

Welcome to Ira Miller's!

This c. 1880 general store means so much to so many people. When we moved to the Mills on July 3, 2000, with our one baby girl, Sue ran the place, and we loved it! By 2007, we had four girlies walking hand in hand down to the store for their Friday penny candy as we watched from our front stoop, and when Sue closed it was a tearful farewell. 19 years, one day (and one more girl!) later, Gloria Hutchins, the mayor of Milton Mills, -who always kept an eye out for our kids from her porch and told us if ever she saw someone snatch them, **she'd jump in her car and chase**- cut the ribbon to mark the rebirth of this beloved store. We are blessed to have been passed the baton. Lots of love from the Darlings!

Store Hours:

First day of summer thru Labor Day:

Monday-Friday, 7 am-8 pm, Saturday and Sunday, 9 am-5 pm

Hunker Down Season:

Monday-Friday, 7 am-6 pm, Saturday and Sunday, 9 am-4 pm

Kitchen closes 45 minutes before close

Phone: (603) 473-1029

Facebook: Ira Miller's General Store; Instagram: iramillers

www.iramillers.com

Our food is really good, so please be patient if you arrive during a busy spell. It's worth the wait. You can peruse the shop, rock and relax on the porch, play some music, or visit the serenity garden, planted in memory of Amy's mom. It's a place for the bees, the butterflies, and folk seeking peace for a few moments in this crazy, beautiful world.



Ira Miller's Victuals

includes NH Meals Tax!

At Ira's, we use Boar's Head meat, Cabot cheese, butter, and yogurt, hyper-local farm fresh free range eggs, honey, and maple syrup, Stonewall Kitchen condiments, and our own spicy peanut butter, maple butter, granola, pesto, maple champagne vinaigrette, and sweet onion dressing. We hope you enjoy our high quality products made with love! * The Dept. of Health would like us to remind you that consuming undercooked eggs can make you sick* *not a peanut-free kitchen* *please notify staff of any food allergies*

Breakfast *make any breakfast sandwich or burrito **gluten-free** for \$2*

Breakfast Sandwich: fried egg and cheese on English muffin or toast, with choice of bacon, ham, or sausage \$5.50 On biscuit/sourdough \$6.50 On bagel/ butter croissant \$7.50

Plant-Based Breakfast Sandwich: eggless egg!, pesto, and tomato on English muffin

(*vegans can sub basil for the pesto*) \$7

Breakfast Burrito: scrambled eggs and cheese with bacon, sausage, or ham \$9

Add red pepper and caramelized onion \$10

Vegan Breakfast Burrito (eggless egg!, red pepper, and caramelized onion) \$9

Maeve's Breakfast Quesadilla (eggs, ham, cheddar, salsa) \$10

The Brunch Burger: burger on a grilled English muffin, with bacon, cheese, fried egg, and hash browns or kettle chips \$15

Roy's Scrambler: Three eggs, cheddar, ham, caramelized onion, and red peppers with a grilled piece of toast (sourdough, wheatberry, or marble rye) and hash browns \$14

Yummy French Toast: with real maple syrup and bacon, sausage, or ham \$12

Sausage Stacker: 2 hash browns, fried egg, sausage, cheddar, tomato \$9

Vegan Stacker: 2 hash browns, eggless egg patty, red onion and pepper, tomato, basil \$9

Yogurt Parfait: Greek yogurt, Ira's maple-pecan granola, seasonal berries, and a drizzle of local honey \$7

Toast or an English muffin with Ira's maple butter or spicy peanut butter \$3.50

Grilled muffin \$3

Warm butter croissant with Ira's maple butter \$4.50

6 slices of bacon or 2 sausage patties (Ask for a sprinkle of Cumin spice mix!) \$4.50

Ira's maple pecan granola and milk or Ira's vegan muesli and oat milk \$6

Hash brown patty \$2

Extras: pesto, candied jalapeno, grilled veggies, cheese, maple butter \$1; meat \$2; egg \$1.50

Elevenes and Afternoonies (any time, really!)

Choose from a selection of delicious goodies: muffins, cookies, brownies, biscotti, and baklava.

Some G/F options* *We use mostly organic ingredients in our baking...and lots of love!

Lunch *includes NH Meals Tax!* *with kettle chips (sub side salad, \$2)*Make it gluten-free for \$2*

Paninis , on baguette	\$13
The Ira Miller: Ham, Cheddar, and Onion Garlic Jam	
The Kevin Bacon: Turkey, Cheddar, and Maple Bacon Onion Jam (add bacon for \$2)	
The Miltonia Mills: Cranberry and Brie (add turkey for \$2)	
The Caprese: tomato, mozzarella, and Ira's pesto (add salami for \$2)	
The Hot Goat: Turkey, Goat's Cheese, and Cranberry Hot Pepper Jelly	
Burgers, on grilled potato bun:	
The Ira Burger: lettuce, tomato, mayo, and red onion	\$12
BBQ Burger: caramelized onions, bacon, cheddar, bbq sauce	\$15
Falafel Burger (vegan): lettuce, tomato, sweet chili hummus, and red onion	\$12
Wraps:	
The Eilidh Wrap: Turkey, Cheddar, mayo, and all the veggies, pressed	\$13
Miss Iona's Wrap (vegan): Sweet Chili Garlic Hummus and all the veggies	\$12
Chicken, Cranberry, and Walnut Salad Wrap	\$12
Quesadilla: cheddar, candied jalapenos, sour cream, salsa(add bacon or ham for \$2)	\$10
Specialty Sandwiches:	
Ploughman's: Ham, Cheddar, red onion, tomato, mayo, Farmhouse chutney, on sourdough or baguette, pressed (*Vegetarians, hold the ham. It's just as yummy!*)	\$13
Italian: Ham, bologna, salami, American cheese, lettuce, onion, tomato, pickles, mayo, oil, on sourdough, baguette, or hoagie	\$14
B.L.T.: with mayo, on sourdough, toasted	\$12
Cuban: Ham, Swiss, maple champagne mustard, pickles on sourdough, toasted	\$12
Turkey Club, on sourdough, toasted	\$15
The Not So Plain Jane: Turkey, pesto, mayo, fresh mozzarella, mixed greens, lettuce, onion, carrots, red peppers, and tomato on Wheatberry, cold	\$15
The T.C.B.L.T.: Turkey, cranberry, mayo, bacon, lettuce, tomato on sourdough, toasted	\$15

The Rachel: Turkey, sauerkraut, Swiss, and Thousand Island on marble rye, toasted	\$14
Roy's Grilled Cheese: Ham, cheddar, and candied jalapenos on sourdough	\$13
Amy's Fried Bologna: Fried bologna, lettuce, pickles, mayo, maple champagne mustard on sourdough, grilled	\$12
The Grilled Goat: Goat's Cheese, American, and Wild Blueberry Jam on sourdough	\$12
Hot Turkey Hoagie: Turkey, American Cheese, caramelized onions, red peppers, and Sriracha Aioli on a toasted hoagie bun	\$14
Good Ole' Sandwich, build your own: Baguette, sourdough, wheatberry, marble rye, hoagie, or wrap? Cold, toasted, or grilled? Ham, turkey, bologna, or salami? American, cheddar, or Swiss cheese? Lettuce, onion, tomato, pickles? Maple champagne mustard, mayo, oil?	\$12
Salad with Ira's maple champagne vinaigrette, Ira's sweet onion dressing, or balsamic glaze	
Garden: Greens, shredded carrot, onion, tomato, red pepper (add meat for \$2)	\$9
The GOAT: greens, shredded carrot, red peppers, onion, tomato, goat's cheese, pistachios, cranberries (add meat for \$2)	\$13
Chicken, Cranberry, Walnut Salad on a garden salad	\$13
Chef's: greens, shredded carrot, onion, tomato, red pepper, turkey, bacon, and Ira's pickled egg	\$14
 For the Littles (or "Bigs" with little appetites)	
Cheese Toastie, served with kettle chips	\$4.50
(add bologna, turkey, ham, or salami for \$1)	
The Classics, served with kettle chips	
PB &J/ Fluffernutter/ Cheese and Jam/PB and Cheese/ Yum Yum (mayo and sugar, open-faced-it's a thing)/ hot dog	\$4.50
Mini Italian or mini BLT, served with chips	\$8.50
 Soup/Chili/Chowder of the Day	 \$5/\$7/\$15

Ira's Dairy Bar *includes NH Meals Tax!*

1 or 2 scoops, (plain cone or dish), chocolate or rainbow sprinkles if you'd like!	\$3/\$5
Baby cone (or tiny dish)	\$1.50
Frappe (Vanilla, Chocolate, Strawberry, Coffee, Mocha, Black Raspberry, Seasonal, or Creamsicle)	\$7
Make it Extra Thick or make it a Malted, add \$1	
Orange Freeze (or Sorbet Freeze which is d/f, vegan) So refreshing!	\$7
Root Beer Float (a classic)	\$7
Brownie Sundae (brownie, ice cream, chocolate syrup, whipped cream, cherry)	\$7.50

Ira's Pub *includes NH Meals Tax*

Pint of local craft beer on draft	\$7.50
½ pint of wine	\$7.50
Sauvignon Blanc (New Zealand)	
Chardonnay (California)	
Cabernet Sauvignon (California)	
Pinot Noir (California)	
Rosé (California)	
Prosecco or Prosecco Rosé (Italy)	\$9
Classic Mimosa	\$9
Cranberry Mimosa	\$9
Beermosa	\$9
Bloody Beer	\$10
Put the Lime in the Coke-onut (Malibu, Lime, Coke)	\$10
Elderflower Spritz	\$10
Pomegranate Spritz	\$10
Chambord Spritz	\$10
Negroni Spagliato (a bungled Negroni-oops! Prosecco instead of Gin)	\$10
Malibu Frappe	\$10

Soft Drinks

Help yourself to what you'd like in the refrigerator or to our Green Mountain Coffee. In addition to sodas, lemonades, juices, and iced teas, we have a delightful selection of seltzers and Boxed Water or Liquid Death in cans-ice cold mountain water that 'murders your thirst.' Visit the kegerator for some amazing Farm House Coffee Roasters nitro cold brew or Katalyst Ginger Devotion kombucha.

Ira's Cafe *includes NH Meals Tax!*

We use Fair Trade Haitian coffee beans, freshly ground

Espresso (single shot) / Double Espresso (double shot)	\$3/\$5
Americano (double shot, flat white or black)	\$5
Cappuccino (double shot, steamed milk)	\$5
Latte (single shot, steamed milk)	\$5
Mocha (single shot, steamed chocolate milk)	\$5
Chai Latte	\$5
Dirty Chai (add Espresso shot to Chai Latte)	\$6.50
Hot Chocolate (steamed chocolate milk with whipped cream)	\$4.50
Iced Latte	\$5.50
Iced Mocha	\$6
Iced Caramel latte with whipped cream, chocolate drizzle, and sprinkles	\$7
Iced Vanilla Oat Milk Latte with coffee drizzle (vegan)	\$7
Babyccino (a tiny steamed milk with a dusting of chocolate)	\$1
Cambric Tea (a tiny weak tea with extra milk and sugar cubes)	\$1
Dogaccino (iced beef broth topped with whipped cream- <i>emphatically</i> MaryAnn, Meeko, MoJo, Islay, and Pickle-approved!)	\$1
We have oat milk *Add a squirt of Torani syrup to any coffee for \$0.50*	
Shirley Temple or Roy Rogers	\$5
Take the Bull by the Horns	\$5.50
(Red Bull and Torani-lemon, coconut, lime, blue raspberry, tangerine, or watermelon)	

The times they are a-changin'...

So at Ira's we are doing our best to be part of that change.

*We minimize the use of single-use plastic if at all possible.

*Our food service products are made from renewable resources such as corn and sugarcane.

*We bag in brown paper, but BYOB is even better. We also welcome you to bring your own containers for pantry items such as flour and sugar, and mason jars, cups, or growlers for kombucha, cold brew, self-serve coffee, or local maple syrup.

The American Dream

“Ira Miller, son of Caleb and father of Winfred Scott Miller, was born in the town of Acton, Me., December 13, 1826, and died December 12, 1902. He was left motherless when a babe of six weeks and was twelve years old when his father died. He was reared by his uncle, Woodman Miller. When sixteen years of age he started out to take care of himself and assisted farmers during the haying season, feeling sufficiently well paid when he received twenty-five cents for a day’s work. He then went to Lebanon, Me., where he worked for Millett Wentworth for seven months, thereby earning the sum of seven dollars, after which during the summers he again assisted farmers and attended school in the winter, in Acton, Me., where he afterward was employed by Simon Tuttle at a wage of ten dollars a month, which in his second season, was increased to thirteen dollars. He then learned the shoemaking trade at Milton Mills and then opened a shop and soon had a trade that made necessary the employment of six or eight men. In 1855, he erected the first shoe factory ever built in Acton, Me., and embarked in shoe manufacturing on a large scale, having a shoe store in connection, later selling his factory and buying the Roberts’ grist mill. This he remodeled and made it the best plant of its kind in the county, operating it from 1859 until 1866. He then sold out and went into the hotel business, becoming proprietor of the Central House at Milton Mills, which he conducted until 1877. He then opened the largest general store at Milton Mills, putting in a heavy stock, including groceries, boots, shoes, oil, drugs, hardware, and farm implements, and this proved a very prosperous enterprise.” -excerpt from *History of Strafford County, New Hampshire and Representative Citizens* by John Scales, 1914

In 21st century Milton Mills, Ira’s carries groceries, basic toiletries, medicines, and household items, as well as frozen food, soft drinks, milk, cheese, fresh produce, eggs, bulk foods, penny candy, vitamins, supplements, herbs, beer, wine, cigarettes, and lottery. We offer local meat, honey, produce, baked goods, and eggs and have a specialty food section including Stonewall Kitchen products, award winning olive oil, tasty shortbread cookies, and other special treats. In addition, we carry a fun, unique, and thoughtfully curated selection of gifts, toys, locally-made and fair-trade items.

“They don’t make ‘em like Ira’s anymore!”

