

# SNUFF MILL

TASTY  
EATS



SMALL  
FARMS

## RESTAURANT · BUTCHERY AND WINE BAR

### 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

### 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

### 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

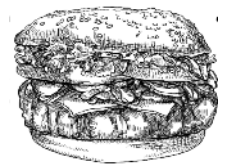
#### STEAK FRITES \$42

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

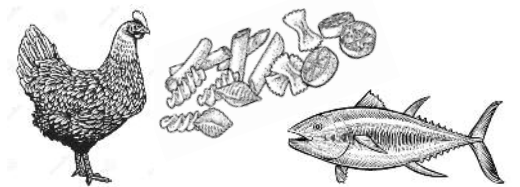
### TOP IT OFF

Seared Foie Gras, 2 oz. \$26 Beef marrow butter \$10  
Foie Gras butter \$15 Truffle butter \$12

### 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**



### 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

### VEGETABLES

#### SAUTEED FOREST MUSHROOMS \$14

#### ROASTED TARRAGON FINGERLING POTATOES \$10

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

#### SPINACH GRATIN \$10

#### SEASONAL VEGETABLES \$10



### 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



CHEF ROBERT LHULIER  
CHEF DE CUISINE JASON KRAMER

RESTAURATEUR BILL IRVIN

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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 2/2024



# 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

## RED

	6oz glass/bottle
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

## LOOKING FOR A SPECIAL WINE?

Ask about Bill & Chef's Hidden Treasures

## SEASONAL

### 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

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