



## BOARDS

CHEESE BOARD	12
rotating trio of cheeses, fruit, crackers	
CHARCUTERIE BOARD	14
salumi of the day with accoutrements	

## CAFE

Fresh Brewed Coffee	2.5
Assorted Hot Tea	2.5
Espresso	3
Cappuccino	3.5
Warm Croissant with butter	5
Biscotti Plate	3.5
Cookie Platter	7

## POTABLES

BEER	6
Amstel Light	
Stoney Creek Cranky IPA	
Back East Ale	
Local Seasonal Ale	
WINE BY THE GLASS	<sup>9/6 oz</sup> 12/9 oz
Vicolo Pinot Grigio	
Canyon Road Chardonnay	
Anterra Pinot Noir	
Trinity Oaks Cabernet Sauvignon	
SMALL BOTTLES	
Canella Prosecco	9
Veneto, Italy (187 ml)	
Kenwood Sauvignon Blanc	18
Sonoma, California	
J Lohr Cabernet Sauvignon	20
Seven Oaks, Pasa Robles, California	
SOFT DRINKS	
Coke, Diet Coke, Ginger Ale,	2.5
Sprite, Lemonade, Brewed Ice Tea	
Pellegrino 500 ml	3

**MRG**  
MILL RESTAURANT GROUP  
CHEF JOE KEANE  
EXECUTIVE CHEF STEVEN WOLF

## SOUP & SALAD

	add sliced grilled chicken breast to any salad for 7	
	add grilled shrimp to any salad for 9	
	add sliced grilled tenderloin to any salad for 12	
SOUP DU JOUR		7
add a salad of mixed greens		11
CAESAR		
kale, frisée, radicchio, parmesan, caesar dressing, anchovy, croutons		8
QUINOA		
red quinoa, spinach, roasted butternut squash, pomegranate seeds, pomegranate vinaigrette		9
SPINACH		
bacon, tomato, carrot, cucumber, spinach, buttermilk ranch		9
APPLE		
apple, fennel, arugula, candied nuts, white wine honey vinaigrette		9

## PANINI

	served with tangy slaw & curly fries	
	substitute crispy brussels sprouts 2	
CHICKEN		
fontina, broccoli rabe pesto, roasted tomato, grilled onion		12
PORTOBELLA		
goat cheese, black olive tapenade, roasted red peppers		12
ITALIAN		
prosciutto, soppressata, provolone, cherry peppers		14

## SANDWICHES

	served with tangy slaw & curly fries	
	<i>vegan black bean burger available</i>	
	substitute crispy brussels sprouts 2   gluten free bun & greens 3	
WADSWORTH BURGER*		
cheddar, lettuce, tomato, onion, ketchup, double secret sauce		13.5
THE REUBEN		
sliced corn beef, Swiss, sauerkraut, thousand island, marble rye		13.5
CALIFORNIA CLUB		
roasted turkey, bacon, lettuce, tomato, avocado, herbed mayo on a croissant		14

## PASTA

ATHENA		
chicken, feta, tomato, spinach, kalamata, fettuccine		14
CAPPELLINI GHIOTTO		
shrimp, capers, oven roasted tomatoes & red sauce, parmesan		16
POLLO		
chicken, broccoli rabe, Calabrian chili, parmesan, EVOO, orecchiette		15
RISOTTO		
wild mushrooms, fontina, truffle oil		14

Our seasonal menu changes regularly & all dishes are cooked to order. Please let your server know if you have any dietary restrictions.

\*Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illness