

QUICK BITES	
CARAMELIZED ONION & MUSHROOM SOUP <i>parmesan-herb croutons, swiss, white cheddar cheese</i>	10
PRETZEL-CRUSTED HOT HONEY CHEESE BITES ^{vg} <i>served with honey mustard dipping sauce</i>	11
FRIED PICKLE CHIPS <i>served with umami and horseradish dipping sauces</i>	12
SMOKEHOUSE CHILI <i>smoked ground chuck beef, red beans, cheddar cheese, green onion</i>	10
CRISPY BRUSSELS SPROUTS <i>fried brussels sprouts, pork belly, gorgonzola, balsamic glaze</i>	12

SHAREABLES	
PEPPER SEARED AHI TUNA* <i>wasabi, sesame-ginger dressing, pickled ginger, soy sauce</i>	18
CAPRESE FLATBREAD <i>roasted tomatoes, fresh mozzarella, roasted garlic, fresh basil, naan bread</i>	16
BAVARIAN PRETZEL ^{vg} <i>colossal size with beer cheese</i>	18
BBQ BEEF BRISKET QUESADILLA <i>house-smoked brisket, caramelized onion, white cheddar & pepper jack cheese blend, side of sour cream</i>	18
BEST IN DA BURGH CHICKEN WINGS <i>choice of garlic-parmesan, buffalo, sweet bbq, nashville hot, or sweet n’ smoky dry-seasoned, blue cheese dressing, crisp vegetables</i>	20
ROASTED RED PEPPER HUMMUS ^v <i>parmesan, pine nuts, crisp veggies, grilled pita</i>	12
ARTISAN CHEESE BOARD ^{vg} <i>selection of cheeses, crostini, olives, fruit jam, grain mustard</i>	21
CRAB & CORN DIP <i>crabmeat, roasted corn, creamy blend of cheeses, pita chips</i>	18
MILL HOUSE ORIGINAL MAC AND CHEESE <i>cavatappi pasta, creamy cheese sauce, boursin cheese bread crumb mix, green onion</i> <i>add smoked ranch buffalo chicken 18</i>	14

MILL HOUSE GARDEN	
CAESAR SALAD ^{vg} <i>parmesan-herb croutons, crisp romaine hearts, grilled half lemon, caesar dressing</i>	15
PITTSBURGH MILL HOUSE SALAD ^{gf} ^{vg} <i>fresh greens, tomatoes, cucumbers, red onion, banana peppers, black olives, cheddar cheese, fries</i>	15
COBB SALAD ^{gf} <i>chopped romaine, crumbled bacon, hard-boiled egg, farm-fresh apple, tomato, root vegetable mix, crumbled blue cheese, sweet vidalia onion dressing</i>	17
SALAD ADD-ONS <i>french fries ‘a pittsburgh tradition’</i> <i>grilled chicken</i> <i>alaskan salmon*</i>	3 8 10

NOODLES	
UDON VEGETABLE STIR-FRY ^v <i>udon noodles, broccoli, onion, red peppers, sesame seeds, ginger, garlic, shiitake mushrooms</i>	22
DAN DAN NOODLES <i>ramen noodles, ground pork, chili oil, chopped peanuts, bok choy, chopped scallion, szechuan sauce</i>	24

HARVEST SEASON RAVIOLI ^{vg} <i>butternut squash ravioli & porcini mushroom ravioli, sage cream, sautéed spinach & tomato</i>	29
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^v vegan ^{vg} vegetarian ^{gf} gluten-free

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

HANDHELDS	
SERVED WITH FRIES, SIDE HOUSE SALAD OR SIDE CAESAR SALAD	
BEYOND BURGER™ ^v <i>plant-based burger with 30 grams of protein, bibb lettuce, tomato, caramelized onions, roasted pepper, avocado, vegan mojo sauce, pretzel bun, pickle spear</i>	21
BACON-CHEDDAR BURGER* <i>white cheddar cheese, applewood-smoked bacon, bibb lettuce, tomato, brioche bun, pickle spear</i>	21
FISH TACOS <i>cajun-style mahi-mahi, cilantro-lime slaw, salsa, lime, soft flour tortillas</i>	18
PASTRAMI REUBEN <i>swiss cheese, thousand island dressing, sauerkraut, toasted marble rye bread</i>	18
NASHVILLE HOT CHICKEN SANDWICH <i>crispy fried chicken breast, our signature spicy hot sauce, bread & butter pickles, brioche bun</i>	18
OVEN-ROASTED TURKEY BLT <i>swiss cheese, applewood-smoked bacon, bibb lettuce, tomato, lemon mayonnaise, multigrain wheat toast</i>	18
CAPRESE CHICKEN SANDWICH <i>grilled chicken breast, roasted red pepper, fresh mozzarella, roasted garlic aioli, ciabatta bun</i>	18
SMASH PITTS-BURGER* <i>brisket-angus beef, american cheese, butter lettuce, sautéed mushrooms & onions, tomato, pickle spear, brioche bun</i>	21
SOUTHERN BBQ MEATLOAF SANDWICH <i>grilled meatloaf, sweet baby ray’s bbq, cheddar cheese, crispy fried onions, toasted sourdough bread</i>	20

FORK & KNIFE	
BBQ BABY BACK RIBS <i>half rack, grilled cornbread, coleslaw, fries</i>	25
CHAI & HONEY-SEARED SALMON* ^{gf} <i>pan-seared alaskan salmon, chai & honey glaze, apricot-cranberry lemon risotto, chef’s vegetable selection</i>	32
STEAK AU POIVRE* ^{gf} <i>pan-seared peppercorn-encrusted strip steak, brown butter brandy cream, roasted garlic mashed potatoes, chef’s vegetable selection</i>	39
FILET OSCAR* ^{gf} <i>tender beef filet, lump crabmeat, crisp asparagus, béarnaise sauce</i>	54

MARYLAND CRAB CAKES <i>jumbo lump crab, roasted red pepper coulis, asparagus, rosemary-roasted fingerling potatoes</i>	39
CHICKEN PUTTANESCA <i>tender pierre chicken breast, neapolitan puttanesca sauce with tomato, olives, hint of anchovy, capers and garlic, served with crispy polenta cakes</i>	25

DESSERT	
NEW YORK-STYLE CHEESECAKE ^{vg} <i>creamy vanilla filling with strawberry, chocolate or caramel sauce</i>	11
CHOCOLATE PEANUT BUTTER PIE ^{vg} <i>thick graham cracker and peanut butter crust, silky dark chocolate mousse, creamy peanut butter filling</i>	11
CHOCOLATE CHIP COOKIE SKILLET ^{vg} <i>warm chocolate chip cookie, scoop of vanilla ice cream, chocolate syrup drizzle</i>	9

RUSTIC APPLE TART ^{vg} <i>cinnamon-spiced orchard apples, light sugar glaze, flaky buttery crust, caramel drizzle</i> <i>à la mode 3</i>	10
WARM BANANA & WHITE CHOCOLATE BREAD PUDDING ^{vg} <i>rich buttery custard-baked brioche bread</i> <i>à la mode 3</i>	10

AFTER-DINNER CORDIALS	
baileys irish cream grand marnier courvoisier hennessy vs disaronno amaretto hennessy xo	drambuie ouzo e&j brandy rémy martin vsop frangelico romana white sambuca



COCKTAILS					
OLD FASHIONED		14	MANHATTAN		16
jim beam bourbon, peychaud's bitters, house sugar syrup			bulleit bourbon, sweet & dry vermouth, peychaud's bitters		THE NOR'EASTER
					jim beam bourbon, freshly squeezed lime juice, maple syrup, ginger beer
PLATINUM MARGARITA		16	MARRIOTT MULE		14
patrón silver tequila, cointreau, agave nectar, freshly squeezed lime			tito's handmade vodka, simple syrup, lime, ginger beer		JACK ROSE
					applejack brandy, freshly squeezed lemon juice, grenadine
BLOODY MARY		12	CLASSIC MOJITO		12
absolut vodka, filthy bloody mary mix, lime wedge			bacardí rum, club soda, mint leaves, fresh lime wedges, pure sugar		GINGER SNAP
					applejack brandy, ginger beer, angostura bitters, freshly squeezed lemon juice
COSMOPOLITAN		15	ESPRESSO MARTINI		16
tito's handmade vodka, cointreau, freshly squeezed lime, cranberry juice			freshly brewed espresso, tito's handmade vodka, kahlúa coffee liqueur		AUTUMN EMBER
					e&j brandy, cointreau, domaine de canton liqueur, freshly squeezed orange juice

BOTTLED BEER, CIDER & SELTZER					
ANGRY ORCHARD CIDER	9	NEW BELGIUM FAT TIRE ALE	9	MODELO ESPECIAL	9
BLUE MOON	9	GUINNESS DRAUGHT	9	SAMUEL ADAMS BOSTON LAGER	9
BUDWEISER	7	HEINEKEN	8	SIERRA NEVADA PALE ALE	9
BUD LIGHT	7	HEINEKEN LIGHT	8	STELLA ARTOIS	9
COORS LIGHT	7	HEINEKEN 0.0 NON-ALCOHOLIC	7.5	YUENGLING	7
CORONA EXTRA	8.5	I.C. LIGHT	7	HIGH NOON VODKA & SODA	13
CORONA PREMIER	8.5	LAGUNITAS IPA	9	WHITE CLAW SELTZER	8.5
DOGFISH HEAD 60 MINUTE IPA	9	MICHELOB ULTRA	7.5	TWISTED TEA HARD ICED TEA	8
DOS EQUIS LAGER	8	MILLER LITE	7		

DRAFT BEER								
	16oz	23oz		16oz	23oz		16oz	23oz
BLUE MOON BELGIAN WHITE	9	12	MODELO ESPECIAL	9	12	SAMUEL ADAMS SEASONAL	9	12
BUD LIGHT	7.5	10	DOGFISH HEAD 60 MINUTE IPA	9	12	STELLA ARTOIS	10	13.5

WHITE WINE							
	6oz	9oz	BTL		6oz	9oz	BTL
LA MARCA PROSECCO BRUT 187ML <i>veneto, italy</i>			24	SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY <i>sonoma coast, california</i>	24	36	94
LA MARCA PROSECCO BRUT 750ML <i>veneto, italy</i>			75	CHÂTEAU STE. MICHELLE RIESLING <i>columbia valley, washington</i>	14	21	54
CHÂTEAU STE. MICHELLE BRUT SPARKLING <i>columbia valley, washington</i>			54	CANYON ROAD WHITE ZINFANDEL <i>california</i>	10	14	40
CANYON ROAD PINOT GRIGIO <i>california</i>	10	14	40	BRANCOTT ESTATE SAUVIGNON BLANC <i>marlborough, new zealand</i>	15	23	56
RUFFINO LUMINA PINOT GRIGIO <i>friuli-venezia giulia, italy</i>	12	18	46	KIM CRAWFORD SAUVIGNON BLANC <i>marlborough, new zealand</i>	20	30	82
CHALONE CHARDONNAY <i>monterey county, california</i>			90	CANYON ROAD SAUVIGNON BLANC <i>california</i>	10	14	40
CANYON ROAD CHARDONNAY <i>california</i>	10	14	40	CANYON ROAD MOSCATO <i>california</i>	10	14	40
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY <i>california</i>	16	24	62	FLEURS DE PRAIRIE ROSÉ <i>côtes de provence, france</i>	20	30	78
FRANCISCAN CHARDONNAY <i>napa valley, california</i>	15	23	58	FERRARI-CARANO ROSÉ <i>alexander valley, california</i>	18	27	68

RED WINE							
	6oz	9oz	BTL		6oz	9oz	BTL
CANYON ROAD MERLOT <i>california</i>	10	14	40	PESSIMIST RED BLEND <i>paso robles, california</i>			99
SAINT FRANCIS MERLOT <i>sonoma county, california</i>			160	ALAMOS MALBEC <i>mendoza, argentina</i>	14	21	54
CANYON ROAD PINOT NOIR <i>california</i>	10	14	40	DON MIGUEL GASCÓN MALBEC <i>mendoza, argentina</i>	17	26	66
MEIOMI PINOT NOIR <i>monterey, santa barbara, sonoma counties, california</i>	25	38	98	CANYON ROAD CABERNET SAUVIGNON <i>california</i>	10	14	40
ESTANCIA PINOT NOIR <i>monterey county, california</i>	18	27	70	COLUMBIA CREST H3 CABERNET SAUVIGNON <i>washington</i>	17	26	66
19 CRIMES RED BLEND <i>southeastern australia</i>	15	23	58	LOUIS M. MARTINI CABERNET SAUVIGNON <i>sonoma county, california</i>	20	30	78
JOEL GOTT PALISADES RED BLEND <i>washington</i>	16	24	62	INTRINSIC CABERNET SAUVIGNON <i>columbia valley, washington</i>			95