

# SNUFF MILL

TASTY  
EATS



SMALL  
FARMS

Civilized  
**LUNCH**

## 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

### SMOKEY SUNCHOKES \$17

Flash fried sunchokes, charred scallion, Cajun remoulade, parmesan cheese

### SKEWERS

Charbroiled, with composed salad

PORKBELLY - soy-sake glaze \$15

LAMB - Harissa, cucumber yogurt \$18

## 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

#### SICILIAN BLOOD ORANGE SALAD \$17

Frisse, red watercress, shaved fennel and red onion, Supremes of blood orange, toasted pecans, shaved pecorino, with a red wine vinaigrette

#### 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

#### GNOCCHI CARBONARA \$35

House made ricotta gnocchi, guanciale, parmesan cheese

#### LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$38

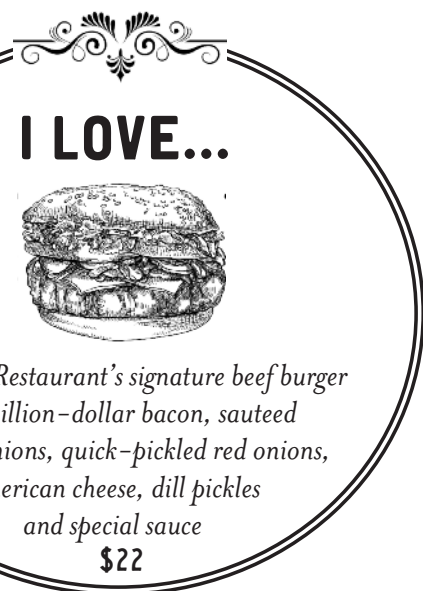
Known in tight circles as "That Chicken", a pan-roasted organic chicken breast sits atop crisp maitake mushrooms, fine herb and truffle sauce vin blanc, heirloom carrot

#### LOCAL CATCH OF THE SEASON MP

A seasonal preparation of fresh, locally sourced fish

#### SEARED LAMB LOIN \$48

Mint chimichurri, pan fried Roman artichokes, herb gremolata



## 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



## OFF THE KNIFE

#### 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

CHEF ROBERT LHULIER  
CHEF DE CUISINE JASON KRAMER  
RESTAURATEUR BILL IRVIN



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1601 CONCORD PIKE, WILMINGTON, DELAWARE 19803

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 2.2024

**RAW**



**OYSTERS  
ON HALF SHELL**

EAST COAST  
WEST COAST  
SPECIALTY

**COLOSSAL  
SHRIMP**

**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

### PAIRING THE ROSHIBISCUS 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 Apertivo, 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

### TARRA CRUSHER \$14

Vodka, tarragon infused honey orange liqueur, orange juice topped with sprite, garnished with tarragon and tajin orange seasoned rim

## 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 Chef Robeer,

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

## 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

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TASTY EATS



SMALL FARMS

## RESTAURANT · BUTCHERY AND WINE BAR

### OPPORTUNITIES

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

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#### HOUSE-MADE FOCACCIA \$9

With seasonal spread or extra virgin olive oil

Upgrade to:

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### SOUP

#### SEASONALLY INSPIRED

Hot and Chilled

### OFF THE CHAIN

Let Chef take care of you - \$225 per person

Schedule your tasting in advance for maximum service and creativity  
~ mid week only ~

### OFF THE KNIFE

#### 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

#### LONG BONE RIBEYE \$155

36 oz. bone-in tomahawk steak charbroiled, tarragon roasted fingerling potatoes, seasonal vegetables, feeds two persons

#### STEAK FRITES \$42

Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

### TOP IT OFF

Seared Foie Gras, 2 oz. \$26 Beef marrow butter \$10

Foie Gras butter \$15

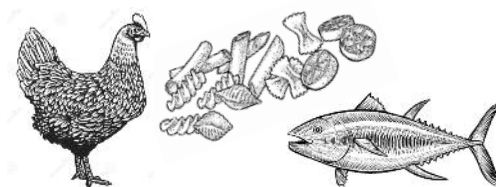
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### I LOVE...



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#### LOCAL CATCH OF THE SEASON MP

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#### SEARED LAMB LOIN \$48

Mint chimichurri, pan fried Roman artichokes, herb gremolata

### VEGETABLES

#### SAUTEED FOREST MUSHROOMS \$14

#### ROASTED TARRAGON FINGERLING POTATOES \$10

#### BRUSSELS SPROUTS, PANCETTA, PARMESAN \$12

#### SPINACH GRATIN \$10

#### SEASONAL VEGETABLES \$10



RESTAURATEUR BILL IRVIN

CHEF ROBERT LHULIER  
CHEF DE CUISINE JASON KRAMER

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RAW



COLOSSAL SHRIMP

OYSTERS ON HALF SHELL

EAST COAST  
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CAVIAR

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\$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

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Aperol, Prosecco, Soda Water

## NON-ALCOHOLIC

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

	6oz glass/bottle
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Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

## LOOKING FOR A SPECIAL WINE?

Ask about Bill & Chef's Hidden Treasures

## SEASONAL

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## CLASSIC WITH A TWIST

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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 Chef Robeer, NEIPA Hazy 16oz can \$8



## BOTTLES RED

Spottswoode 'Lydenhurst' 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
Éric Texier, Châteauneuf-du-Pape, Vieilles Vignes, Rhone, France 2020	\$190
Domaine la Barroche, Châteauneuf-Du-Pape, "Julien Barrot," Rhone FR 2020	\$150
Éric 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
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

## SPARKLING

Fabrice Gasnier, 'La Cravantine' Rosé, Loire, France	\$60
Laurent-Perrier, Cuvée Rosé, NV France (magnum)	\$300
Laurent-Perrier, Grand Siècle, NV France	\$250
Jean Josselin, "Cuvee des Jean," Extra Brut, Champagne, France NV	\$115
Diebolt-Vallois, Champagne Blanc de Blanc, France NV	\$105
Billecart Salmon, Champagne Blanc de Blanc, France NV	\$200
Billecart Salmon, Champagne Brut Rosé, France NV	\$210



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# DESSERT

## STICKY TOFFEE PUDDING \$11

*Million Dollar Bacon and Butterscotch-Milk Chocolate Sauce*

## SEASONALLY INSPIRED CRÈME BRÛLÉE \$12

## BLACK FOREST TRIFLE \$14

*Chocolate Cake, Cherry Compote*

## YUZU CITRUS CHEESECAKE \$14

*Seasonal Fruits*

## BLACK COFFEE IN BED \$11

*Affogato style Espresso and Gelato*

## VILLA DOLCE GELATO AND SORBETTO \$9



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PASTRY CHEF KAILA BRENCHI

# AMARO

3oz pour

<i>Cardamaro</i> \$9	<i>Faccia Brutto Gorini</i> \$15
<i>Melletti</i> \$9	<i>Bitter Truth EXR</i> \$12
<i>Amaro Nonino</i> \$13	<i>Cocchi Dopo Teatro</i> \$9
<i>Averna</i> \$10	<i>Underberg</i> \$5
<i>Amaro Alta Verde</i> \$9	<i>Amaro Braulio Classico</i> \$13
<i>Amaro CioCiario</i> \$10	<i>Amaro Dell'Etna</i> \$12
<i>Amaro Ramazzotti</i> \$10	<i>Zucca Rabarbaro</i> \$12
<i>Amaro Lucano</i> \$12	<i>Amaro Sfumato Rabarbaro</i> \$12
<i>Amaro Montenegro</i> \$12	<i>Cynar</i> \$12
<i>Bigallet China-China</i> \$12	<i>Don Ciccio Amaro Sirene</i> \$14
<i>Lazzaroni Ferro China</i> \$10	<i>Petrus Bootenkamp Amaro</i> \$10
<i>Forthhave Marsielle Amaro</i> \$12	<i>Amaro di Angostura</i> \$9
<i>Pasubio Vino Amaro</i> \$9	<i>Fernet Branca</i> \$12
<i>Café Vecchio Amaro</i> \$10	<i>Fernet Vallet</i> \$12
<i>Highwire Southern Amaro</i> \$9	<i>Elisir Novasalus</i> \$11
<i>Amaro Foro</i> \$12	<i>Rucolino</i> \$15
<i>Amaro Sibona</i> \$12	<i>Unico, Sicily</i> \$15



## AFTER DINNER WINES

<i>Belem's, Doce "Full Rich" Madeira, NV</i>	\$10
<i>Quinta Do Infantado Ruby Port, Portugal, NV</i>	\$10
<i>Monte Del Fra, Recioto della Valpolicella, Italy 2015</i>	\$13
<i>Terrassous, Rivesaltes 6yr, Roussillon France, NV</i>	\$10
<i>Xixarito Sherry, Pedro Ximenez, Spain</i>	\$12

