



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

FRENCH ONION SOUP CROCK \$7

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

MILL SIX POUTINE WITH HOUSE PORK BELLY \$6

MINI MUSSELS WITH HOUSE SAUSAGE \$8

MAPLE SRIRACHA LOLLIPOP CHICKEN WINGS \$9

SALADS

ROASTED BUTTERNUT SQUASH, PEAR & BLUE \$8
~ With arugula, red cabbage, candied spiced walnuts and pomegranate vinaigrette

FISH BONES FIELD GREENS \$ 5
~ Tomatoes, fresh veggies, Pecorino, and balsamic vinaigrette

BRUSSEL SPROUT, CRISPY PORK BELLY & SWEET POTATO SALAD
with red onion, blue cheese, apple cider vinaigrette and soft boiled egg

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 marble rye

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

BEER-BATTERED HADDOCK SANDWICH \$12

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



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

MILL 6 PLOYES \$11

A stack of traditional Arcadian pancakes with Maine maple syrup, sweetened cream cheese and blueberry compote

BANANA FOSTER'S CREPES \$12

Sweet crepes topped with house made vanilla bean ice cream and bananas in a Myer's caramel sauce

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

LOBSTER, SHIITAKE & GREEN ONION CREPES \$22

Savory crepes with tender lobster with a tarragon cream. Offered with sweet potato hash

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 PloYES \$6