

# SOUP & SALAD

## Clam Chowder

New England clam chowder with bacon, oyster crackers.

\$9.00

## Classic Turkey Chili

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

\$13.00

## Tomato Bisque VG | GF

hearty roasted tomatoes, parmesan cheese, chives.

\$9.00

## House Greek Salad VG | GF

chopped crisp romaine lettuce tossed with house-made Greek vinaigrette and traditional Greek vegetables.

\$14.00



# APPETIZERS

## LMT Wings GF

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

truffled locally-sourced apricot jam topped with cider vinaigrette dressed greens, pickled onions, 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 | tomato bisque \$4

## Buttermilk Fried Chicken

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

\$16.00

## LMT Burger

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

\$16.00

## Fish Sando

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.

\$13.00

## Nashville Hot Chicken

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

\$14.00

## Black Bean Burger VG

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 | ratatouille \$10  
mashed potato and broccolini \$12  
wild rice with tomatoes and mushroom \$8  
pumpkin au gratin and sautéed swiss chard \$12



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 VG | GF

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

\$13.00

## Autumn Salad VG | GF

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

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 | swordfish \$12  
butter poached shrimp \$8 | steak\* \$12  
black bean burger \$8

# PLATES

## Braised Short Rib Ragu with Rigatoni

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

\$28.00

## Crispy Fried Chicken

duck fat confit chicken, creamy buttered mashed potatoes and traditional ratatouille.

\$26.00

## Braised Lamb Shank

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

\$28.00

## Cod Provencal

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

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

\$30.00

## Potato Crusted Salmon

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

\$28.00

## Stuffed Delicata Squash V | 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

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

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

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

\$14.00

vegetarian VG | vegan V | gluten free GF | contains nuts CN

ALL MENUS



@LOWERMILLSTAVERN

\*these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

# LOWER MILLS

## TAVERN

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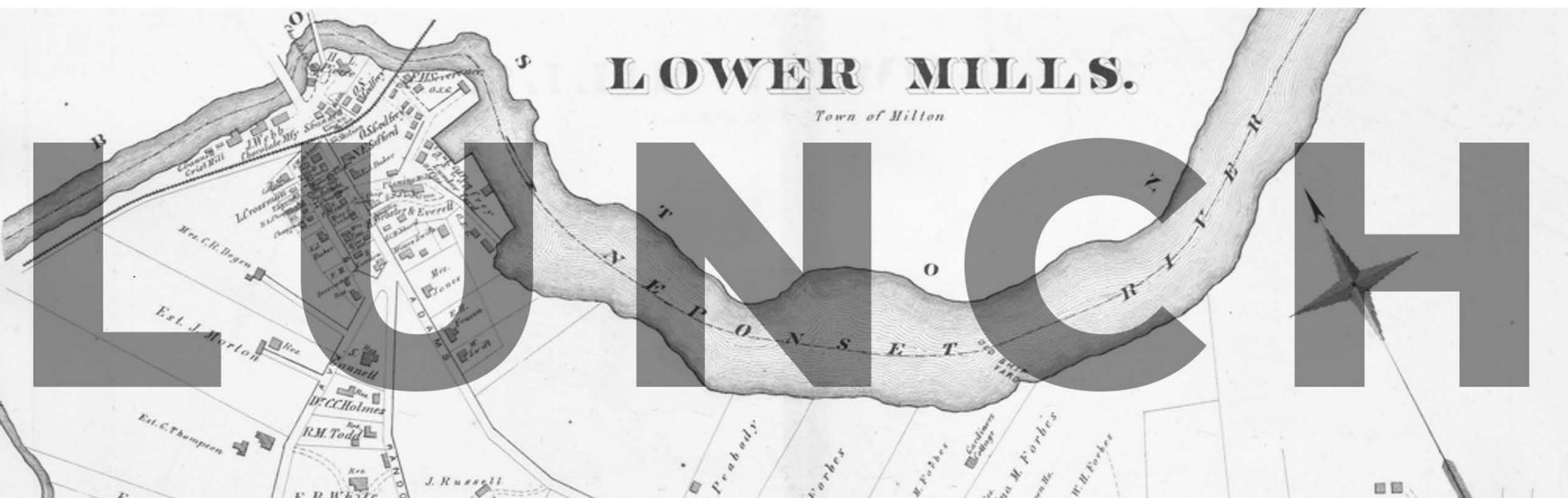
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baked mac & cheese \$8

vegetarian VG | vegan V | gluten free GF | contains nuts CN

ALL MENUS



@LOWERMILLSTAVERN



# 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
weihestephaner	\$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**  
new amsterdam vodka, chambord, simple syrup and lemon juice  
\$13.00

**lower gin mills**  
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

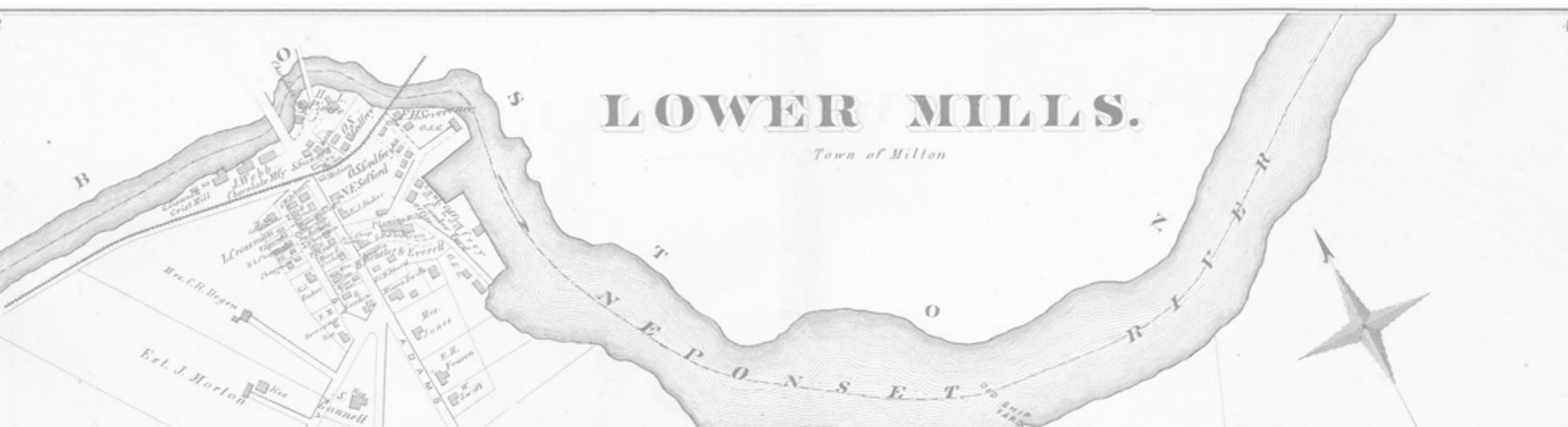
### RED

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

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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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