



THE
GRAY'S MILL
ESTATE
Montgomery

SOUPS & SALADS

CREAMED CHICKEN & RICE SOUP **\$5.95**

House made soup served with a cheese puff pastry

SOUP OF THE DAY **\$5.95**

Chef's choice - house made soup served with a cheese puff pastry

CAESAR **\$11.95**

Crisp romaine lettuce and house made croutons tossed in a creamy caesar dressing, sprinkled with parmesan cheese, and served with toasted garlic crostinis

THE MILL WEDGE **\$10.95**

Iceberg and romaine lettuce, bleu cheese crumbles, bacon, cherry tomatoes, and red onion, served with Italian and bleu cheese dressings

HOUSE SALAD **\$5.95**

Romaine lettuce, arugula, carrots, tomato, cucumber, onions, and croutons served with your choice of dressing

ADD PROTEIN; Grilled chicken +\$3 or sautéed shrimp +\$5

SALAD DRESSINGS; ranch, bleu cheese, caesar, Italian, thousand island

SHAREABLES

PORK BELLY FRIES **\$10.95**

French fries loaded with crispy pork belly, shredded mozzarella and cheddar cheeses, drizzled with a jalapeño aioli and topped with green onions

SHRIMP CROSTINI **\$15.95**

Four toasted garlic crostinis paired with shrimp sautéed in a garlic butter with bacon bits and onions, served with a housemade guacamole on a bed of chopped romaine tossed in a lemon juice and oil dressing

BRUSCHETTA **\$9.95**

Diced roma tomatoes, chopped red onion and fresh mozzarella, tossed in olive oil, topped with a balsamic glaze and fresh basil, served on toasted crostinis

MINI SOFT PRETZEL BITES **\$7.95**

Served with warm beer cheese

GIANT PRETZEL **\$10.95**

Served with warm beer cheese, bourbon sauce, and German Mustard

BRAT BITES **\$10.95**

Sliced bratwurst served with grilled onion and warm bleu cheese sauce on a pretzel bun

MINI DUMPLINGS **15 pieces \$9.95**

Pork and beef dumplings served with a dill sour cream

20 pieces \$12.95

25 pieces \$15.95

HOUSEMADE KETTLE CHIPS **\$9.95**

Our famous house made kettle chips tossed in our secret Irish Dust seasoning - add warm bleu cheese dip +\$2

BURGERS served with fries and a pickle (unless otherwise stated)

PADDY **\$11.95**

1/2 lb. 100% certified angus beef patty with lettuce, tomato, and BBQ aioli, on a brioche bun

BURGER BABY **\$8.95**

1/4 lb. certified angus beef patty served plain

FAT BOY **\$15.95**

1/2 lb. famous 50/50 bacon burger topped with lettuce, bacon, pepperjack cheese, and honey mustard aioli, on a brioche bun, served with a side of onion rings

DOUBLE O **\$14.95**

1/2 lb. 100% certified angus beef patty piled with lettuce, caramelized onions, provolone cheese, and a garlic aioli, on an onion roll, served with a side of onion rings

VEGGIE **\$12.95**

Veggie patty topped with lettuce, tomato, sautéed mushrooms, with a jalapeño aioli, served on a brioche bun

THE HANGOVER **\$16.95**

1/2 lb. 100% certified angus beef patty, with cheddar cheese, jalapeño aioli, an over easy egg, bacon, lettuce, and tomato, on a brioche bun

TEQUILA BURGER **\$14.95**

1/2 lb. 100% certified angus beef patty, with pepper-jack cheese, lettuce, tomato, onion, and tequila aioli, on a brioche bun

CHICKEN/CHORIZO **\$17.95**

House made patty with ground chicken and pork chorizo, topped with provolone cheese, arugula, tomato, and chipotle aioli, on a brioche bun

BURGER ADD ONS

\$1 each; provolone, american, cheddar, pepper jack, bleu cheese crumbles, bacon, raw onion, sautéed onion, sautéed mushrooms, fried egg

SIDE SUBSTITUTIONS

No charge; fries, housemade kettle chips, or soup
\$1.50; onion rings or side salad

SANDWICHES served with fries and a pickle

DANNY'S BEEF **\$10.95**

House Specialty - Dolan family recipe
Beef brisket + onions, slow cooked for 24 hours, simmered in natural juices, served on a french roll (we recommend adding provolone cheese)

DANNY BOY'S GRILLED CHICKEN **\$13.95**

Grilled chicken breast on a brioche bun, with pepper jack cheese, bacon, roasted red peppers, lettuce, tomato, raw onion, and a garlic aioli

CHICKEN SCHNITZEL **\$14.95**

Fried chicken cutlet, provolone cheese, and mustard sauce on a brioche bun

THE BAUM **\$13.95**

The classic! Generous slices of braunscheiger and muenster cheese, raw onion, and german mustard on marble rye

AVOCADO CHICKEN **\$14.95**

Sliced grilled chicken, provolone cheese, avocado, red onion, arugula, and an avocado aioli, served on a French roll

FISH SANDWICH **\$14.95**

Battered fried North Atlantic cod, topped with coleslaw and 1000 island dressing, served on a brioche bun

PULLED PORK SANDWICH **\$13.95**

Shredded pulled pork served on a brioche bun, with a side of coleslaw

PORK MILANESE **\$14.95**

Fried pork cutlet topped with provolone cheese, avocado aioli, and pico de gallo, served on a brioche bun

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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ENTREES

- ULTIMATE DANNY'S MAC N' CHEESE** **\$12.95**
Elbow macaroni in a rich creamy cheese sauce served with toasted garlic crostinis - add bacon +\$2
- COTTAGE PIE** **\$14.95**
Ground beef, peas, carrots, onions, and corn, in a rich gravy, topped with mashed potatoes and cheddar, and baked until golden brown
- FISH AND CHIPS** **\$12.95**
Beer battered North Atlantic cod, served with fries, coleslaw, tartar sauce and a lemon wedge
- LINDSEY'S MEATLOAF** **\$17.95**
House Specialty - Baum family recipe
Homemade meatloaf served with garlic mashed potatoes and sautéed green beans, red bell peppers and onions
- GERMAN SAUSAGE FEAST** **\$18.95**
Sample of 4 award winning Ream's sausages (pork bratwurst, veal bratwurst, thuringer, knockwurst) with sauerkraut roasted bell peppers, potato cakes and German mustard
- WIENERSCHNITZEL** **\$17.95**
Fried pork cutlet and spaetzle, served with a bourbon mushroom sauce
- TACO TRIO** **\$14.95**
Battered North Atlantic cod, beef, and chicken tacos, served on corn tortillas with a side of salsa, pico de gallo, and mexican rice
- ROAST PORK DINNER** **\$17.95**
Served with coleslaw, potato salad, corn bread, and pork belly baked beans

SWEETS

- WAFFLE TOWER SUNDAE** **\$8.95**
Stacked Belgian waffles, 2 scoops of vanilla ice cream, drizzled with strawberry and chocolate sauces, topped with whipped cream and granola crumbles
- MINI LAYERED CAKES** **\$6.95**
Choice of carrot, chocolate mousse, or vanilla with mixed berries
- BROWNIE SUNDAE** **\$7.95**
Warm brownie topped with vanilla ice cream, whipped cream and chocolate sauce
- GERMAN CHOCOLATE CAKE** **\$8.95**
Three layered chocolate cake made with caramel, pecans, and walnuts, covered in coconut icing

SPECIALTY COCKTAILS

- SMOKED OLD FASHIONED** **\$12**
Debonair bourbon, demerara syrup, Angostura bitters and orange bitters, stirred and smoked
- SMOKED MANHATTAN** **\$12**
Redwood Empire rye whiskey, sweet vermouth and Angostura bitters, stirred and smoked
- THE PALOMA** **\$10**
Azunia tequila blanco and lime juice, topped with grapefruit tonic
- THE RUBY** **\$11**
Mile High vodka, Meletti, 1870, elderflower liqueur, red grapefruit juice, and lemon juice, shaken and strained
- THE FRENCH 75** **\$11**
Mile High gin, simple syrup and lemon juice, shaken and topped with prosecco
- THE MAI TAI** **\$12**
Plantation 3 Stars white rum, Amaretto liqueur, triple sec, grenadine, sour mix, and orange juice, shaken, topped with Plantation Original dark rum
- THE SAZERAC** **\$12**
Redwood Empire rye whiskey, simple syrup, Angostura bitters and Peychauds bitters, with an Absinthe rinse

BEER LIST




Scan the QR code
with your camera app
to view our beer menu

BOOK YOUR PRIVATE EVENT

Parties
Weddings
Corporate Events

CONTACT JOANNE BUCKLEY

 312.315.1525

 graysmillestate@gmail.com

For upcoming events please visit us on facebook 

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