

SUPPER

AT THE MILL

Milk Bread

farmhouse butter, sea salt

12

Starters

kingfish crudo | strawberry shrub, meadowlark chilis, anise hyssop

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

Sides & In-betweens

summer squash | vindaloo curry, green gooseberry, peanut

18

persian cucumber | chestnut goma, togarashi

19

sprouting broccoli | tonnato, cocktail cucumber, breadcrumbs

18

confit sweet potato | heirloom citrus, grapefruit, pistachio

22

U15 hokkaido scallops | new potatoes, hazelnut, spanish olives

39

fancy hashbrown | taleggio crema, spicy walnuts, chive

24

add summer 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, pickled shiitake

38

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

51

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

47

half chicken | bread & butter pickle, sweet peppers, romano beans

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*

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Sweet Treats

NY style cheesecake cherry preserves, blueberry sorbet	12
sweet zucchini bread macadamia milk, squash blossom jam	13
dark chocolate & yuzu tartlet sesame, cacao nib	14

Cocktails

espresso martini	18
vodka, espresso syrup, fernet, aquavit	
lower manhattan	14
cardamaro vino amaro, carpano antica, bitters	
nightcap	22
anejo tequila, cognac, licor 43, coffee liqueur	
don't slip on the peel	16
amaro montenegro, banana liqueur, lemon, egg white	

Post Supper Sips

parlor drip coffee	7
the mill limoncello	10
five farms irish cream	12
luxardo sambuca	10
averna	15
cynar	12
fernet branca	13
eastern kille coffee liqueur	11
leo steen late harvest chenin blanc	20
lustau fino sherry	12
delgado zuleta pedro ximenez sherry	10
quinta infantado tawny port nv	17



SUPPER

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To Start

duck meatballs | aromatic broth, pickled ginger, soft herbs
meadowlark lettuces | creamy ponzu, spicy herbs, toasted cashew

For The Kids

fruit & veggie bowl

Sides

summer squash | vindaloo curry, green gooseberry, peanut
fancy hashbrown | taleggio crema, spicy walnuts
royal trumpet mushrooms | black walnut muhammara, pickled shiitake

Mains

half chicken | bread & butter pickle, sweet peppers, romano beans
14oz bone-in pork chop | heirloom beans, pecan, picadilly cabbage

For The Kids

the mill burger | crispy smashed potato

Dessert : Choice Of

NY style cheesecake | cherry preserves, blueberry sorbet
sweet zucchini bread | macadamia milk, squash blossom jam
dark chocolate & yuzu tartlet | sesame, cacao nib
blueberry sorbet | macadamia milk
sourdough ice cream | toasted bread caramel