SUPPER

AT THE MILL

milk bread cultured butter, black garlic conserve, chive	12
kingfish crudo hibiscus-jalapeno shrub, watermelon, shiso	17
green radicchio preserved citrus, botanical herbs	16
cherry tomato smoked tomato dashi, green strawberry	20
chilled red beets blueberry, pistachio, purslane	16
hokkaido scallops ajo blanco, shiro plum, mustard frill	22
duck meatballs herb salad, pickled ginger, spiced broth	18
Sides & In-betweens	
poached new potato vichyssoise, trout roe	23
nantes carrots black walnut, bone marrow caramel	18
nectarine fish sauce caramel, sorrel, crispy quinoa	18
sweet potato cashew, berbere, satsuma	17

The Mill Burger 23 8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, au poivre, horseradish mayo & tots

18

18

charred green beans | lettuce heart xo, crispy lardo, leek ash

arrowhead cabbage | taleggio cream, honey crisp apple, dill

Main Plates braised maitake mushroom | marinated shiitake, tom kha broth 24

king salmon sweet corn kosho, zucchini, salsa seca	49
pan-roasted half chicken sauce piperade, b+b turnips, sweet peppers	45
glazed pork belly heirloom beans, embered peach salsa	42
11oz teres major jaew, bok choy, charred shishito	67

Sweet Treats

Starters

blueberry sorbet hibiscus granita, shiso	10
sourdough ice cream miso caramel	11
stone fruit clafoutis nectarine, almonds	13
dark chocolate banana, hazelnut	13