

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

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

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

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

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

WWW.SNUFFMILLBUTCHERY.COM
302.303.7676

1601 CONCORD PIKE, WILMINGTON, DELAWARE 19803



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 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

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
--	---------

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