SUPPER

AT THE MILL

Milk Bread

farmhouse butter, sea salt 12

Starters

kingfish crudo | yuzu, buddha's hand, radish 25
chicories & citrus salad | creamy ponzu, toasted macadamia 20
detroit red beets | marion blackberry, licorice 18
duck meatballs | aromatic broth, pickled ginger, soft herbs 23
warm dungeness crab | pumpkin, vadouvan, shiso 31

Sides & In-betweens

roasted rutabaga | preserved lemon, chestnut goma-dare, red kale 18
confit sweet potato | quince chutney, candied cashews 22
parsnips | suya spice, hungarian wax pepper vinaigrette 19
embered green cabbage | preserved tomato, almond dukkah 21
fancy hashbrown | taleggio crema, chili-walnuts, chive 19
spanish octopus | mole negro, preserved corn, pepita 31

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, 28
crispy alliums, au poivre, horseradish mayo & tots

Main Plates

maitake mushrooms | celeriac, black walnut, apple relish 41
cavatelli pasta | lamb shoulder, caramelized sunchoke, pickled pear 43
sea bream | braised chickpeas, swiss chard, cauliflower 47
14oz bone-in pork chop | winter squash, giganto bean puree, coffee 49
roasted half-chicken | king trumpet mushroom, b + b pickled turnips 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*