

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive oil	12
green asparagus salad frisee, mandarin orange, corn vinaigrette	17
cucumber kefir vinaigrette, sorrel leaf	16
grilled little gem lettuce pepita mole, soft herbs	16
hokkaido scallops ajo blanco, apple	21
duck meatballs herb salad, pickled ginger, spiced broth	17
kingfish crudo hibiscus, jalapeno tokyo turnip	15

Sides & In-betweens

hakurei turnip wild ramp sauce, spruce tip honey	14
cauliflower black walnut salsa macha, pickled golden raisin	16
sweet potatoes minneola tangelo, cashew-miso	15
heirloom beans idiazabal cheese, cured egg yolk, bread crumbs	17
fancy hashbrown taleggio cream, trout roe, lovage	23

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion,	23
crispy shallots, sauce au poivre & served with tots	

Main Plates

blue oyster mushroom cauliflower hummus, almonds, pickled red onion	23
pan-roasted half chicken harissa, carrot, yellow squash	43
golden tilefish salsa seca, hominy, zucchini	45
11oz MI pork loin cabbage, mustard jus, honeycrisp apple	41
king salmon spring peas, burnt eggplant puree, wild alliums	47
11oz teres major sweet onion, au poivre, pickled asparagus	51

Sweet Treats

cheesecake rhubarb, freeze dried strawberry	12
sourdough ice cream miso caramel	10
dark chocolate banana, hazelnut	13

*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*