

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

roasted rutabaga | chestnut goma-dare, curly red kale, togarashi

21

sungold tomato | chamoy lacquer, lemon verbena dressing

19

duck meatballs | aromatic broth, pickled ginger, soft herbs

23

Sides & In-betweens

grilled eggplant | green harissa, curried almond

20

broccoli | tonnato, lemon cucumber, seasoned breadcrumbs

18

rainbow carrots | habanero butter, sorrel, peanuts

19

confit sweet potato | heritage citrus fruits, toasted pistachio

22

potato gnocchi | sour cherry, chioggia, red & golden beets

27

U15 hokkaido scallops | new potatoes, hazelnut, spanish olives

39

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

45

sea bream | braised chickpeas, purple & white cauliflower

47

14oz bone-in pork chop | savoy cabbage, sweet corn, bacon jam

49

roasted half-chicken | bread & butter pickle, sweet peppers

43

*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*