

# SUPPER

## AT THE MILL

### *Milk Bread*

european butter, sea salt 10

### *Starters*

kingfish crudo | passionfruit, fresno chili, yuzu 22

persian cucumber | chestnut goma, togarashi 18

kauai shrimp skewer | spiced tomato jam, ramp cream, lemon 24

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

U15 hokkaido scallops | preserved peaches, fennel salad 35

### *Sides & In-betweens*

summer squash | vindaloo curry, green gooseberry, peanut 19

chilled tokyo turnip | cashew ponzu, trout roe, oriental greens 18

green asparagus | labneh, granola, pickled green strawberry 17

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

fancy hashbrown | taleggio crema, spicy walnuts, chive 21

### *The Mill Burger*

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

crispy alliums, au poivre, horseradish mayo & tots

### *Main Plates*

moroccan maitake | black walnut muhammara, garlic jam 31

potato gnocchi | preserved corn & peppers, braised lamb 35

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

half chicken | sprouting broccoli, pickled shiitake, sauce madeira 43

12oz duroc pork chop | buckskin bean, sour senposai, shishito pepper 45

14oz bone-in NY strip | charred cabbage, chimichurri 79

groups of 7 or more are required to dine family style

\*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\*