilla.

\$13.00

Tomato Bisque VG | GFo

hearty roasted tomatoes, parmesan cheese, chives, butter croutons.

\$9.00

House Greek Salad VG | GF | Vo

chopped crisp romaine lettuce, feta cheese, cucumbers, olives, tomatoes, pepperoncini, tossed with house-made Greek vinaigrette.

\$14.00



APPETIZERS

LMT Wings GFo

tossed in your choice of agrodolce sauce, lemon garlic or sweet & salty rub.

\$14.00

Pickle Jar V | GF

house-made pickled cauliflower, green beans, carrots and onions.

\$10.00

Potato Pierogies

traditional polish pierogi dough stuffed with bacon, cheddar and scallions, pan fried in brown butter until crisp and served with seasoned sour cream.

\$12.00

Baked Brie CN | VGo

mulled locally-sourced cranberry jam topped with cider vinaigrette dressed greens, crispy prosciutto and toasted pine nuts.

\$14.00

Zesty Heirloom Bruschetta VG

marinated heirloom tomatoes served on Syrian bread with locally-sourced mozzarella, finished with a blasamic glaze and chiffondale basil.

\$14.00

Swordfish Skewer

sticky and sweet terriyaki-glazed swordfish served over dressed greens and pickled onions.

\$16.00

SANDWICHES

All sandwiches served with choice of fries or salad

+ truffle fries \$1 | fried egg* \$1 | GF bun \$1 | bacon \$2 | soup \$4

Buttermilk Fried Chicken GFo

Vermont cheddar, lettuce, tomato, onion, creamy ranch, served on a seeded brioche bun.

\$16.00

LMT Burger GFo

American cheese, house sauce, lettuce, tomato, onion, served on a seeded brioche bun.

\$16.00

Fish Sando GFo

seared cod blackened in a house blend seasoning over a savory Asian style coleslaw, finished with a kimchi aioli, served on a seeded brioche bun.

\$17.00

Short Rib Grilled Cheese

crispy grilled cheese filled with tender braised short rib and served with a short rib au jus.

\$17.00

Nashville Hot Chicken GFo

spicy Nashville seasoned fried chicken thigh served over coleslaw and finished with grillos pickles.

\$16.00

Black Bean Burger VG | Vo

vegan cheddar, romaine lettuce, tomato, chipotle ranch, served on a potato roll.

\$16.00

HOUSE SIDES

hand-cut fries \$7 | truffle fries \$8 | side salad \$7 |
baked mac & cheese \$8
mashed potato \$8
wild rice \$7
vegetable medley \$8

vegetarian VG | vegan V | gluten free GF | contains nuts CN
"o" indicates optional substitutions



KITCHEN: sun - thurs 11 am - 10 pm | fri & sat 11 am - 11 pm
sat & sun brunch 10 am - 3pm | BAR: open late night

Caesar Salad GFo

romaine hearts, shaved parmesan, butter croutons, house-made Caesar dressing.

\$13.00

Autumn Salad VG | GF | Vo

savory rice pilaf tossed with chopped Tuscan kale in a scallion vinaigrette, finished with goat cheese and pomegranate seeds.

\$14.00

Roasted Chioggia & Red Beet Salad VG | GF | CN | Vo

served over baby arugula and dressed with a blood orange vinaigrette, finished with goat cheese and toasted pine nuts.

\$14.00

Salad add-ons

egg* \$1 | bacon \$2 | seared salmon \$10
grilled or fried chicken \$8 | steak* \$12
black bean burger \$8 | swordfish \$12

PLATES

Braised Short Rib Ragu with Rigatoni

house-braised slow cooked short rib, creamy vodka tomato sauce.

\$28.00

Braised Lamb Shank GFo

slow cooked, braised with red wine and house-made lamb stock, pumpkin au gratin and garlicky sautéed rainbow chard.

\$28.00

Cod Provencal GFo

pan fried ritz crusted cod fillet served over wild rice pilaf, caramelized mushrooms, tomatoes and sautéed garlic rainbow chard, finished with a white wine caper provencal.

\$28.00

Bavette Steak GF

buttery garlic whipped potatoes and roasted garlic broccolini, finished with a house-made peppery au poivre.

\$30.00

Potato Crusted Salmon GF

pan fried sour cream and onion crusted salmon served over creamy beet risotto with a zesty tzatziki.

\$28.00

Stuffed Delicata Squash Vo | GF | CN

seasonally roasted delicata squash served over garlicky wild rice with roasted acorn squash, sweet apple and onion jam, finished with goat cheese, toasted pepitas and a cider vinaigrette drizzle.

\$22.00

PIZZA

V coconut cheese \$2
GF crust \$2

Tomato Mozzarella VG | Vo | GFo

fresh mozzarella, shaved parmesan, sliced hothouse tomatoes, garlic oil, basil.

\$14.00

White Clam Pizza

house-made bechamel spread over a fire roasted pizza with local chopped clams, Tuscan olive oil, roasted garlic and thin sliced red onions, finished with fresh marjoram.

\$16.00

Butternut Squash Pizza VGo | GFo

seasonally roasted and puréed butternut squash spread over a fire roasted pizza topped with grilled scallions, blue cheese, local green apples and bacon lardons.

\$16.00

Mushroom Cauliflower Pizza V | GFo

house-made marinara sauce with mushrooms, cauliflower and coconut mozzarella cheese, finished with garlic oil and chiffonade basil.

\$14.00

ALL MENUS



@LOWERMILLSTAVERN

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LOWER MILLS

TAVERN

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\$14.00

Salad add-ons

egg* \$1 | bacon \$2 | seared salmon \$10
grilled or fried chicken \$8 | steak* \$12
black bean burger \$8 | swordfish \$12

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vegan cheddar, romaine lettuce, tomato, chipotle ranch, served on a potato roll.

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PIZZA

V coconut cheese \$2
GF crust \$2

Tomato Mozzarella VG | Vo | GFo

fresh mozzarella, shaved parmesan, sliced hothouse tomatoes, garlic oil, basil.

\$14.00

Butternut Squash Pizza VGo | GFo

seasonally roasted and puréed butternut squash spread over a fire roasted pizza topped with grilled scallions, blue cheese, local green apples and bacon lardons.

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Mushroom Cauliflower Pizza V | GFo

house-made marinara sauce with mushrooms, cauliflower and coconut mozzarella cheese, finished with garlic oil and chiffonade basil.

\$14.00

HOUSE SIDES

hand-cut fries \$7 | truffle fries \$8 | side salad \$7 |
baked mac & cheese \$8

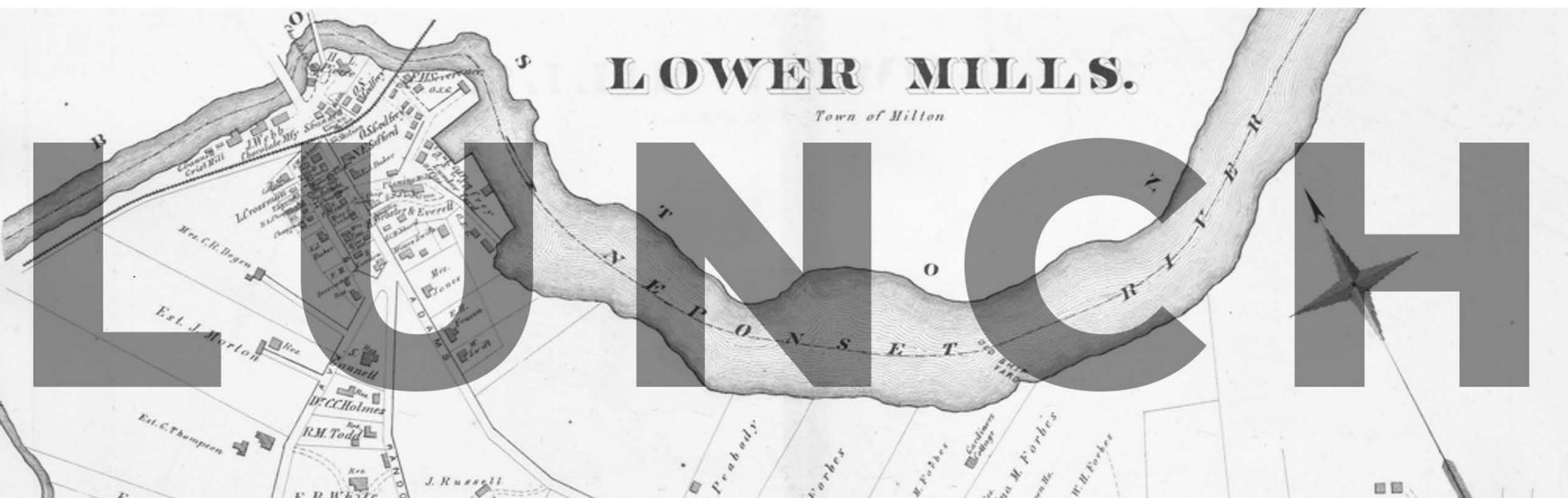
ALL MENUS



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LOWER MILLS TAVERN

KITCHEN: sun - thurs 11 am - 10 pm | fri & sat 11 am - 11 pm
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BRUNCH

Pork Rib Skillet Hash

served with BBQ-braised pork ribs and shredded pork, seasonal vegetables and potato, topped with two eggs any style.

\$16.00 make it vegan: sub tofu, coconut mozzarella \$2

Chicken & Biscuits

our buttermilk fried chicken served with two homemade buttermilk biscuits, slathered in homestyle sausage gravy.

\$15.00

Cali Fried Egg Sando

fried eggs, bacon jam, goat cheese, dressed arugula, toasted sourdough, side of homefries.

\$14.00

Cinnamon Roll Pancakes

stacked high and finished with a crème anglaise.

\$12.00

Steak N' Eggs*

marinated flank steak and seasoned soft fried eggs; served with homefries.

\$18.00

Sweet Ricotta French Toast

topped with macerated berries and Vermont maple syrup.

\$14.00

The LMT Scramble*

three eggs, bacon, maple sausage; served with homefries.

\$14.00

Homemade Blueberry Scone

made fresh this morning!

\$4.00

HOUSE SIDES
 side egg* \$2 | bacon or sausage \$5 | home fries \$4
 toast \$2 | waffle \$4 | buttermilk biscuit \$4
 hand-cut fries \$7 | truffle fries \$8

THE 'UNCH' IN BRUNCH

All sandwiches served with choice of fries or salad
 + truffle fries \$1 | fried egg* \$1 | GF bun \$1 | bacon \$2 | soup \$4

Buttermilk Fried Chicken ^{GFo}

Vermont cheddar, lettuce, tomato, onion, creamy ranch, served on a seeded brioche bun.

\$16.00

LMT Burger ^{GFo}

American cheese, house sauce, lettuce, tomato, onion, served on a seeded brioche bun.

\$16.00

Nashville Hot Chicken ^{GFo}

spicy Nashville seasoned fried chicken thigh served over coleslaw and finished with grillos pickles.

\$16.00

Black Bean Burger ^{VG | Vo}

vegan cheddar, romaine lettuce, tomato, chipotle ranch, served on a potato roll.

\$16.00

Tomato Mozzarella ^{VG | Vo | GFo}

fresh mozzarella, shaved parmesan, sliced hothouse tomatoes, garlic oil, basil.

\$14.00

Mushroom Cauliflower Pizza ^{V | GFo}

house-made marinara sauce with mushrooms, cauliflower and coconut mozzarella cheese, finished with garlic oil and chiffonade basil.

\$14.00

Caesar Salad ^{GFo}

romaine hearts, shaved parmesan, butter croutons, house-made Caesar dressing.

\$13.00

Autumn Salad ^{VG | GF | Vo}

savory rice pilaf tossed with chopped Tuscan kale in a scallion vinaigrette, finished with goat cheese and pomegranate seeds.

\$14.00

Roasted Chioggia & Red Beet Salad ^{VG | GF | CN | Vo}

served over baby arugula and dressed with a blood orange vinaigrette, finished with goat cheese and toasted pine nuts.

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Salad add-ons

egg* \$1 | bacon \$2 | seared salmon \$10
 grilled or fried chicken \$8 | steak* \$12
 black bean burger \$8 | swordfish \$12

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COCKTAILS →

BEER

draft

allagash	\$8
castle island keeper	\$9
cloud candy (12 oz)	\$9
dorchester gold	\$7
downeast cider	\$9
elysian night owl	\$9
fiddlehead IPA	\$7
guinness	\$8
jack's abby copper legend	\$8
stella artois	\$7

bottles & cans

amstel light	\$5
bud light	\$4
budweiser	\$4
castle island white ale	\$8
coors banquet	\$5
downeast cider seasonal	\$7
founder's all day IPA	\$7
jai alai IPA	\$8
left hand milk stout	\$8
lord hobo freebird	\$7
magners	\$6
micheLOB ultra	\$5
mighty squirrel sour face	\$10
miller high life	\$4
modelo especial	\$6
nantucket blue	\$6
nightshift nitelite	\$7
pressed seltzer	\$9
reissdorf kölsch	\$9
sierra nevada	\$7
victory golden monkey	\$8
weiHenstephaner	\$8
athletic "upside dawn" n/a	\$7

blackberry old fashioned
bourbon, blackberry simple syrup, angostura and orange bitters
\$14.00

autumn's bounty
vodka, apple cider, rosemary simple and ginger beer
\$12.00

espresso martini
lavazza espresso, vodka, coffee liqueur, irish cream
\$14.00

DOT 75
citadelle gin, elderflower, pomegranate juice, topped with prosecco
\$13.00

LMT fall sangria
pinot noir, apple brandy, apple cider, lime
\$12.00

LM&MT
mezcal, montenegro, chocolate bitters
\$14.00

spicy pear marg
ghost tequila, pear liqueur, lime, lime wheel garnish
\$14.00

pink lady
vodka, elderflower, pink grapefruit, muddled thyme, rosé float
\$12.00

honey old fashioned
bourbon, honey simple syrup, angostura and orange bitters
\$14.00

neighborhood lemonade
vodka, chambord, simple syrup and lemon juice, topped with ginger ale
\$13.00

lower gin mills
New Amsterdam gin, elderflower, mint, lime, fever-tree ginger beer
\$12.00

LMT smash
bourbon, thyme simple syrup, lemon soda & add flavor
\$13.00
apple cider, raspberry, blackerry, grapefruit, pomegranate, cranberry

WINE

GLASS | BOTTLE

WHITE

chardonnay, william hill estate north coast, ca	\$10 \$38
chardonnay, sonoma cutrer sonoma county, ca	\$12 \$46
grüner veltliner, laurenz v. kamptal & kremstal, austria	\$10 \$38
pinot grigio, villa pozzi sicily, italy	\$9 \$36
riesling, kung fu girl columbia valley, wa	\$9 \$34
sauvignon blanc, kim crawford wines marlborough, new zealand	\$11 \$42

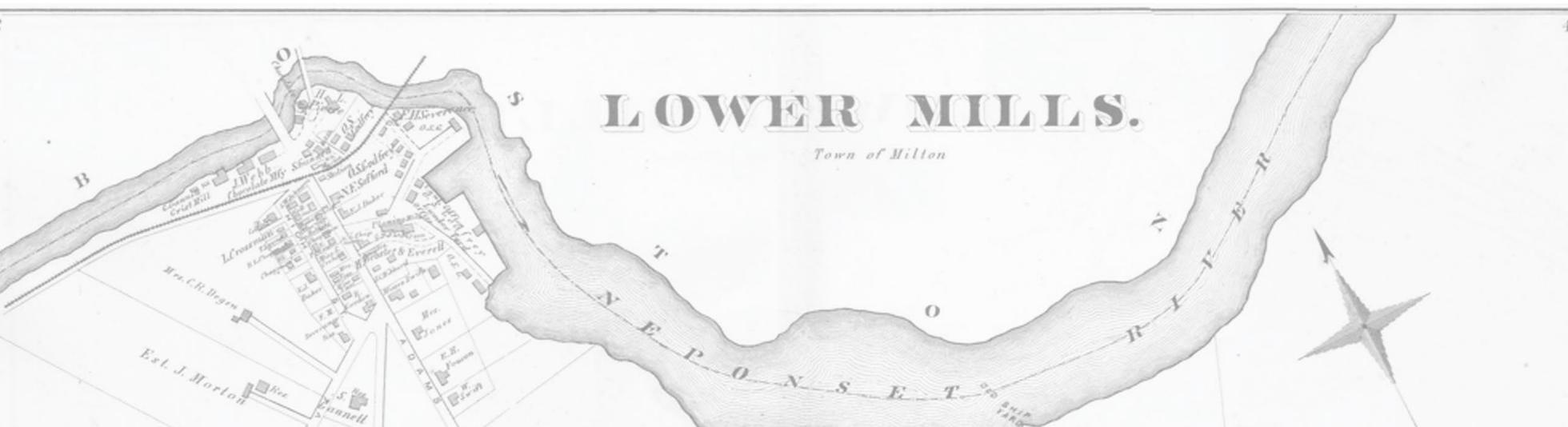
RED

cabernet sauvignon, francis coppola sonoma county, ca	\$12 \$46
malbec, alta vista vive mendoza and salta, argentina	\$9 \$34
merlot, josh cellars napa valley, ca	\$9 \$34
pinot noir, meiommi california coast	\$10 \$38
pinot noir, whiplash napa valley, ca	\$10 \$38
zinfandel, 1000 stories mendocino county, ca	\$11 \$42

ROSÉ & BUBBLES

nv prosecco torresella veneto, italy	\$11 \$52
torresella sparkling brut rosé veneto, italy	\$10 \$47
prophecy rosé win de france	\$10 \$40

@lowermillstavern



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lower gin mills
New Amsterdam gin, elderflower, mint, lime, fever-tree ginger beer
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\$8 Mary's & Mimosas

<p>house vodka with our house-made bloody mary mix</p>	<p>house bubbly with your choice of flavor</p> <p><i>orange, apple cider, raspberry, blackberry, grapefruit, pomegranate, cranberry, pineapple</i></p>
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