



https://menulist.menu 760 Newtown RoadPA 19047, LANGHORNE, United States (+1)2157528996 - http://www.bridgetownmillhouse.com/







The restaurant from LANGHORNE offers 146 different menus and drinks on the menu at an average \$31.2. What <u>User</u> likes about Permanently Closed Bridgetown Mill House:

Arrived for a Friday night dinner to an empty parking lot. Not a good sign. One table was seated before us at One arrived after. No one else. The inn is quite beautiful, which we could see because the lights were way too bright. The large fireplace which was the draw that got us to try this restaurant was not being used. Nancy, who seemed to run the dining room, was the evening's highlight. So friendly. The food was... read more. What User doesn't like about Permanently Closed Bridgetown Mill House:

This used to be one of our favorite dining spots however we miss the live music in the dining room and also just the piped in music while having drinks in the bar area. Ambience needs improvement in the bar area by lighting the candles and fire.. Couches need updating. Ordered the delicious large size spinach salad which was half of what we normally get. Entrees were good but nothing extra special. Just not feeling t... read more. If you're craving some spicy South American cuisine, you've come to the right place: tasty menus, prepared with fish, seafood, and meat, though corn, beans, and potatoes are also in the menu, You shouldn't miss the opportunity to try the delicate pizza, baked fresh in an original manner. Furthermore, you'll find fine American meals, like for instance burgers and grilled meat on the menu, In the morning they serve a varied breakfast here.

CHATEAU PEY LA TOUT SOUTH AND THE SOUTH AND

Alcoholic Drinks

SAUVIGNON BLANC

\$9.0

Beef dishes

FILET MIGNON

Soups

SOUP OF THE DAY

Sоир

MUSHROOM SOUP

Sashimi

TUNA CARPACCIO

\$14.0

\$26.0

California

MENAGE A.TROIS (2012) \$30.0

Specials

HOME MADE TIRAMISU

Eistee

BLACK TEA

Pasta

SHRIMP SCAMPI PASTA

Schwarze Tees

EARL GREY

Primi

OCTOPUS CARPACCIO \$15.0

Schaumwein

MOËT CHANDON BRUT IMPERIAL \$95.0

Main courses

SIDE SALAD

Champagne

VEUVE CLIQUOT BRUT PONSARDIN

Seafood

SHRIMP SALAD

\$14.0

Hot drinks

TEA

Side dishes

MASHED POTATOES

Breakfast Menu

ENGLISH BREAKFAST

Sweets

CHOCOLATE CAKE

Truffles Cakes

CHOCOLATE TEMPTATIONS CAKE

Starters & Salads

POTATOE CHIPS

Red Wine

MALBEC ARGENTINA

\$9.0

\$95.0

	THE REAL PROPERTY.
	CHATEAU PEY LA TOUT
	BORDLAUX
2	NO. MICHORALES ENGRANCE

Entree		Sparkling / Champagne
BAKED SALMON		CUPCAKE PROSECCO ITALY \$10.0
Whites		Les plats
MARK WEST	\$25.0	FAROE ISLAND SALMON
White		Brandy / Cognac
CHARDONNAY CALIFORNIA	\$9.0	COURVOISIER V.S. \$13.0
Spain		Sauternes
CAMPO VIEJO RESERVA RIOJA (2008)	\$35.0	CHATEAU DE VEYRES (2003) \$18.0
O 1		Skillet Favorites
Port TAYLOR FLADGATE 10 YEAR	\$10.0	BAKED CHICKEN BREAST
Zinfandel RANCHO ZABACO DANCING BULL (2012)	\$30.0	ALKOHOLISCHE GETRÄNKE CABERNET SAUVIGNON CALIFORNIA \$9.0
Pintxos FOIE GRAS PÂTÉ		Wines By The Glass - Red PINOT NOIR CALIFORNIA \$9.0
Coffee COFFEE		Bocconcini BRUSCHETTA BAR \$13.0
Fizz PERRIER JOUET GRAND BRUT	\$95.0	SALADS, SIDES & Camp; SOUPS HOMEMADE TOMATO SOUP
White Zinfandel SUTTER HOME CALIFORNIA	\$25.0	White Grapes WHITE ZINFANDEL CALIFORNIA \$9.0

PIPER BRUT SONOMA

CHATEAU ST.MICHELLE



			1	
Sharable Specialties		Shiraz		
FILET MIGNON CARPACCIO	\$15.0	PENFOLD KOONUNGA HILL AUSTRALIA (2012)	\$30.0	
Seasonal Testing		ROSEMOUNT AUSTRALIA (2013)	\$30.0	
FOIE GRAS	\$37.0	French		
Restaurant Category		ROTHSCHILD BORDEAUX (2011)	\$35.0	
DESSERT		PAUL JABOULET-PARALLELE 45 (2011)	\$35.0	
Dessert		Condiments and Sauces		
CLASSIC CHEESECAKE		SAUCE		
RED VELVET CAKE		MUSHROOM		
Main Course		Pinot Grigio Italy		
NEW ZEALAND LAMB SHANK 1	4-16 OZ	SANTA MARGHERITA (2013)	\$55.0	
SEA BASS		ECCO DOMANI (2013)	\$30.0	
Main		Drinks		
BAKED ATLANTIC SALMON		MERLOT CALIFORNIA	\$9.0	
PORK TENDERLOIN		PINOT GRIGIO ITALY	\$9.0	
Italian		DRINKS		
AMARONE DELLA VALPOL. CEL (2009)	-LA \$80.0	First Course		
BANFI CHIANTI CLASSICO (2013	1) \$35.0	CLASSIC CAESAR SALAD WITH PARMIGIANO REGGIANO		
Soups and Salads		CLASSIC CAESAR SALAD WITH FI PARMIGIANINO REGGIANO	RESH	
COLORFUL BEET SALAD	\$9.0	SPINACH SALAD-SLICED ALMONE		
FRESCA SALAD	\$9.0	CRANBERRIES GOAT CHEESE POPPY SEED DRESSINGS		
Sparkling Wines		Pinot Noir		

\$45.0

\$35.0

\$70.0

WILLAMETTE VALLEY OREGON

(2012)

MAC MURRAY SONOMA (2012)	\$50.0	Sauvignon Blanc	
LOUIS LATOUR FRANCE (2012)	\$50.0	CHATEAU STE. MICHELLE	\$10.0
		STAGS LEAP NAPA (2013)	\$65.0
Merlot		STARBOROUGH NEW ZEALAND	\$30.0
STERLING NAPA (2011)	\$60.0	(2013)	,
J.LOHR MONTEREY (2012)	\$40.0	KIM CRAWFORD (2013)	\$30.0
CLOS DU. BOIS (2010)	\$35.0	Cabernet Sauvignon	
Second Course		STAGS LEAP ARTEMIS NAPA (2011)	\$130.0
ESCARGOT IN A GARLIC PARSLEY BUTTER SWISS CHEESE	•	LOUIS MARTINI SONOMA (2012)	\$55.0
AVOCADO PORTABELLA PROVOLO	ONE	HESS SELECT NAPA (2011)	\$45.0
MELT		BOGLE CENTRAL COAST (2012)	\$35.0
CRAB CAKE CARAMELIZED RED CABBAGE WITH LIME AGAVE SAUCE		AVALON CALIFORNIA (2012)	\$35.0
Scotch & Whisky		Brandy & Cognac	
MACALLAN 12 YEAR	\$15.0	REMY MARTIN X.O.	\$30.0
GLENLIVET 12 YEAR	\$15.0	HENNESSY X.O.	\$30.0
GLENFIDDICH 12 YEAR	\$15.0	COURVOISIER X.O.	\$30.0
	, = 515	RÉMY MARTIN V.S.O.P.	\$15.0
Appetizers		HENNESSY V.S.	\$13.0
SHRIMP COCKTAIL	\$15.0	Salads	
BAKED OYSTERS (1/2 DOZ)	\$23.0		¢0.0
RAW OYSTERS (1/2 DOZ)	\$20.0	CAPRESE SPINACH SALAD	\$9.0
SOUP DU JOUR	\$6.0	TROPICAL SALAD	\$9.0 \$9.0
		AVOCADO CRAB SALAD	\$9.0 \$17.0
Appetizer		SALAD	\$17.0
FOIE GRAS PÂTÉ CANAPES	\$14.0	CLASSIC CAESAR SALAD	\$7.0
APPLE WOOD BACON WRAPPED SCALLOPS	\$19.0	_	\$7.0
STUFFED ROASTED PEPPER ROLLS	\$14.0	Chardonnay GRGICH HILLS NAPA (2011)	\$100.0
P.E.I. MUSSELS IN A WHITE WINE OR MARINARA SAUCE	\$16.0	STAGS LEAP KARIA NAPA (2012)	\$80.0



\$7.0

STERLING NAPA (2012)	\$60.0	HALIBUT
MERRYVALE STARMONT NAPA	\$60.0	VEGETABLES
(2011)		MEAT
J. LOHR MONTEREY (2013)	\$40.0	POTATOES
BERINGER NAPA (2012)	\$40.0	

\$14.0

These types of dishes are being served

DESSERTS

FISH

PANINI

COD

LAMB

LAMB CHOPS

SOUP

Dishes are prepared with



ESCARGOT
CHOCOLATE
TRAVEL

SALMON

FRUIT

BASMATI RICE

Starters

CREAM OF MUSHROOM SOUP

PIEDMONTESE NEBRASKA FILET MIGNON 8 OZ	\$35.0
24 HOUR SLOW COOKED VEAL OSSO BUCCO 12-16 OZ	\$31.0
NEW ZEALAND LAMB LOLLIPOPS 8 OZ	\$35.0
GRIGGSTOWN FARM PAN ROASTED CHICKEN	\$25.0
PAN SEARED HOKKAIDO JUMBO SCALLOPS	\$35.0
FAROE ISLAND SALMON 8-10 OZ	\$28.0
OVEN BAKED GOLDEN ENCRUSTED CHILEAN SEA BASS 8-10 OZ	\$36.0
BUTTERFLY BAKED BRONZINI	\$30.0
STUFFED ROASTED BELL PEPPER	\$19.0
NEW ZEALAND BRAISED LAMB SH 10-16 OZ	ANK
GUINNESS BEEF STEW	



Bridgetown Mill House

760 Newtown RoadPA 19047, LANGHORNE, United States

Opening Hours: Tuesday 17:00-22:00 Wednesday 17:00-22:00 Thursday 17:00-22:00 Friday 17:00-22:00 Saturday 17:00-22:00

