



SUNDAY AT BATES MILL NO. 6

Hours:
10:00 AM till 3:00 PM

BRUNCH STARTER

BASKET OF SWEET POTATO BISCUITS (4) \$8

House made biscuits with honey thyme butter

BAG O`DONUTS \$7

Fresh apple fritters tossed in cinnamon sugar

SMALL PLATES

AHI TUNA CRISPS \$6

LOBSTER RANGOON \$9

CHILLED OYSTERS ON THE HALF SHELL \$3 EACH

SMOKEY BONES RIB & WING SAMPLER \$8

FISH BONES SEAFOOD CHOWDER CUP \$5 BOWL \$8

MILL SIX POUTINE WITH HOUSE PORK BELLY \$6

FRENCH ONION SOUP CROCK \$7

MINI MUSSELS WITH HOUSE SAUSAGE \$8

MAPLE SRIRACHA WINGS \$10

SALADS

FISH BONES FIELD GREENS \$ 5

Tomatoes, fresh veggies, Pecorino, and balsamic vinaigrette

ROASTED BUTTERNUT SQUASH, PEAR & BLUE \$8

With arugula, red cabbage, candied spiced walnuts and pomegranate vinaigrette

LUNCH ENTRÉES

MILL STREET STEAK SALAD* \$16**

~ Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp and sirloin strip filet. with Gulf of Maine salmon \$15, with grilled shrimp skewer (5) \$14, With all-natural chicken or falafel \$12

CHEF TONY'S SMOKED BRISKET \$13

~ melted Pineland Farm cheddar, poblano cilantro slaw, house BBQ sauce and crispy onions on soft brioche roll with seasoned fries

CRAB B.L.T. WITH HOUSE REMOULADE` \$14

~ Crab cake, house bacon, butter lettuce, tomato and remoulade sauce on a brioche roll with seasoned fries

PINELAND FARM BREAKFAST BURGER* \$13**

~ All-natural burger, house bacon, caramelized onions, Swiss cheese and fried egg on grilled brioche roll with seasoned fries

BEER-BATTERED HADDOCK SANDWICH \$12

~ with tomato remoulade, Cooper cheese, Boston lettuce and red onions on a brioche roll with seasoned fries

FISH BONES MONTE CRISTO \$13

~ house smoked turkey & ham with Swiss cheese served on brioche French toast with Maine maple syrup and seasoned fries

Items marked with *** may be fired to your exact specifications. "Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

BRUNCH AT BATES MILL NO. 6

SWEET BRUNCH

TIRAMISU FRENCH TOAST \$13

Espresso soaked house made brioche bread layered with sweetened mascarpone, cocoa and Maine maple syrup

BELGIAN WAFFLE & BERRIES \$12

Classic waffle topped with berries, sweet vanilla cream and a blood orange maple syrup

BLUEBERRY BUTTERMILK PANCAKES \$11

A stack of fluffy pancakes with Maine blueberry maple syrup and sweet vanilla whipped cream

FISH BONE BENEDICTS

are served with fresh baked sweet potato biscuits

BATES MILL CLASSIC \$13

smoked house ham, poached eggs & hollandaise

SMOKED GULF OF MAINE SALMON \$15

Charred tomato, poached eggs, red onion & caper hollandaise

CHEF TONY'S BEEF BRISKET \$14

Beef brisket hash, poached eggs & sriracha maple hollandaise

GRILLED SIRLOIN*** BÉARNAISE \$16

Prime beef, spinach, mushroom & onion ragout and poached egg

SAVORY BRUNCH

BATES BRUNCH FLATBREAD \$11

Sausage gravy, caramelized onions, Farmland cheddar, potato hash, baby spinach & sunny eggs

FRITTATA LORRAINE \$13

Baked 3 egg omelet, caramelized onions, diced pork belly, Swiss gruyere and sweet potato hash

GRILLED EGG IN BRIOCHE \$14

Our twist on a breakfast sandwich with house smoked ham, egg, Farmland aged cheddar, potato hash & charred tomato

FISH BONES BISCUITS & GRAVY \$12

with smoked turkey, sweet potato biscuit, sawdust sausage gravy and potato hash

SMOKED DUCK & BRUSSEL SPROUT HASH \$15

Roasted butternut stuffed risotto cake, poached eggs, and blueberry chipotle hollandaise

SHRIMP & CAPELLINI \$12

tossed with grape tomatoes, wilted greens and parmesan in a roasted garlic sun-dried tomato butter

CRAB, TOMATO, SPINACH & SWISS OMELET \$16

Fluffy 3 egg omelet offered with potato hash

SIDES:

House Maple Sausage \$5, Rasher House Smoked Slab Bacon \$5, House Smoked Ham \$6, Smoked Brisket Hash \$6, House Potato Hash \$4, Eggs (2) \$4, Brioche Toast \$3, Short Stack of Buttermilk Pancakes \$6