



Fine Food & Drink



Old Red Mill

The Main Course

ALL ARE SERVED WITH SALAD, HOT HOMEMADE
BREAD, RICE PILAF OR POTATO.

A Fish Story

THE RED MILL WILL OFFER ONLY FRESH
FISH. FOR THIS REASON, MARKET
AVAILABILITY AND PRICE WILL
DETERMINE WHICH FISH WILL BE SERVED
DAILY. PLEASE CHECK THE "SPECIALS"
BOARD FOR THE FISH OF THE DAY.

Meat & Poultry

CHICKEN FONTINA 11.50
BONELESS CHICKEN BREAST SAUTEED
AND BAKED WITH MUSHROOMS AND
THREE CHEESES

SIRLOIN BURGER WITH CHEESE 9.50
FRESHLY GROUND IN OUR KITCHEN AND
SERVED ON A ROLL WITH CHIPS AND
PICKLES

TOP SIRLOIN STEAK 13.50
THICK, BONELESS AND FLAVORFUL

STEAK TERIYAKI 13.50
TOP SIRLOIN MARINATED IN SOY SAUCE,
SHERRY, GARLIC AND SPICES

CHICKEN TERIYAKI 10.50
A WHOLE BREAST, MARINATED IN SOY
SAUCE, GARLIC AND SPICES

OPEN STEAK SANDWICH 11.50
8 OZ. CHOICE SIRLOIN SERVED ON
TOAST POINTS

SAUTEED MUSHROOMS AVAILABLE ON ANY
OF THE ABOVE ITEMS 2.00

Appetizers & Soups

JUMBO SHRIMP COCKTAIL 6.50

MUSHROOMS WITH
SEAFOOD STUFFING 4.00

BAKED ONION SOUP 4.00

SOUP OF THE DAY
HEARTY AND MADE
IN OUR KITCHEN 3.50

Extra

VEGETABLE
OF THE DAY 2.00

Children

UNDER 12

CHICKEN TERIYAKI 9.50

SIRLOIN BURGER
WITH CHEESE 8.50

Dessert

VERMONT'S OWN
BEN & JERRY'S 3.00

HOMEMADE DESSERTS 3.50

15% GRATUITY WILL BE ADDED TO PARTIES
OF 8 OR MORE. MINIMUM PLATE CHARGE PER
PERSON IS 7.00. PLEASE, NO SEPARATE CHECKS.

Salad Bar

SALAD ONLY 7.00

SALAD & SOUP 9.00

How to order your steak...

RED, COOL CENTER ... RARE
RED, WARM CENTER ... MEDIUM RARE
PINK, HOT CENTER ... MEDIUM

NOT RESPONSIBLE FOR MEDIUM WELL AND
WELL DONE ORDERS

Drink

COFFEE - TEA
DECAF COFFEE .50

MILK AND SODA 1.00

Beer —ON DRAFT—

HEINEKEN - BASS ALE 2.25

—BOTTLED BEER—

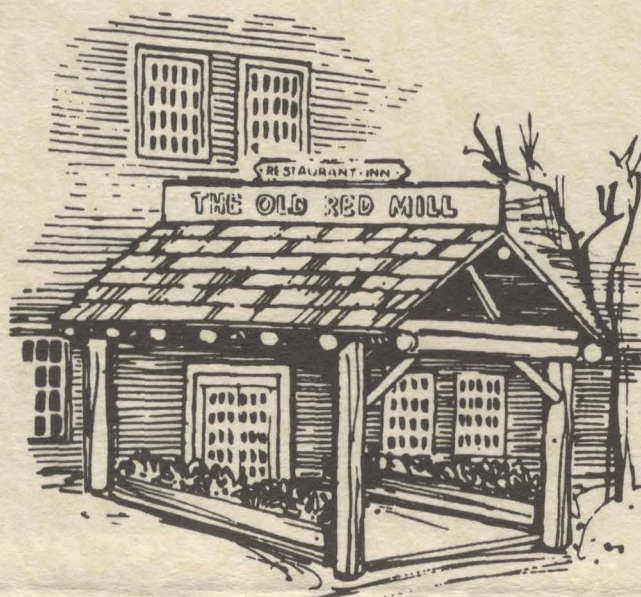
COORS - BUDWEISER
MICHELOB - MILLER LITE 2.00

GUINNESS STOUT -
BECK'S LIGHT & DARK
AMSTEL LIGHT - ST. PAULI GIRL 2.50

IMPORTED NON-ALCOHOLIC BEER 2.50

PERRIER 2.50

WINE LIST ON TABLE



History of the Old Red Mill

Lumber has been milled on both sides of the Deerfield River for nearly two centuries. The first mill, located on the west bank of the river, began operating in 1783.

In 1828 Richard Waste built his mill on the present site and the circular saws rang until the original mill burned at the turn of the century. The building was soon reconstructed to produce desks for the region's schools and continued as a saw mill until the first restaurant was established 35 years ago.

Today, the Old Red Mill by the river's edge continues in the tradition of New England taverns. A hostelry with 24 rooms, the Inn's restaurant has a robust menu featuring quality steaks that are prepared exactly to order. The cocktail lounge is a convivial gathering place for travelers during any season, and the whole is a handsome blend of rural hospitality and refreshment in New England wayside tradition. Few changes have been made on the main floor of the old building, and the millworks are largely intact.

Listen carefully. You may even hear the paddlewheel spinning, the pulleys turning, and the logs thumping in the skid.

**Junction of Rte 9 and 100
Wilmington, Vermont
802/464-3700**