

WELCOME TO



Uxbridge, On

LUNCH MENU

KIDS MENU

**For kids 12 years of age
and younger**

(includes a glass of milk,
soda pop or juice)

Chicken fingers & fries

Pasta with tomato sauce

Pasta with cheese & cream
sauce

All kid meals \$10.99

DATE NIGHT

2 CAN DINE FOR

~ \$50 ~

EVERY

TUESDAY & WEDNESDAY
NIGHT 4:30-CLOSE

STARTERS

Calamari (DF)

Fried with shallot rings, marinara sauce..... \$10

Calico Tin Frites

House cut russet potato, sweet potato, white cheddar aioli..... \$8

Caesar Salad

Crisp romaine, bacon, crouton, parmesan, lemon-garlic dressing... \$8 / \$16

Artisan Salad (V, GF, DF)

Cucumber, carrots, dried fruits, seeds & quinoa crunch, cucumber-mint
vinaigrette..... \$7 / \$14

Add grilled: chicken breast..... \$7 / shrimp..... \$12

FEATURED MAINS

Peppered Steak Frites (DF)

Grilled 5oz tenderloin steak, house frites, herb sauce..... \$16.25

Gluten Free Tortilla Wrap (GF)

Grilled veg & chicken, goat cheese, spinach, aioli, side salad..... \$14.50

Grilled Salmon BLT

Atlantic salmon patty, caper remoulade, brioche bun, side salad..... \$15.75

Daily Miller

Ask your server for our daily miller feature, limited quantities..... \$15

TIN MILL CLASSICS

Deep Dish Quiche

House baked with chef's choice ingredients, side green salad..... \$14.50

Haddock & Chips (DF)

Beer battered haddock fillets, house cut frites, tartar sauce..... \$14.25

Tagliatelle Carbonara

Chicken, bacon, mushroom, peas, garlic cream sauce & egg yolks.... \$17.50

Chicken & Brie Panini

Tomato, Dijon mayo, ciabatta baguette, side salad or frites..... half \$11.25
.....full \$14.25

6oz Tenderloin Tip Burger

Brioche bun, lettuce, tomato, pickles, onion, side salad or frites..... \$16

Add: bacon.....\$2.25 white cheddar..... \$1.75

Substitute Caesar salad or sweet frites..... \$2

GF-gluten free **DF**-dairy free **V**-vegetarian **N**-nut awareness

Inform your server of any allergies prior to ordering.

**Please note that any alterations or substitutions
will slow down your order and will be priced accordingly.**

A 20% pre-tax gratuity charge will be added to parties of 8 or more.

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DESSERTS

Rhubarb & Strawberry Cobbler

Sour cream & cornmeal cobbler biscuit, vanilla bean ice cream..... \$8.25

Three Citrus Pudding (GF)

Lemon, lime & orange, fresh berries, Chantilly cream..... \$8.00

Chocolate Truffle Torte

Lindt chocolate cake & ganache, Chantilly cream, cookie crumble..... \$8.50

Crème Brulée (GF)

Made daily with fresh ingredients, caramelized sugar topping..... \$8.00

Carrot & Pineapple Cake

Our signature cake, cream cheese icing, sweet coconut dusting..... \$8.00

All our desserts are made in house using fresh ingredients.

SPECIALTY COFFEES

2oz of premium liqueur in freshly brewed 100% Columbian coffee
with sugared rim, fresh whipped cream and a maraschino cherry.

B53 Grand Marnier, bailey's & Kahlua..... \$11.95

Spanish Brandy & Kahlua..... \$10.95

Monte Cristo Brandy & Amaretto..... \$10.95

Irish Jameson Irish mist & Irish mint liqueur..... \$10.95

Tin Mill Special Drambuie & Frangelico..... \$10.95

AFTERNOON SNACKS

FROM 2:30 - 4:30

Calico Tin Frites house cut russet potato, sweet potato, white cheddar aioli..... \$8

Calamari fried with shallot rings, marinara sauce..... \$10

Tagliatelle Carbonara chicken, bacon, mushroom, peas, garlic cream sauce & egg yolks..... \$17.50

Chicken & Brie Panini tomato, Dijon mayo, ciabatta baguette, side salad or frites..... \$14.25

6oz Tenderloin Tip Burger brioche bun, lettuce, tomato, pickles, onion, side salad or frites..... \$16

Add: bacon..... \$2.25 white cheddar..... \$1.75

Caesar Salad romaine hearts, bacon, crouton, parmesan, lemon garlic dressing..... \$8 / \$16

Artisan Salad cucumber, carrots, dried fruits, seeds & quinoa crunch, cucumber-mint vinaigrette..... \$7 / \$14

Add to salads: Grilled chicken breast..... \$7 Grilled shrimp..... \$12

www.tinmill.ca

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