



Cocktails.....\$5.00

Harvey Wallbanger

Vodka, Galliano, orange juice

Long Island Iced Tea

Vodka, Rum, Tequila, Gin, Triple Sec, simple syrup, lemon juice, Pepsi

White Russian

Vodka, Kahlua, cream

Old Fashioned

Bourbon, Angostura Bitters

Tequila Sunrise

Tequila, orange juice, Grenadine

Beer.....\$5.00 (350ml)

Molson Old Vienna,
Molson Export, Labatt Blue,
Labatt 50, Budwiser

Wine.....\$5.00 (5oz)

Cave Spring Dolomite
Cabernet Franc

Cave Spring Dolomite
Chardonnay

Beverages.....\$1.00

Pepsi, 7-up, Dr. Pepper,
Orange Crush, Shirley Temple

Milk or Chocolate Milk



Appetizers

Pot Leek Soup

Crispy leeks.....\$0.99

Tomato Soup

Buttered crouton.....\$0.99

Market Greens

*Selection of greens, vegetables, dressings
and condiments.....\$1.27*

Entrées

Old Country Style Chicken Pie

*Filled with tender chicken and fresh garden
vegetables, topped with a flaky crust....\$4.97*

Fresh Trout

*Pan-seared, served with butter sauce, rice
and glazed carrots.....\$7.92*

Stuffed Pepper

*Barley stuffed and baked in a traditional,
vegetable-filled tomato sauce, served with a
thick slice of baked bread.....\$5.96*

Breaded Pork Cutlet

*Crispy herbed breadcrumbs, roasted applesauce, served
with fries, glazed carrots, and Miller's Wife's
old-fashioned sauce.....\$6.93*

Barbequed Back Ribs

*Half rack, baked in the Mill's special sauce, served
with a baked potato and glazed carrots.....\$6.99*

Country Fried Chicken

*White and dark herbed meat, topped with
white gravy, served with a heaping pile of fries
and glazed carrots.....\$5.71*

Desserts

Miller's Own Apple Pie

Choice of cheddar cheese or ice cream....\$1.62

Fresh Strawberry Shortcake

With real whipped cream.....\$1.61

Old Fashioned Rice Pudding

With maple syrup.....\$1.07

Ice Cream Sundae

Whipped cream, chocolate sauce, sprinkles.....\$1.56

The Little Millers Menu

Homestyle Classic

*Grilled cheese, homemade soup, french fries,
ice cream & a cold glass of milk or pop...\$2.56*

Crunchy Combo

*Chicken fingers, homemade soup, french fries,
ice cream & a cold glass of milk or pop....\$3.47*

Thank you for being part of our journey for 46 incredible years.

History of the Mill

The history of the Ancaster Mill and the origins of the Town of Ancaster are inseparable. Being the third oldest community in Ontario (after Kingston and Niagara-on-the-lake), the settlement of Ancaster naturally evolved from the establishment of the flour mill.

Ever since its inception, Ancaster Mill has been a cornerstone of local history, evolving into a cherished historical landmark that offers exceptional hospitality through dining experiences and celebrations alike.

Throughout its history, multiple flour mills have occupied this site, each rising from the remnants of its predecessor. The first three mills were destroyed by fire, and the current stone flour mill was constructed in 1863. Built with limestone blocks quarried from the site itself, its walls are an impressive four feet thick at the base. This flour mill stands as one of the most robust structures in the province.

In 1972, the Ciancone Family purchased the Mill and began the building and restoration process, culminating in the restaurant's grand opening in February 1979, 46 years ago. Since then, Ancaster Mill has remained in operation, maintaining its vital role within the community as a place to gather and celebrate.

Now entering its fourth decade as a restaurant and special events facility, Ancaster Mill continues to thrive as a member of Pearle Hospitality, whose portfolio includes restaurants, event venues, a golf club, a farm, and two luxury hotels throughout Ontario.

