

SUPPER

AT THE MILL

Milk Bread

farmhouse butter, sea salt 12

Starters

kingfish crudo | passionfruit, fresno chili, yuzu 24

meadowlark lettuces | creamy ponzu, spicy herbs, toasted cashew 18

cherry tomato | chamoy, lemon verbena, garlic scape 19

duck meatballs | aromatic broth, pickled ginger, soft herbs 23

U15 hokkaido scallops | preserved peach, fennel & kohlrabi salad 35

Sides & In-betweens

summer squash | vindaloo curry, green gooseberry, peanut 18

persian cucumber | chestnut goma, togarashi 19

sprouting broccoli | tonnato, lemon cucumber, breadcrumbs 18

confit sweet potato | heirloom citrus, wasabi leaf, pistachio 22

skull island prawns | roasted tomatillo salsa verde, green garlic 46

fancy hashbrown | taleggio crema, spicy walnuts, chive 24

add shaved truffles \$25

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, 28

crispy alliums, au poivre, horseradish mayo & tots

Main Plates

royal trumpet mushrooms | black walnut muhammara, basil 38

rohan duck breast | gnocchi, farm beets, sour cherry 51

sea bream | cashew-miso chickpeas, lost lake baby vegetables 47

half chicken | pickled shiitake, cauliflower, sweet & sour shishito 43

14oz bone-in pork chop | heirloom beans, pecan, picadilly cabbage 49

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.
Please ask your server which dishes are cooked to order*