

APPETIZERS

FRENCH ONION SOUP \$12

caramelized onions and beef broth, topped with a toasted baguette slice and melted Gouda cheese

THE TRIFECTA DIP \$18

old cheddar, monterey jack, mozzarella, spinach, fresh kettle chips, pita chips

MILL ST. ONION RINGS \$11

battered onion rings, Mill St. Organic aioli

TRACKSIDE NACHOS \$21

house-made kettle chips, cheddar, mozzarella, monterey jack cheese, Cattlemen’s bbq sauce, pickled jalapeños, tomatoes

add bacon \$4 | add chicken \$9

POUTINE \$12

wedge fries, cheese curds, house-made gravy
add bacon \$4

SALADS

CLASSIC CAESAR \$14

crisp romaine, shaved parmesan, house-made Caesar dressing, garlic croutons

ROASTED BEET & GOAT CHEESE SALAD \$12

oven-roasted beets, goat cheese, arugula spring mix, candied pecans, balsamic dressing

CRANBERRY APPLE QUINOA SALAD \$12

tri-colour quinoa, apples, dried cranberries, and fresh herbs in a citrus vinaigrette

PROTEIN OPTIONS

- marinated tofu \$5
- halloumi \$9
- chicken \$9

HANDHELDS

ALL HANDHELDS ARE SERVED WITH SEASONED WEDGE FRIES
sub gluten free bun \$1 | add gravy \$2

CLASSIC BURGER \$22

Ontario sirloin, smoked bacon, white cheddar, secret sauce, lettuce, tomato, toasted brioche bun

BEYOND BEEF BURGER \$20

Beyond Beef burger, vegan smoked provolone, lettuce, tomato, mustard aioli, butter pickles, toasted brioche bun

VEAL PARMIGIANA SANDWICH \$23

breaded veal cutlet, smoked tomato sauce, mozzarella, shaved parmesan, fresh basil, served on a toasted onion bun

HOT HONEY CHICKEN SANDWICH \$21

breaded buttermilk marinated Ontario chicken breast, smoked paprika crust, hot honey syrup, roasted garlic aioli, tomatoes, coleslaw

SUBSTITUTE FRIES FOR ANY OF THE FOLLOWING
onion rings \$5 | poutine \$6 | side salad \$7

MAINS

CHICKEN POT PIE \$17

house-smoked chicken, puff pastry, creamy sauce, Ontario vegetables

ORGANIC FISH & CHIPS \$25

Mill St. Organic beer-battered cod, wedge fries, coleslaw, lemon, chimichurri aioli

CHICKEN WINGS

1 lbs wings \$17 2 lbs wings \$34 3 lbs wings \$51

SAUCES: Nashville hot, smoky BBQ, maple garlic, chipotle sriracha
RUBS: forest berry, sriracha & lime, chipotle and lime, Cajun

MAKE IT A COMBO +\$8

add wedge fries, garden crudité, blue cheese dressing

