

Edinburg Mill

Welcome

Starters

FRIED RISOTTO BALLS

Arborio rice, fresh vegetables, & cheese over a white wine cream sauce 7

MUSSELS

Fresh Prince Edward Island mussels, steamed with a fresh fennel & vegetable broth 10

MEATBALLS

House made & served with tzatziki sauce 8

VEGETABLE FLATBREAD

Fresh made with roasted vegetables, feta cheese & pesto 8

PORK CUTLET

Thin cut pork loin, pounded, breaded, and fried & served over a bacon-fig jam with lime 10

PAN SEARED SCALLOPS

Pan seared sea scallops served over butternut squash puree with fried pickled shallots 13

SMOKED SALMON PLATE

Hot smoked salmon, feta cheese, capers, house made spicy mustard, & crackers 12

SOUP OF THE DAY

Fresh made with seasonal ingredients 4



Welcome to the Edinburg Mill. The 'Mill' has been a centerpiece to the Edinburg community since 1813. Located next to the Stony Creek, it has been a Sawmill, Gristmill, and a Carding operation. It was built by the Grandstaff family and was nearly burned by Union General Sheridan's forces as part of their scorched earth campaign in the Shenandoah Valley during the Civil War.

Lite Entrees

CHEF'S SALAD

Fresh lettuce, tomato, broccoli, seasonal vegetables, and hard boiled egg with house made croutons, sliced prime rib, bacon, chicken & cheddar cheese. 15

MILL BURGER

Our char-grilled 6 oz. beef patty prepared your way with choice of cheese, bacon, egg, mushrooms, onions, peppers, or fresh chili's 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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Entrees

All served with your choice of one side dish.

PRIME RIB

A 16 ounce ribeye, slow roasted served with au jus & horseradish 25

TOP SIRLOIN STEAK

A 10 ounce Shenandoah Valley grown sirloin chargrilled & topped with garlic butter 25

BLACKENED RIBEYE STEAK

10 ounces, pan-seared and seasoned 24

PORK LOIN CUTLETS

Sliced pork loin, pounded, breaded, and pan-fried, topped with fresh tomato & lime 18

FRIED OYSTERS

Chesapeake oysters, dusted and fried. Served with tarragon aioli & hot sauce 20

SOUTHWEST MARINATED CHICKEN

Fresh marinated chicken grilled and served with house made mole & beans 18

STEAMED SHRIMP

One pound of jumbo shrimp, steamed & tossed in Old Bay seasoning 24

FRESH PAPPARDELLE

House made fresh wide noodles, seasonal vegetables, & tossed in a herbed pesto 16

TODAYS FRESH CATCH

Seasonal fresh fish made with the chefs preparation MARKET PRICE

ROASTED GAME HEN

Marinated in lemon and fresh herbs & slow roasted 18

SEA SCALLOPS

Fresh scallops, pan seared with orange & fresh fennel 25

RISOTTO

Creamy Arborio rice prepared with fresh seasonable vegetables 16

JUMBO SHRIMP RISOTTO

Four grilled jumbo shrimp with creamy Arborio rice & seasonal vegetables 20



SIDES 2

Fried Potatoes

Broccoli

Rice

Grits

Beans

Chili/Honey/Sour Cream

Baked Sweet Potato

Where possible we use local ingredients and we prepare our foods from 'scratch'.
We hope you enjoy your dining experience.

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