



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.



SERVED FAMILY STYLE

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

LAND

\$36 ADULTS
\$19 UNDER 12

SEA

\$42 ADULTS
\$20 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 OR SALAD BAR

THE MAIN PLATTER

OVEN ROASTED TURKEY
MILL’S MEATLOAF
SLOW BRAISED PULLED PORK
GRAVIES & CRANBERRY

GOLDEN FRIED COD
FRIED SHRIMP & SCALLOPS
CRISP FRIES

ACCOMPANIED SIDES

GARLIC MASHED POTATOES
MAC N’ CHEESE
GREEN BEANS
HOUSE STUFFING

COLESLAW
MAC N’ CHEESE
TARTAR & KETCHUP
LEMON

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

JUMBO SHRIMP COCKTAIL GF 18
JUMBO SHRIMP, SHAVED ICE, COCKTAIL SAUCE, LEMON

SEAFOOD ON ICE GF 29
JUMBO SHRIMP, JUMBO LUMP CRAB, SHAVED ICE, COCKTAIL SAUCE, LEMON

RI CALAMARI 18
GRISPY CALAMARI, PICKLED PEPPERS, COWBOY BUTTER, LEMON, SCALLIONS

STUFFED MUSHROOMS ★ 18
JUMBO MUSHROOMS, SEAFOOD STUFFING, MELTED CHEESE, LEMON, SCALLIONS

SUPER LUMP CRAB CAKES 22
SUPER LUMP CRAB CAKES, COWBOY BUTTER, MAPLE DIJON & RED ONION DRESSED ARUGULA, LEMON

THE MILLKEEPER’S SLICE 19
A SEASONAL FLATBREAD TOPPED WITH BUTTERNUT SQUASH, SMOKED GOUDA, MOZZARELLA & PROVOLONE CHEESE, SAUTEED ONIONS, APPLE CHUTNEY, MAPLE DIJON

CRISP RAVIOLI PARMESAN ★ 17
GOLDEN FRIED FOUR CHEESE RAVIOLI, ROBUST MARINARA, GRATED PARMESAN

COWBOY WINGS 17
HOUSE COWBOY BUTTER, CRISP CHICKEN WINGS, SCALLIONS, CARROTS & CELERY

SOURDOUGH BOULE 6
OVEN TOASTED SOURDOUGH, PARMESAN BREAD OIL

SOUPS & SALADS

CLAM CHOWDER 7 FRENCH ONION 8

SOUP OF THE DAY 6 LOBSTER BISQUE 12

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

ADD: CHICKEN: 6 | SHRIMP: 14 | SALMON: 15 | 8OZ FILET: 27

PASTA

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

GARDEN FRA DIAVOLO ★ 28
GHIK PEAS, ONIONS, MUSHROOMS, PEPPERS, FENNEL, MARINATED TOMATOES, FRESH HERBS, ROBUST MARINARA, LINGUINE, CHILI CRISPS

SMOKED GOUDA MAC N’ CHEESE 24
BAKED CAVATAPPI, FIVE CHEESE SAUCE, SMOKED GOUDA, CRUSHED RITZ

LAND

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

THE BUTCHER SHOP

QUALITY CUTS, CHEF'S SELECTED SIDES, JOYOUS TASTE BUDS MKT

PRIME RIB

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

10 OZ: 32 | 16 OZ: 39 | 22 OZ: 49 | 44 OZ: 90

SIMPLE CUTS ^{GF} <i>SERVED WITH MASHED POTATOES & ASPARAGUS</i>	
8 OZ FILET MIGNON	48
16 OZ RIBEYE	41
BRAISED LAMB SHANK	39
BEEF TIPS, GRAVY & ONIONS	37

ADD:

BACON WRAPPED SHRIMP (3): 13 | BAKED STUFFED SHRIMP (3): 17
CRAB CAKE WITH COWBOY BUTTER: 12 | BACON & BLEU: 7
MUSHROOMS: 5 | ONIONS: 5 | SAUTÉED LOBSTER: 24

HARVEST MAC N' CHEESE ★

SLOW ROASTED PULLED PORK, BUTTERNUT SQUASH, CAVATAPPI, 5 CHEESE SAUCE, APPLE BUTTER, CRUSHED RITZ 30

MILL'S MEATLOAF

HOUSE MEATLOAF, GRAVY, MASHED POTATOES, GREEN BEANS 28

TAVERN CHICKEN PASTA

GRILLED CHICKEN, SMOKED GOUDA, MOZZARELLA & PROVOLONE CHEESE, ROASTED TOMATOES, MUSHROOMS, FRESH HERBS, PARMESAN CREAM SAUCE, LINGUINE 29

THANKSGIVING DINNER

OVEN ROASTED TURKEY WITH STUFFING, MASHED POTATOES, BUTTERNUT SQUASH, GRAVY, CRANBERRY SAUCE 28

SANDWICHES

SANDWICHES BELOW SERVED WITH HOUSE CHIPS

MILLER'S THANKSGIVING SANDWICH

OVEN ROASTED TURKEY, STUFFING, CRANBERRY SAUCE, SOFT ROLL, GRAVY 20

CHICKEN BLT

GIABATTA ROLL, GRILLED CHICKEN, SMOKED GOUDA, APPLEWOOD BACON, TOMATO, MAYO, LETTUCE 17

PRIME RIB DIP

SOFT ROLL, SHAVED PRIME RIB, SAUTÉED MUSHROOMS & ONIONS, SWISS, HORSERADISH AIOLI, AU JUS 21

MAPLE DIJON PULLED PORK ★

GIABATTA ROLL, SLOW BRAISED PULLED PORK, SAUTEED ONIONS, CHEDDAR CHEESE, MAPLE DIJON 17

MILL'S SMOTHERED MEATLOAF MELT

SOFT ROLL, HOUSE MEATLOAF, SMOKED GOUDA, MOZZARELLA & PROVOLONE CHEESE, SAUTEED MUSHROOMS 20

GRIST MILL BURGER

GRILLED BUN, PRIME PATTY, CHEDDAR, LETTUCE, TOMATO, RED ONION 17

ADD: BACON \$3 | SAUTÉED ONIONS \$2 | SAUTÉED MUSHROOMS \$2

SEA

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

SIMPLE SEAFOOD

SERVED WITH MASHED POTATOES & GREEN BEANS

8 OZ GRILLED SALMON ^{GF}	30
8 OZ GRILLED SWORDFISH ^{GF}	34
BOSTON SCALLOPS	39
BAKED STUFFED SHRIMP	33
BOSTON SEAFOOD PLATTER (COD, SHRIMP, & SCALLOPS)	39
BOSTON COD	28

*TRADITIONAL "BOSTON" SEAFOOD DISHES BAKED WITH BUTTER, WHITE WINE AND CRUSHED RITZ.

FISH & CHIPS

CRISP DAY BOAT COD, CRISP FRIES, COLESLAW, SCALLIONS, LEMON, KETCHUP & TARTAR 28

CRAB CAKE DINNER

THREE JUMBO LUMP CRAB CAKES, COWBOY BUTTER, MAPLE DIJON, GREEEN APPLE & RED ONION DRESSED ARUGULA, CHEDDAR PARMESAN GRITS 39

SHRIMP & CLAM FRA DIAVOLO

CHOPPED CLAMS, JUMBO SHRIMP ONIONS, FENNEL, ROASTED TOMATOES, LINGUINE, ROBUST MARINARA, PARMESAN CHEESE, CHILI CRISPS 36

CIDER SALMON ^{GF} ★

GRILLED CIDER GLAZED SALMON, APPLE CRANBERRY CHUTNEY MASHED POTATOES, ASPARAGUS 33

BACON WRAPPED SHRIMP ^{GF}

JUMBO BACON WRAPPED SHRIMP, CRANBERRY APPLE CHUTNEY, CHEDDAR PARMESAN GRITS, LEMON 34

SEAFOOD PAELLA RISOTTO ^{GF}

LOBSTER, SHRIMP, SCALLOPS, CALAMARI, CHOURICO, ARBORIO RICE, SAUTÉED ONIONS, GARLIC, SAFFRON & SPICES, ASPARAGUS, ROASTED TOMATOES, SCALLIONS FOR ONE: 42 | FOR TWO: 72 | FOR FOUR: 122

MARKET FISH

FRESHLY CAUGHT, CHEF INSPIRED, DELICIOUS MKT

LOBSTERS

Lobster ROLLS

NEW ENGLAND

Brioche roll stuffed with lobster salad, lettuce and lemon

30

CONNECTICUT

Brioche roll stuffed with sautéed lobster, lettuce and lemon

30

LOBSTER SAUTE

BUTTER POACHED LOBSTER, MASHED POTATO, GREEN BEANS 48

ALL HARD SHELL LOBSTERS SERVED WITH MELTED BUTTER, LEMON AND GREEN BEANS. STUFFED LOBSTERS SERVED WITH A SCALLOP, CORNBREAD AND RITZ STUFFING.

HARD SHELL	STEAMED	STUFFED
1.25 LB	30	40
1.25 LB TWINS	55	70
1.25 LB TRIPLETS	70	90
2.25 LB	50	60
2.25 LB TWINS	85	100
2.25 LB TRIPLETS	115	135