

SNUFF MILL

TASTY EATS



SMALL FARMS

Civilized LUNCH

I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce
\$22

SPICY NASHVILLE CHICKEN SANDWICH \$18
Cayenne dredged house-fried chicken breast, iceberg lettuce, pickle chips, mayo, hot honey; maybe the best chicken sando ever, served with fries or house salad

STEAK SANDWICH \$22
Shaved tri-tip, roasted red peppers, horseradish crema, cooper sharp cheese, and arugula on toasted Ciabatta bread

SOFT-SHELL BLT \$25
Fried softshell crab, heirloom tomato, million dollar bacon, caper aioli

OFF THE KNIFE

VEAL PORTERHOUSE 14 OZ. \$52
Grilled local asparagus, red wine braised cipolini onions

DRY AGED 14 OZ. NEW YORK STRIP \$69
Charbroiled, tarragon fingerling potatoes

PRIME RIBEYE STEAK \$72
Seared bone-out 20 oz. cut, rubbed with sage, black pepper, seasonal vegetables

FILET MIGNON 6 oz. \$52
Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

STEAK FRITES \$42
Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

RESTAURANT · BUTCHERY AND WINE BAR

SALADS

THE MILL SALAD \$18
Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

CAESAR SALAD \$12
Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

MIXED BERRY SALAD \$18
Spinach, local berries, red wine vinaigrette, goat cheese, toasted walnuts, crips prosciutto

TOP YOUR SALAD:

4oz Flat Iron Steak **\$14**
Labelle Patriomoine Heritage Chicken Breast **\$10**
Fried Oysters (4) **\$14**

SOUP

SEASONALLY INSPIRED

Hot and Chilled



FRESH & LOCAL

SPRING VEGETABLE GNOCCHI \$36
Morels, English peas, fava beans, ramp pesto

LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$38
Wild mushrooms, fennel, roasted garlic, herb-infused pan sauce

LOCAL CATCH OF THE SEASON MP
Locally sourced served with garlic spinach, fondant potatoes, and lemon vin blanc

SOFT SHELLS CRABS MP
Seasonal preparation

OPPORTUNITIES

CARPET BAGGER \$20
Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

ARTICHOKES ALLA GIUDIA \$18
Fried whole artichokes with caper aioli, frisée and fresh lemon

HOUSE-MADE FOCACCIA \$9
With seasonal spread or extra virgin olive oil
Upgrade to:
Foie Gras butter **\$15**
Whole head warm roasted garlic **\$5**
Beef marrow butter **\$10**
Truffle butter **\$12**

HOUSE MADE BURRATA \$19
Balsamic macerated strawberries, toasted sourdough, aged-balsamic, baby arugula, pink peppercorns

SKEWERS
Charbroiled, with composed salad
PORKBELLY - soy-sake glaze \$15

RAW



COLOSSAL SHRIMP

OYSTERS ON HALF SHELL

EAST COAST
WEST COAST
SPECIALTY

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 OZ	\$155
OSSETRA	1 OZ	\$115
SUPREME	1 OZ	\$100



SNUFF MILL

TASTY EATS RESTAURANT SMALL FARMS
BUTCHERY AND WINE BAR

ZERO PROOF \$10

HIBISCUS RASPBERRY COLLINS

Hibiscus raspberry honey liqueur, lemon juice top with club soda, garnish with lemon twist

ZERO PROOF MOCKTAIL

Spike it with Vodka, Gin, Rum, Tequila, Bourbon for \$4



APERITIVO & SPRITZ

VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

APEROL SPRITZ \$15

Aperol, Prosecco, Soda Water



NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5

Tea Forte Iced Tea \$6

San Cassiano Still & Sparkling \$6

COCKTAILS

BLACK MANHATTAN \$14

A bittersweet riff on the original, demonstrating the magic of Amari

LAVENDER MARTINI \$16

Gin, butterfly tea infused lavender honey liqueur, lemon juice, topped with lemon foam, garnished butterfly flower and lemon pepper seasoned rim

SHARPIE MUSTACHE \$14

(by Chris Elford)
A boozy modern American classic cocktail melding orange and gentian forward Amaro with gin and rye

DIRTY BARBARIAN \$14

Truffle infused vodka, thyme blue cheese olive juice, garnished with truffle thyme olive oil and blue cheese olive

CLASSIC WITH A TWIST

CUCUMBER GINGER MINT MOJITO \$14

Infused cucumber and spiced rum, infused ginger & mint liqueur, lime juice, topped with club soda, garnished with ginger and mint

ITALIAN OLD FASHIONED \$16

Rye Whiskey, Infused Basil Bell Pepper Honey Liqueur, Cardamom Bitters garnished with pre chard-bay leaf



DISTINCTIVE

AGE CHAMOMILE GINGER BARREL \$23

Barrel age gin, infused Chamomile honey ginger liqueur, lemon twist

THE ESPRESSO MARTINI \$15

Vanilla vodka, coffee agave, espresso garnish orange twist roasted coffee beans with chocolated salted coffee foam

BEER

Jever Pilsner 12oz bottle \$8

Allagash White, ME 12oz bottle \$7

Founder's Porter, PA 12oz bottle \$8

Maine Beer Company Selections 16oz bottle \$14

Wilmington Brew Works Snuff Mill Beer,

NEIPA Hazy 16oz can \$8



BOTTLES RED

6oz glass/bottle

RED

Stoller, Pinot Noir Willamette Valley OR 21	\$16/62
Chateau Labastide Haute (Malbec), Cahors, France 2021	\$12/46
Bodegas Bhilar, Rioja, Spain	\$14/54
Jean-Francois Jacouton, Syrah a Deux Pas, Rhone, 2020	\$16/62
De Monaco & Holland, Rosso di Todi, Umbria, Italy 2019	\$20/78
Chateau Puygueraud, Cotes de Bordeaux, France 2018	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California 2021	\$16/62
Borgogno, Barbera d'Alba, Piemonte, Italy 2020	\$17/66
Poggio Al Santi, Montepulciano d' Abruzzo, Italy 2022	\$9/34
Opus One, Napa, California, 2019	4oz glass \$80
Overture, Napa, California, NV	4oz glass \$50

WHITE

Baeur Gruner Veltliner, Austria	\$14/50
Château Lansade, Entre-Deux-Mer, Bordeaux, 2021	\$12/46
Domaine Fèvre, Chablis, Burgundy, France	\$23/90
Domaine du Carrou, Sancerre, Loire Valley	\$20/78
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Monte Del Fra, Ca Del Magro, Custoza, Italy	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$21/84
Bouchaine, Chardonnay, Estate, Napa-Carneros, 2019	\$18/70

ROSÉ

Domaine de la Fouquette Rosé, Provence, France	\$12/46
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SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

Spottswode 'Lyndenhurst' Cabernet Sauvignon, Napa, California 2019	\$165
Silver Oak Cabernet, Alexander Valley, California 2019	\$180
Fisher Vineyards, Unity Cabernet Sauvignon, Napa, California 2020	\$119
Laurel Glen, Estate Cabernet Sauvignon, Sonoma MT, California 2016	\$175
Tyler Cabernet, Santa Barbara County, California, 2020	\$140
Opus One, Napa, California, 2019	\$460
Overture, Napa, California, NV	\$295
Pride, Cabernet Sauvignon, Napa, California 2019	\$165
Pride, Reserve Cabernet Sauvignon, Napa, California 2018	\$350
Whitehall Lane, Tre Leoni Cabernet Sauvignon, Napa, California 2018	\$90
Peay Vineyards, Savoy Pinot Noir, Anderson Valley, California 2020	\$129
Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2021	\$135
Railsback Frères, Cuvée Speciale Grenache Noir, Santa Barbara, Calif 2020	\$110
Ariane, Pinot Noir, Cortell-Rose Vineyard, Willamette Valley, OR 2021	\$110
Domaine Marie Bérénice, Bandol, France 2020	\$110
Chateau Bellevue, Saint-Émilion, Bordeaux, France 2010	\$195
Guillaume Gonnet, Châteauneuf-du-Pape, "Bel Ami ", Rhone, France, 2020	\$119
Domaine la Barroche, Châteauneuf-Du-Pape, "Julien Barrot," Rhone FR 2020	\$150
Eric Texier, Cotes du Rhone, Brèsème, Rhone, France 2020	\$75
Ettore Germano Barolo 'Serralunga' Piedmont Italy, 2019	\$200
La Ca Bionda Vigneti di Ravazzol Amarone della Valpolicella, Veneto, IT '18	\$160
Cerbaia, Brunello di Montalcino, Italy 2017	\$125
Castillo Romitorio, Brunello di Montalcino, Italy 2016	\$160
E. Ceppetti, Poggio Valente I.G.T., Tuscany, Italy 2018	\$140
Occhipinti, Terre Siciliane, Rosso, Sicily 2022	\$75
Remelluri Rioja Reserva, Rioja, Spain 2015	\$125
Merum Priorati, Priorat Destí, Spain 2019	\$75

WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2022	\$70
Cade Sauvignon Blanc, Napa Valley, California 2022	\$95
Ojai Vineyards Bien Nacido Chardonnay, Santa Maria Valley, California 2022	\$80
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2020	\$85
Bruno Giacosa, Roero Arneis, Italy 2022	\$85
St. Michael-Eppan, Pinot Bianco, Alto Adige, Italy 2022	\$75
Occhipinti, Terre Siciliane, Bianco, Sicily 2022	\$75