

# MILL AVENUE CORNISH PASTY CO.

## PASTIES

<b>The Oggie (The Traditional Pasty)</b>	\$16	<b>The Chicken Greek</b>	\$18	<b>Vegan Hatch Chili Burger</b>	\$18
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.		Chicken breast, spinach, fresh mozzarella, feta, sun-dried tomato, kalamata olive, artichoke and garlic. Served with a side of tahini or tzatziki.		Impossible™ vegan hamburger, French fries, grilled onions, hatch chili, and vegan cheese. Served with salsa.	
<b>Lamb and Mint</b>	\$19	<b>Chicken Tikka Masala (Red Curry)</b>	\$17	<b>Vegan Guinness Stew</b>	\$17
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.		Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.		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.	
<b>Bangers and Mash</b>	\$17.5	<b>Lamb Vindaloo</b>	\$18	<b>Vegan Carne Adovada</b>	\$17
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.		Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.		New Mexican style jackfruit red chili stew, Mexican rice, hatch chili, and vegan cheese with a side of salsa.	
<b>Pork and Apple</b>	\$18	<b>Pesto Chicken</b>	\$17.5	<b>Vegan Cubano</b>	\$17.5
Pork, apple, potato, onion, and sage with a side of red wine gravy.		Marinated chicken breast, portobello, artichoke, fresh mozzarella and pesto with a side of marinara.		House mojo jackfruit, vegan ham, vegan cheese, dill pickles and yellow mustard. Served with spicy mustard or extra yellow mustard.	
<b>Meat and Cheese</b>	\$17.5	<b>French Dip</b>	\$18.5	<b>Balsamic Portobello</b>	\$16.5
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, housemade steak sauce, or mustard cream sauce.		House roasted beef, onions, and Swiss cheese. Served with horseradish sour cream and red wine gravy.		Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.	
<b>The Royale with Cheese (Rotating)</b>	\$17.5	<b>Roast Beef Sarnie</b>	\$18.5	<b>Cheese and Onion</b>	\$15.5
Hamburger, french fries, grilled onion, bacon, button mushroom, and cheddar-Swiss blend. Choice of ranch, 1000 island, ketchup, or BBQ sauce.		House roasted beef, red and green peppers, portobello, onions, Cheddar-Swiss blend. Served with a horseradish sour cream.		Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup, or housemade steak sauce.	
<b>Hatch Chili Burger (Rotating)</b>	\$18	<b>The Pilgrim</b>	\$18	<b>The Greek</b>	\$17
Hamburger, French fries, bacon, grilled onions, hatch chili, and cheddar. Served with ranch.		House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.		Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic with choice of tzatziki or tahini.	
<b>Shepherd's Pie (Lamb) or Cottage Pie (Ground Beef) (Rotating)</b>	\$19 / \$17.5	<b>Rosemary Steak or Rosemary Chicken (Rotating)</b>	\$19 / \$18	<b>Veggie Pesto Chicken</b>	\$16.5
Ground minted lamb or seasoned ground beef. With peas and carrots, grilled onion, mashed potato, and cheddar. Served with a side of red wine gravy.		Rosemary steak or chicken, roasted red potato, roasted red peppers, brie, and rosemary with mustard cream sauce.		Quorn® brand vegetarian chicken, artichokes, portobello, fresh mozzarella, and pesto. Served with a side of marinara.	
<b>Chicken Pot Pie</b>	\$17.5	<b>Spicy Asiago Chicken</b>	\$17	<b>Veggie Spicy Asiago Chicken</b>	\$16.5
Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.		Spicy chicken, roasted corn, black bean, asiago cheese, hatch chili, and pico de gallo with sides of sour cream and salsa.		Spicy Quorn® brand vegetarian chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo. Served with sides of salsa and sour cream.	
<b>Cajun Chicken</b>	\$18	<b>Reuben</b>	\$19	<b>Veggie Cottage Pie</b>	\$16.5
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.		Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.		Impossible brand vegetarian ground beef, peas, carrots, grilled onions, mashed potatoes and cheddar with a side of housemade steak sauce.	
<b>Italian</b>	\$18	<b>Guinness Stew</b>	\$18	<b>Veggie Chicken Tikka Masala (Red Curry)</b>	\$17.5
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.		Steak simmered in a Guinness gravy, with red potato, mushrooms, carrot, and celery. Layered with cheddar, sautéed leeks and cabbage. Served with sour cream and chive.		Marinated Quorn® brand vegetarian chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	
<b>Meatball</b>	\$17	<hr/> <b>VEGAN &amp; VEGETARIAN PASTIES</b> <hr/>			
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.		<b>Vegan Oggie (Vegan Version of The Traditional Pasty)</b>	\$16.5	<b>Vegan Mexican</b>	\$16.5
<b>Mexican</b>	\$17.5	Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or housemade steak sauce.		Mexican spiced Impossible brand vegetarian ground beef, egg, potato, hatch chili, and cheddar with sides of sour cream and salsa.	
<b>Cubano</b>	\$19	<b>Vegan Pot Pie</b>	\$17	<b>www.cornishpastyco.com</b>	
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.		Portobello mushrooms, carrots, red potatoes, green beans, celery and onion in a vegan rosemary gravy.		<i>*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.</i>	
<b>Carne Adovada</b>	\$18.5	<b>Vegan Vindaloo</b>	\$17		
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.		Curried cauliflower, broccoli, green bell pepper, and potatoes in a spicy vindaloo sauce with a side of tahini.			

# 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

<b>Fountain</b>	\$4
Coke, Diet Coke, Dr Pepper, Sprite	
<b>Fresh Brewed Iced Tea</b>	\$4

## CUP OF SOUP \$8

Cream of Tomato v Rotating Soup

**SOUP with GRILLED CHEESE \$14**

## APPETIZERS & SIDES

<b>Tandoori Wings GF</b> (10ct)	\$17.5
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip or ranch.	
<b>Parliament Wings</b> (10ct)	\$17.5
Housemade steak sauce with honey and spice, oven baked. Served with blue cheese dip or ranch.	
<b>Buffalo Wings</b> (10ct)	\$16.5
Mild, Medium, Hot, or Silly. Served with ranch. Add honey or garlic if you like.	
<b>Vegan Buffalo Wings V</b> [12 nuggs]	\$12
Mild, Medium, Hot or Silly. Served with vegan ranch.	
<b>Oven Chips GF V</b>	\$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

<b>Garden Salad GF V</b>	Half \$8 Full \$11.5
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic V or lemon pesto V dressing.	
<b>Greek Salad GF V</b>	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.	
<b>Caesar Salad AGF</b>	Half \$9.5 Full \$11.5
<b>Chicken Tikka Salad GF AV</b>	\$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.	
<b>Pasta Salad V AV</b>	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.	
<b>Scotch Cobb</b>	\$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)

<b>Banoffee Pie AGF</b> (+\$1)	\$13
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
<b>Dessert Pasty</b>	\$12
Rotating, ask for current selection. Served with whipped cream or ice cream.	
<b>Chocolate Bread &amp; Butter Pudding</b>	\$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