



SUTTERS MILL REBORN AS THE MILL AT SUTTERS

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The old Sutters Mill in the shopping center at the corner of Route 55 and Airmont Road, which closed between 6 and 12 months ago, reopened on May 1, 2026, as the Mill at Sutters. They had a limited menu that included burgers, a couple of sandwiches two pasta dishes, salads and three types of hot dogs. This will become a full menu on Monday May 11.

My wife and I had to be in Suffern at 5 pm for an appointment and we decided even before we left to go to the appointment that we would go there for dinner. We had been to the original Sutters Mill a lot of times and found the food to be very good, especially their taco Tuesday. We were curious to see how and if it had changed.

It was funny. When we got there, it was busy but there were a few empty tables in the dining area. By the time we left, the place was full, not an empty seat in the house. As fast as someone left a table, there some pair or group right there to be seated. That says a lot about a place that has only been open for business for 8 days.

We were not disappointed. We ordered a French Onion Soup for me (my wife does not like French Onion Soup) and a Bavarian Pretzel for the two of us to share. The soup was good. The cheese was nicely melted around the crock. I have had French Onion Soup in many places around the country and in Quebec Canada. This one was very good. The bread had a nice crust on it and the onions were tasty.



The Bavarian Pretzel was nicely baked and yet it was still soft and not very salty. The beer cheese was smooth and tasty. My wife's response was "It was goood!" I stuck with the spicy brown mustard which lent a nice flavor to the soft warmth of the pretzel.



The Main course for me was the Gold Burger. I got it with only red onions, pickles and ketchup. It came with a side of fries which had a taste of Old Bay seasoning. The burger was a little more done than I would have liked it, but it was still juicy and delicious. It was crusted cely around the edge.

The fries were cooked medium just as I like them. A little crunchy on the outside and very soft on the inside.



My wife's entrée was the Bowtie Chicken Alfredo. The chicken was served in nice sized chunks. My wife had to cut them in half to be able to eat them. The chicken and pasta were not swimming in the sauce. The amount of sauce was moderate and the brown color from the grilled chicken gave the white alfredo sauce a nice tan and the flavors mixed nicely. The seasoning complimented the meal; it did not over power it.



The staff was very attentive. The waiter came to the table almost every 3 or 4 minutes. The drinks came out quickly and in nice mason jar looking glasses. As far as I was concerned, the prices were reasonable for the size of the burger I ordered and the dish my wife ordered.

Don't just take my word for this, the people sitting next to us Lourdes and Bill said the same thing about their burgers that I said about mine. It was juicy and tasty.

As we were sitting there talking with Lourdes and Bill, as we were in no rush to go home, Rich the owner brought over a basket with what looked like cheese sticks. It turned out to be cheese stick looking fried dough with a caramel dipping sauce. My sugars took off to the moon just looking at them, but I imbibed. They were hot and delicious. The caramel sauce was not too hot and just gooey enough not to have to fight with the dough to get it out of the small bowl. About two minutes later he brought over a small sample of a vanilla ice cream with whipped cream and a raspberry sauce and two peach slices. I am not a raspberry fan, but this was good. I didn't push it with that because I didn't want my sugars to really go to the moon.

On a scale of 5 stars I would have to give the Mill at Sutters

