

MILL AVENUE CORNISH PASTY CO.

CUP OF SOUP \$8

Cream of Tomato v
Rotating Soup

SOUP with GRILLED CHEESE \$14

PASTIES

Add a side of oven chips, garden or greek salad \$4

The Oggie (The Traditional Pasty) \$16
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.

Bangers and Mash \$17.5
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.

Hatch Chili Burger \$18
Hamburger, French fries, bacon, grilled onions, hatch chili, and cheddar. Served with ranch.

Cottage Pie \$17.5
Seasoned ground beef with peas and carrots, grilled onion, mashed potato, and cheddar. Served with a side of red wine gravy.

Chicken Pot Pie \$17.5
Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.

Cajun Chicken \$18
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.

Italian \$18
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.

Meatball \$17
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.

Cubano \$19
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.

Carne Adovada \$18.5
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.

Chicken Tikka Masala (Red Curry) \$17
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.

French Dip \$18.5
House roasted beef, onions, and Swiss cheese. Served with a horseradish sour cream and red wine gravy.

The Pilgrim \$18
House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.

Reuben \$19
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.

VEGAN PASTIES

Add a side of oven chips or garden salad \$4

Vegan Oggie (Vegan Version of The Traditional Pasty) \$16.5
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or housemade steak sauce.

Vegan Pot Pie \$17
Portobello mushrooms, carrots, red potatoes, green beans, celery and onion in a vegan rosemary gravy.

Vegan Vindaloo \$17
Curried cauliflower, broccoli, green bell pepper, and potatoes in a spicy vindaloo sauce with a side of tahini.

Vegan Hatch Chili Burger \$18
Impossible™ vegan hamburger, French fries, grilled onions, hatch chili, and vegan cheese. Served with salsa.

Vegan Guinness Stew \$17
Portobello mushrooms simmered in a vegan Guinness gravy, with red potato, carrot, and celery. Layered with vegan cheese, sautéed leeks and cabbage. Served with a side of chive tahini.

Vegan Carne Adovada \$17
New Mexican style jackfruit red chili stew, Mexican rice, hatch chili, and vegan cheese with a side of salsa.

Vegan Cubano \$17.5
House mojo jackfruit, vegan ham, vegan cheese, dill pickles and yellow mustard. Served with spicy mustard or extra yellow mustard.

www.cornishpastyco.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

MILL AVENUE CORNISH PASTY CO.



HISTORY

The Cornish pasty originates from Cornwall (Southwest England) and can be traced back as far as the 13th century. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The hands of the miners would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or “knockers”, inhabited the mines and their leftover crusts would keep these ghosts content.

Traditionally, pasties were made with different fillings at each end; one end containing meat and vegetables, and the other end with a sweet filling. The sweet end would be marked with an initial so the miners knew what side to eat first. Today, Cornish Pasties are filled with steak, potatoes, swede (rutabaga) and onions.

At one time Cornwall had nearly 2,000 flourishing tin mines, but by the 1880's tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan's Upper Peninsula for copper mining, bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

TEA & SOFT DRINKS

Fountain	\$4
Coke, Diet Coke, Dr Pepper, Sprite	
Fresh Brewed Iced Tea	\$4

APPETIZERS & SIDES

Scotch Egg	\$8.5
Hardboiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, housemade steak sauce, or brown mustard sauce.	
Tandoori Wings GF (10ct)	\$17.5
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip or ranch.	
Parliament Wings (10ct)	\$17.5
Housemade steak sauce with honey and spice, oven baked. Served with blue cheese dip or ranch.	
Buffalo Wings (10ct)	\$16.5
Mild, Medium, Hot, or Silly. Served with ranch. Add honey or garlic if you like.	
Vegan Buffalo Wings V [12 nugz]	\$12
Mild, Medium, Hot or Silly. Served with vegan ranch.	
Oven Chips GF V	\$7.5
Hand cut British style chips, cooked in the oven with cracked pepper and sea salt. Add garlic, jalapeño, and/or cheddar cheese (+\$0.75). Add bacon (+\$2).	

SALADS

Add Chicken or Veggie Chicken \$7.5

Garden Salad GF V	Half \$8 Full \$11.5
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic V or lemon pesto V dressing.	
Greek Salad GF V	Half \$10 Full \$12.5
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with choice of white balsamic V or lemon pesto V dressing.	
Caesar Salad AGF	Half \$9.5 Full \$11.5
Chicken Tikka Salad GF AV	\$17
Chicken breast marinated and baked in Indian spices. Served over mixed greens tossed in mint-yogurt dressing with cherry tomatoes, cucumber, walnuts, red grapes and red onion.	
Pasta Salad V AV	Half \$10.5 Full \$15.5
Bow tie pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, and red onion, served over fresh spinach with choice of white balsamic V or lemon pesto V dressing.	
Scotch Cobb	\$18
Mixed greens, bacon, white wine marinated chicken breast, diced Scotch Egg, cherry tomato, cucumber, cheddar, and red onion tossed in blue cheese, ranch or mustard cream dressing.	

DESSERTS (Serves 1 - 2)

Banoffee Pie AGF (+\$1)	\$13
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
Dessert Pasty	\$12
Rotating, ask for current selection. Served with whipped cream or ice cream.	
Chocolate Bread & Butter Pudding	\$14
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of crème anglaise or ice cream.	

MENU KEY **V/AV** = Vegetarian/Available Vegetarian **GF/AGF** = Gluten Friendly/Available Gluten Friendly

V / **AV** = Vegan/Available Vegan