



THE OLD GRIST MILL TAVERN

STEP BACK IN TIME TO THE ENCHANTING ERA OF PRE-REVOLUTIONARY NEW ENGLAND, WHERE THE OLD GRIST MILL STOOD PROUDLY ON THE BANKS OF THE RUNNINS RIVER. CONSTRUCTED IN 1745, THIS RARE RELIC HARNESSSED THE POWER OF THE RIVER'S DAM AND WATER-DRIVEN WHEEL TO GRIND THE BOUNTIFUL GRAIN CULTIVATED BY LOCAL COLONIAL FARMERS.

ORIGINALLY OWNED BY A MAN NAMED J. BOWEN, THE UPPER DINING ROOM OF THE MILL OPERATED AS A GRIST MILL, WHILE THE LOWER LEVEL, ADDED LATER, SERVED AS A SAW MILL. THROUGH THE PASSING GENERATIONS, THE MILL CHANGED HANDS UNTIL IT EVENTUALLY FELL UNDER THE OWNERSHIP OF THE BLIND DEXTER CHAFFEE IN 1845. FONDLY KNOWN AS "BLIND MAN'S MILL," THIS HISTORIC TREASURE REMAINED A VITAL HUB FOR THE COMMUNITY, PROVIDING ESSENTIAL GOODS SUCH AS GRAIN, WOOD, AND EVEN ICE.

ALTHOUGH HISTORICAL RECORDS MAY LEAVE SOME DETAILS HAZY, LOCAL STORIES AND FOLKLORE PAINT A VIVID PICTURE OF THE MILL'S VIBRANT PAST. DURING THE PROHIBITION ERA OF THE 1930S, WHISPERS ABOUND THAT THE GRIST MILL DISCREETLY PRODUCED ALCOHOL, HARBORING A SECRET BASEMENT ESTABLISHMENT KNOWN AS THE JOLLY MILLER CLUB.

IN 1958, TRAGEDY STRUCK AS A DEVASTATING FIRE SWEEPED THROUGH THE OLD GRIST MILL. THE OWNER AT THE TIME, THE RATHBONE FAMILY, VALIANTLY ENSURED THE SAFETY OF STAFF AND SALVAGED AS MANY ARTIFACTS AS POSSIBLE BEFORE EVACUATING THE BURNING BUILDING. UNDETERRED, THEY REBUILT THE MILL WHILE CONTINUING TO SERVE GUESTS IN THE ADJACENT DINING HALL AND BALLROOM.

EMERGING FROM THE ASHES OF THE 1958 FIRE, THE OLD GRIST MILL ONCE AGAIN BECAME A CHERISHED VENUE FOR CELEBRATING LIFE'S SPECIAL MOMENTS. COUNTLESS MEMORIES WERE MADE ON THE BRIDGE OVERLOOKING THE PICTURESQUE FALLS, WHILE GUESTS DELIGHTED IN RHODE ISLAND JOHNNYCAKES SERVED TABLESIDE, AND FAMILIES REUNITED FROM FAR AND WIDE TO COMMEMORATE JOYOUS OCCASIONS.

IN 2000, GREG AND SUZANNE ESMAY TOOK UP THE MANTLE OF PRESERVING THIS HISTORICAL GEM, TRANSFORMING THE OLD GRIST MILL INTO A FAMILY AFFAIR AND LABOR OF LOVE. HOWEVER, IN 2012, DISASTER STRUCK ONCE MORE WHEN A TRUCK CARRYING BANANAS OVERTURNED NEAR THE BEND IN THE ROAD, IGNITING A GAS LINE AND REDUCING THE BUILDING TO ASHES. WITH UNWAVERING DETERMINATION, GREG AND HIS FAMILY SAFEGUARDED PRECIOUS ARTIFACTS AND EMBARKED ON THE ARDUOUS TASK OF REBUILDING. FINALLY, IN 2014, AFTER OVERCOMING NUMEROUS CHALLENGES, THE OLD GRIST MILL TRIUMPHANTLY REOPENED ITS DOORS.

TODAY, THE OLD GRIST MILL HAS CONTINUED ITS LEGACY UNDER THE OPERATION OF RED OAK HOSPITALITY, WITH A DEEP APPRECIATION FOR THE HISTORICAL SIGNIFICANCE AND THE COMMUNITY'S ATTACHMENT TO THIS CHERISHED LANDMARK. RED OAK HOSPITALITY HAS EMBRACED THE RESPONSIBILITY OF PRESERVING AND ENHANCING THE TAVERN'S HERITAGE.

THE GRAND NEW ENGLAND FEAST

SERVED FAMILY STYLE

CHOOSE LAND OR SEA OPTION
AND RECEIVE ALL ITEMS IN THAT COLUMN

LAND

\$34 ADULTS
\$17 UNDER 12

SEA

\$40 ADULTS
\$17 UNDER 12

FIRST TO THE TABLE

CINNAMON BREAD
A CUP OF CHEF'S SOUP
OR SALAD BAR

CINNAMON BREAD
A CUP OF GRIST MILL
CLAM CHOWDER

THE MAIN PLATTER

OVEN ROASTED TURKEY
MILL'S MEATLOAF
SAVORY POT ROAST

GOLDEN FRIED COD
FRIED SHRIMP & SCALLOPS
CRISP FRIES

ACCOMPANIED SIDES

GARLIC MASHED POTATOES
MAC N CHEESE
GREEN BEANS
HOUSE STUFFING

COLESLAW
MAC N CHEESE

DESSERT

CINNAMON BREAD PUDDING
VANILLA ICE CREAM
WHIPPED CREAM

CINNAMON BREAD PUDDING
VANILLA ICE CREAM
WHIPPED CREAM

MINIMUM OF 2 GUESTS
NO MODIFICATIONS, TAKEOUT, OR DOGGY BAGS.

APPETIZERS

SHRIMP COCKTAIL ^{GF}

JUMBO SHRIMP, SHAVED ICE, COCKTAIL SAUCE & LEMON 15

RI CALAMARI

CRISPY CALAMARI, PICKLED PEPPERS, GARLIC BUTTER, LEMON & SCALLIONS 16

CRISPY DUCK WINGS ★

CRISPY DUCK WINGS, ORANGE GINGER GLAZE & SESAME SEEDS 17

STUFFED MUSHROOMS

JUMBO MUSHROOMS, SEAFOOD STUFFING, MELTED CHEESE, LEMON & SCALLIONS 18

SUPER LUMP CRAB CAKES

TWO SUPER LUMP CRAB CAKES, REMOULADE, LEMON & LETTUCE 19

BRUSSELS & BACON

CRISP BRUSSEL SPROUTS, HONEY CURRY DIJON & CRISP BACON 15

SOUPS

GRIST MILL CLAM CHOWDER 7

CHEF'S SOUP OF THE DAY 6

BAKED FRENCH ONION 8

LOBSTER BISQUE 12 ★

LOBSTER, CREAMY BISQUE & CHARRED SCALLION OIL

PRODUCE & PASTA

FRESH WORKS SALAD BAR

OUR SIGNATURE FRESH WORKS SALAD BAR ORDERED AS AN ENTREE IS 18
SERVED WITH A LARGE CHILLED PLATE

PASTA & PRODUCE DISHES BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

HARVEST JAMBALAYA ^{GF}

BUTTERNUT SQUASH, VEGAN CHORIZO, RICE, CREOLE SAUCE & SCALLIONS 25

SMOKED GOUDA MAC N CHEESE ★

BAKED CAVATAPPI, FIVE CHEESE SAUCE, SMOKED GOUDA & CRUSHED RITZ 24

ADD: CHICKEN: 6 | SHRIMP: 12 | SALMON: 14 | 8OZ FILET: 24

BEEF

BEEF DISHES BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

MILL'S MEATLOAF

HOUSE MEATLOAF, GRAVY, MASHED POTATOES & ROASTED BUTTERNUT SQUASH 26

NAKED RIBEYE GF

GRILLED 16OZ RIBEYE, MASHED POTATOES & GREEN BEANS 38

BUTCHER SHOP BEEF

QUALITY CUTS, CHEF'S SELECTED SIDES, JOYOUS TASTEBUDS MKT

SAVORY POT ROAST ★

SLOW ROASTED POT ROAST SERVED WITH CREAMY CHEDDAR GRITS, 31
GRAVY, ROASTED BUTTERNUT SQUASH & SCALLIONS

FILET MIGNON GF

GRILLED 8 OZ FILET, MASHED POTATOES & ASPARAGUS
CRAB CAKE & BÉARNAISE BUTTER: 54 | BACON & BLEU: 49 | NAKED: 46

SEAFOOD

SEAFOOD DISHES BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

BAKED SEAFOOD PLATTER

STUFFED SHRIMP, SCALLOPS & COD, WINE & BUTTER, CRUSHED RITZ, LEMON & GREEN BEANS 37

MARKET FISH ★

FRESHLY CAUGHT, CHEF INSPIRED, DELICIOUS MKT

BAKED STUFFED SHRIMP

JUMBO SHRIMP & HOUSE SEAFOOD STUFFING, LEMON, WINE BUTTER SAUCE & GREEN BEANS 32

BAKED COD

BAKED COD, WINE & BUTTER, CRUSHED RITZ, LEMON & GREEN BEANS 26

SALMON

GRILLED SALMON, REMOULADE SAUCE, BRUSSEL & BUTTERNUT HASH 31

FISH & CHIPS

CRISP DAY BOAT COD, CRISP FRIES, COLESLAW, SCALLIONS, LEMON, KETCHUP & TARTAR 26

LOBSTER NEWBURG

CLAW AND TAIL BUTTER POACHED LOBSTER, NEWBURG SAUCE, RITZ CRUMBS & GREEN BEANS 47

PRIME RIB

PRIME RIB BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

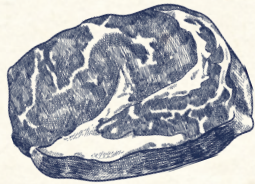
SLOW ROASTED PRIME RIB, AU JUS, MASHED POTATOES & GREEN BEANS

10 OZ. 29

16 OZ. 38

22 OZ. 49

44 OZ. 90



ADD:
BAKED STUFFED SHRIMP (3) 15
CRAB CAKES 17
LOBSTER NEWBURG 20

LOBSTER

LOBSTER BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

ALL LOBSTERS SERVED WITH MELTED BUTTER, LEMON & GREEN BEANS

| | STEAMED | STUFFED |
|------------|---------|---------|
| 1.25 LB | 30 | 45 |
| 1.25 TWINS | 55 | 70 |
| 2.25 LB | 50 | 65 |
| 2.25 TWINS | 75 | 90 |

POULTRY

POULTRY DISHES BELOW ARE SERVED WITH A CUP OF CHEF'S SOUP OR SALAD BAR

THANKSGIVING DINNER

OVEN-ROASTED TURKEY WITH STUFFING, MASHED POTATOES, ROASTED BUTTERNUT SQUASH, 26
GRAVY & CRANBERRY SAUCE

CHICKEN PICCATA

PAN FRIED CHICKEN, LEMON CAPER SAUCE, LINGUINE & FRESH HERBS 26

SMOTHERED GRILLED CHICKEN GF ★

GRILLED CHICKEN, SAUTÉED ONIONS & MUSHROOMS, 25
SMOKED GOUDA & MASHED POTATOES

CHICKEN & SHRIMP JAMBALAYA

CHICKEN & SHRIMP, ANDOUILLE SAUSAGE, RICE, CREOLE SAUCE, PEPPERS, ONIONS & SCALLIONS

FOR ONE: 33 | FOR TWO: 58 | FOR FOUR: 99



Market Fish



Ask Your Server for Details

SANDWICHES

SANDWICHES BELOW SERVED WITH HOUSE CHIPS

GRIST MILL BURGER

GRILLED BUN, PRIME PATTY, CHEDDAR, LETTUCE, TOMATO, & RED ONION 16
ADD: BACON \$3 | SAUTÉED ONIONS \$2 | SAUTÉED MUSHROOMS \$2

PRIME RIB DIP ★

SOFT ROLL, SHAVED PRIME RIB, SAUTÉED MUSHROOMS & ONIONS, SWISS, 19
HORSERADISH AIOLI & AU JUS

CHICKEN BLT

GIABATTA ROLL, GRILLED CHICKEN, SMOKED GOUDA, APPLEWOOD BACON, 16
REMOULADE & LETTUCE

LOBSTER ROLL 31

NEW ENGLAND: BRICHOE ROLL STUFFED WITH LOBSTER SALAD, LETTUCE & LEMON
CONNECTICUT: BRICHOE ROLL STUFFED WITH SAUTÉED LOBSTER & LEMON



BUTCHER SHOP BEEF

QUALITY CUTS

CHEF'S SIDES

Ask Your Server for Details