

SUPPER

AT THE MILL

Milk Bread

cultured butter, sea salt 10

Starters

cured hiramasa | blood orange, kosho, cucumber shoyu 20

lil gem lettuce | pistachio, basil, citrus vinegar 19

tokyo turnip | cashew ponzu, trout roe, senposai 21

kauai shrimp skewer | english pea, ramp cream, lemon 24

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

U15 hokkaido scallops | preserved peach, fennel, satsuma orange 35

Sides & In-betweens

persian cucumber | chestnut goma, togarashi 18

green asparagus | labneh, granola, pickled green strawberry 17

confit sweet potato | cacao nib, pecan, coffee vinaigrette 17

potato gnocchi | duck confit, arugula pesto, fava beans 25

fancy hashbrown | taleggio crema, spicy walnuts, chive 19

charred snow peas | ricotta salata, ACG, marcona almond 19

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, 24

crispy alliums, au poivre, horseradish mayo & tots

Main Plates

hen of the woods mushroom | black walnut muhammara, black garlic 27

sea bream | cashew-miso, chickpeas, bloomsdale spinach 47

half chicken | baby kale, pickled shiitake, sauce madeira 43

12oz duroc pork chop | heirloom beans, green tomato, shishito pepper 45

14oz bone-in NY strip | garlicky collard greens, chimichurri 79

*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*