



# WELCOME TO LUNCH AT BATES MILL NO. 6

**Hours:**  
Monday thru Friday  
11:30 AM till 3:30 PM

## SMALL PLATES

### LOBSTER RANGOONS (2)

~ with seaweed salad & sweet chili sauce \$5

### AHI TUNA CRISPS

~ Marinated yellow fin tuna, crispy wontons, cusabi & honey ginger \$6

### SMOKEY BONES

~ A combination of Chef Tony's house smoked St. Louis pork ribs & Cholula chicken wings \$8

### MILL NO. 6 POUTINE

~ Pommes frite, house pork belly, cheese curd & rosemary demi \$6

## SOUPS

### FISH BONES SEAFOOD CHOWDER

house made with haddock, scallops, shrimp and potatoes  
Cup \$5 Crock \$8

### FRENCH ONION SOUP

House made with focaccia crouton & gruyere cheese  
Cup \$4.5 Crock \$7

## ENTRÉE SALADS

### AHI TUNA POKE

~ Tuna tartar with jasmine rice, avocado, ginger, soy, and toasted sesame seeds. \$13

### MILL STREET STEAK SALAD\*\*\*

~ Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp & sirloin strip filet. \$16, with chilled Maine shrimp (5) \$14, with Gulf of Maine Salmon \$15, all-natural chicken or falafel \$12

### ROASTED BUTTERNUT SQUASH, PEAR & BLEU

~ with arrugula, red cabbage, candied spiced walnuts & pomegranate vinaigrette \$8, with house smoked turkey \$13  
grilled all-natural chicken or falafel \$12

### THE BATES WORKS

~ Grilled all-natural chicken, mixed greens, roasted corn, green beans, broccoli, cucumbers, red onions, hard cooked egg & housemade buttermilk ranch \$12, with house smoked turkey \$13, with Gulf of Maine Salmon \$15, with housemade falafel \$12, or Prime Beef Strip Filet \$16

### SPRINGWORKS FARMS BABY ROMAINE

~ Local greens, white anchovy, focaccia crostini, pecorino and housemade Caesar \$7, with house smoked turkey \$13, with Gulf of Maine Salmon \$15, with falafel \$12, with all-natural chicken \$12

## SANDWICH BOARD

*all are offered with seasoned shoestring fries and Mill 6 pickles*

### CHEF TONY'S SMOKED BRISKET

~ melted Pineland Farm cheddar, poblano cilantro slaw, house BBQ sauce and crispy onions on marble rye \$13

### LAMB, PITA & CUCUMBER

~ Slow cooked local lamb on house made herb pita bread with a cucumber, tomato, mint & yogurt salad \$14

### DOWNEAST LOBSTER ROLL

~ Dressed fresh picked Maine lobster meat with butter lettuce on a grilled brioche roll. \$ Market

### PORK BELLY PO' BOY

~ Smoked pork belly, chipotle blue BBQ sauce, lettuce, house pickles, brioche sub roll & candied jalapenos \$11

### CRAB B.L.T. WITH HOUSE REMOULADE

~ Crab cake, smoked bacon, Springworks Farm's butter lettuce, tomato and remoulade sauce on a brioche roll \$14

### SMOKED TURKEY WRAP

~ House smoked turkey, lettuce, tomato, red onion, Swiss cheese & herb cranberry mayonnaise \$11

### BEER-BATTERED HADDOCK SANDWICH

~ with tomato remoulade, Cooper cheese, Boston lettuce and red onions on a brioche roll. \$12

### MILL SIX BURGER\*\*\*

~ Pineland Farm's burger & aged cheddar, smoked bacon, butter lettuce, tomato, red onion, and roasted garlic aioli on a brioche roll \$ 12

## LUNCHEON ENTRÉES

### SHRIMP & CAPELLINI

~ tossed with grape tomatoes, wilted greens and parmesan in a roasted garlic sundried tomato butter \$12

### SEARED WILD CAUGHT HADDOCK

~ offered with roasted new potatoes, wilted greens with roasted garlic and tomato remoulade sauce. \$13

### PAN-SEARED MAINE SALMON & MUSSELS

~ with roasted sweet potatoes, poblanos, cob corn & housemade sausage in a sherry roasted garlic butter broth \$15

### BEER-BATTERED FISH & CHIPS

~ Wild caught haddock with shoe-string fries & house tartar sauce \$13

### WILD MUSHROOM RAVIOLI

~ with shiitake mushrooms, baby spinach, herb alfredo sauce and shaved pecorino cheese \$ 10, with grilled all-natural chicken \$12, with Gulf of Maine Salmon \$ 15, or Prime Beef Strip Filet \$16

### PEAR, FIG & BLUE FLATBREAD

~ Grilled flatbread finished with rocket greens & fig balsamic gastrique \$8



*Items marked with \*\*\* may be fired to your exact specifications. Please advise us to your preference." Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*