



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

SANDWICHES SERVED WITH FRIES AND A PICKLE

MEATLOAF SANDWICH 15.95
Our Baum family recipe Lindsey's Meat Loaf with BBQ aioli, lettuce, tomato & onion, cheddar cheese and fried onions on a French roll

DANNY'S BEEF House Specialty - Dolan family recipe 11.95
Beef brisket with onions, slow cooked for 24 hours, simmered in natural juices served on a french roll (we recommend adding provolone cheese)

BAUM'S BRATWURST 13.95
Award winning Ream's German bratwurst on a pretzel bun topped with sauerkraut, served with German mustard on the side

DANNY BOY'S GRILLED CHICKEN 13.95
Grilled chicken breast with pepper jack cheese, bacon, roasted red peppers, lettuce, tomato, raw onion and garlic aioli, on a brioche bun

CHICKEN SCHNITZEL 14.95
Fried chicken cutlet, provolone cheese and mustard sauce, on a brioche bun

THE BAUM 13.95
The classic double decker! Generous slices of braunschweiger 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, on a french roll

FISH SANDWICH 14.95
Battered fried North Atlantic cod topped with coleslaw and 1000 island dressing, on a brioche bun

PULLED PORK SANDWICH 14.95
Shredded pulled pork on a brioche bun topped with red cabbage, served with a side of coleslaw

GROWNUP GRILLED CHEESE 14.95
Cheddar, provolone, muenster and swiss cheese topped with bacon, on grilled Challah bread

CLASSIC CHICKEN CLUB 14.95
Grilled chicken breast with bacon, lettuce, tomato, mayo and swiss cheese, on toasted Challah bread

BLT 10.95
Bacon, lettuce, tomato, mayo on lightly toasted Challah bread

SHAREABLES

PORK BELLY FRIES 10.95
French fries loaded with crispy pork belly, shredded mozzarella, and cheddar cheese 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 crostini

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 on a pretzel bun, served with grilled onion, warm bleu cheese sauce and spicy brown mustard

MINI DUMPLINGS 15 pc 9.95 20 pc 12.95 25 pc 15.95
Pork and beef dumplings served with a dill sour cream

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)

ADD ONS: +\$1 provolone, american, cheddar, pepper jack, swiss, muenster, bleu cheese crumbles, bacon, fried onions, sautéed onions and mushrooms, fried egg

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 garlic aioli on an onion roll, served with a side of onion rings

VEGGIE 12.95
Veggie patty topped with avocado, lettuce, tomato, sautéed mushrooms with jalapeño aioli, on a brioche bun

THE HANGOVER 16.95
1/2 lb. 100% certified angus beef patty with cheddar cheese, jalapeño aioli, lettuce, tomato and fried egg, on a brioche bun

TEQUILA 14.95
1/2 lb. 100% certified angus beef patty with pepper jack cheese, lettuce, tomato, onion and tequilla aioli, on a brioche bun

BLACK AND BLUE 14.95
1/2 lb. 100% certified angus beef patty with blackened seasoning topped with caramelized and fried onions, bleu cheese sauce, lettuce and tomato, on a brioche bun

TEXAS BBQ 15.95
1/2 lb. 100% certified angus beef patty with cheddar cheese, tangy BBQ sauce and bacon, topped with an onion ring, lettuce and tomato, on a brioche bun

ENTREES

CHICKEN & WAFFLES 15.95

Savory breaded chicken breast served with two Belgian sugar pearl waffles and warm maple syrup

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. 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 House Specialty - Baum family recipe 17.95

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 sausage (pork bratwurst, veal bratwurst, thuringer, knockwurst) with sauerkraut roasted bell peppers, potato cakes, garlic bread and German mustard

WIENERSCHNITZEL 17.95

Fried pork cutlet and spaetzle served with a bourbon mushroom sauce

TACO TRIO 14.95

Mix and Match chicken, beef, or battered North Atlantic cod tacos served on corn tortillas with a side of salsa, pico de gallo and mexican rice

BBQ BABY BACK RIBS half 12.95 full 21.95

Served with fries and coleslaw

CHICKEN TENDERS 13.95

Hand battered chicken tenders (5) served with fries and coleslaw

DIPS: ranch, bleu cheese, honey mustard, or our exclusive sweet n spicy

FRIDAY FISH FRY

ORIGINAL ELMER'S DOGHOUSE RECIPE

All Elmer's dinners are served with coleslaw, baked potato and rye bread

ATLANTIC COD 2 pc 15.95 3 pc 17.95 5 pc 22.95

Coated in our special recipe breading

COLOSSAL FRIED SHRIMP 18.95

6 large shrimp coated in our special recipe breading and fried to perfection

FISH & SHRIMP COMBO 19.95

2 pc fish and 3 large shrimp

SATURDAY & SUNDAY SPECIAL

BROASTED CHICKEN 18.95

4 pieces of broasted chicken served with coleslaw and mashed potatoes with gravy

SPECIALTY COCKTAILS

SMOKED OLD FASHIONED 13.00

Debonair bourbon, demerara syrup, Angostura bitters, and orange bitters, stirred and smoked

SMOKED MANHATTAN 13.00

Elijah Craig Rye, sweet vermouth and Angostura bitters, stirred and smoked

THE PALOMA 11.00

Jose Cuervo Silver Tradicional 80 and lime juice, topped with grapefruit tonic

THE RUBY 12.00

28 Mile vodka, Meletti 1870, elderflower liqueur, red grapefruit juice and lemon juice, shaken and strained

THE FRENCH 75 12.00

28 Mile gin, simple syrup and lemon juice, shaken and topped with prosecco

THE MAI TAI 13.00

Plantation 3 Stars white rum, Amaretto liqueur, triple sec, grenadine, sour mix and orange juice, shaken, topped with Plantation Original dark rum

THE SAZERAC 13.00

Elijah Craig rye, simple syrup, Angostura bitters and Peychauds bitters with an Absinthe rinse

DORADO OLD FASHIONED 13.00

Gran Centenario Reposado tequila, Illegal Mezcal reposado, orange bitters, Peychauds bitters and Galliano liqueur

CLASSIC HARVEY WALLBANGER 10.00

28 Mile vodka, fresh orange juice and Galliano liqueur

BOURBON CRUSH 12.00

Debonair bourbon, Grand Marnier, fresh orange juice and a splash of Sprite

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

FOR UPCOMING EVENTS, PLEASE VISIT US ON FACEBOOK

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions