

The Tin Mill

BY SUSAN GAMBLE



If you're looking for an interesting spot to eat, I would highly recommend that you help the Tin Mill restaurant in Uxbridge celebrate its upcoming tenth anniversary in December. Lunch, dinner or Sunday brunch – take your pick.

The Tin Mill has an interesting history. In the late 1800s it was a flour and grist mill, with tin cladding added in 1921. In 1946 new owners transformed the mill into a leather factory, becoming the town tannery. Sadly a fire occurred in the 1960s, and the owner's retirement marked the end of the era of tanneries in Ontario.

Fast forward to the present time...in 2006 Don Andrews and Conrad Lepine began the challenging task of restoring the mill to its present condition. They spent seven hard but rewarding months lovingly renovating and restoring hand-hewn beams, and turning the location into the delightful premises it is now, complete with beautiful wooden floors. The original tin panels were resurrected to decorate the bar and fireplaces.

A large terrace has been added for guests to dine *al fresco* during our lovely summers (from May to September). The setting, in half an acre of green space, makes it a welcome destination to rest, relax and enjoy a tasty meal. My husband and I lunched there on a warm June day, in sight of the river, with ample shade for comfort.

The Tin Mill has two dining rooms with working fireplaces, which are so welcoming in our colder winter months. Private events can be arranged for 35 to 45 people.

This restaurant sources fresh fruits and vegetables from nearby farms, including Holland Landing and Bradford Marsh, complemented with meats from a local butcher and an on-site garden supplying herbs and vegetables.

Their lunch menu tempts with such tasty fare as Deep Dish Quiche, which I can personally recommend, and Penne Pasta with Roasted Brussels Sprouts and Yogurt Sauce. My husband can vouch for the Chicken and Brie Panini. Lighter fare such as salads and wraps are also available.

Classic and modern dishes for dinner include Veal Parmigiana, Ribs, Beef Tenderloin, Venison Sausage Ravioli, Lamb Chop Pilau and Roasted Chicken in Dashi. For diners with food allergies, items which are gluten free, dairy free or contain nuts are identified.

As an enticement to visit, the Tin Mill has "Date Night" every Tuesday and Wednesday. Customers can dine for \$50 per couple, enjoying one appetizer, two entrees and one dessert.

For brunch there are interesting egg dishes, one example being Portobello Mushroom Benedict (sign me up!), as well as other options such as Pork and Potato Hash Poutine.

Desserts are well worth the modest investment. The Lemon Pot was light and tangy, and their Famous Carrot & Pineapple Cake was, according to two fellow diners, the best they had ever eaten. Their Lindt Chocolate Cake also received rave reviews. The resident baker certainly earns her keep!

The menu is updated every three to four months and is available on the website for advance perusal.

TIN MILL

53 Toronto St N, Uxbridge, ON L9P 1E6
Telephone: 905-862-0553
www.tinmill.ca

Hours of Business:

LUNCH Tues - Sat / 11:30 a.m. - 2:30 p.m.
DINNER Tues - Sat / 4:30 - 9:00 p.m.
SUNDAY BRUNCH 10:30 a.m.- 3 p.m.
SUNDAY DINNER 4:30 - 7:30 p.m.

ERRATUM: The phone number listed in the last issue of HOTG for Bijoy's Restaurant was incorrect. The correct number is 905-727-7149. Please accept our apologies for any inconvenience.