

SUPPER

AT THE MILL

Milk Bread

farmhouse butter, sea salt 12

Starters

kingfish crudo | cucumber aguachile, jalapeno, yuzu 24

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

detroit red beets | marion blackberry, licorice 18

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

U15 hokkaido scallops | hazelnut, yukon potato, spanish olives 39

Sides & In-betweens

winter squash | dungeness crab, vadouvan, shiso 31

nantes carrots | habanero butter, sorrel, peanuts 19

confit sweet potato | heritage citrus fruits, toasted pistachio 22

parsnips | suya spice, hungarian wax pepper vinaigrette 19

fancy hashbrown | taleggio crema, spicy walnuts, chive 24

The Mill Burger

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

crispy alliums, au poivre, horseradish mayo & tots

Main Plates

royal trumpet mushrooms | celeriac, black walnut, pickled chanterelle 41

cavatelli pasta | lamb shoulder, sunchoke, pickled pear 43

sea bream | braised chickpeas, purple & white cauliflower 47

14oz bone-in pork chop | cabbage, delicata squash, bacon jam 49

roasted half-chicken | b & b pickle, sweet peppers, snow pea 45

*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*