

THE MILL

CAFE

KITCHEN: 8A-6P

COFFEE, WINE & BEER: ALL DAY!

BREAKFAST

+\$3 bacon, sausage, ham, or asparagus

TOAST, BUTTER & JAM	6
YOGURT BOWL granola, maple-chai, dried MI cherries	11
AVOCADO TOAST pickled red onion, everything spice, feta	14
BREAKFAST SANDWICH + SIDE GREENS sheet pan eggs, white cheddar, spicy mayo or herby mayo	12
EGGS BENEDICT + SIDE GREENS english muffin, hollandaise, 2 soft poached eggs	14
BAKED BREAKFAST POTATO fried egg, taleggio cream sauce	10
BISCUITS & SAUSAGE GRAVY radish, cilantro, chive oil	15
FRITTATA + SIDE GREENS GF bacon-onion jam OR tomato jam	11

SOUP

RUTABAGA, CARROT, & HAZELNUT V, GF	10
TOMATO GF, DF	9
SWEET POTATO & PEANUT GF, VEGAN	10
SPRING VEGETABLE CHOWDER DF	12



SANDWICHES

+\$4 avocado

HAM & BUTTER maldon sea salt	12
HAM & BRIE fig jam, pickled red onion, greens	14
CUCUMBER herby cream cheese	11
TURKEY & WHITE CHEDDAR pesto mayo, pickled red onion, lettuce	16
BANH MI DF cucumber, jalapeno, pickled veg, chili mayo +\$3 sliced pork belly, bacon or sheet pan egg	12
TORTA beans, pickled veggies, white cheddar, spicy mayo +\$3 sliced pork belly, ham, or turkey	12

VEGGIE SIDES & SALADS

KOREAN MARINATED CUCUMBERS V, DF gochujang vinaigrette, toasted sesame, scallion	11
ROASTED JUMBO ASPARAGUS VEGAN pecan, lemon, nutritional yeast	11
KALE & APPLE SALAD GF grana padano, candied almonds, lemon vinaigrette	14
CABBAGE & CITRUS SALAD VEGAN, GF yuzu-spruce vinaigrette, pistachio, spicy herbs	14
ARUGULA SALAD VEGAN ramp vinaigrette, shaved radish, cashew, tangelo	14

CAFE DRINKS

Drip Coffee.....	4
Iced Coffee.....	5
Americano.....	4
Cappuccino.....	5.5
Cortado.....	5
Latte.....	6.5
Espresso Tonic.....	8
Chai Latte.....	6
Dirty Chai.....	10
Matcha Latte.....	7
Matcha Lemonade.....	7
Tea Latte.....	6
Loose Leaf Tea.....	4
Iced Tea.....	4
Orange Juice.....	6

MILK OPTIONS

A2 WHOLE MILK

OAT MILK +1

PISTACHIO MILK +2

COCKTAILS

Carajillo	12
<i>2 oz espresso, 2 oz Licor 43</i>	
<i>shaken & served on ice</i>	
Wine Spritz	16
<i>The Mill Rose or Reisling, orange liqueur, soda</i>	
Mimosa	13
<i>Blanc de Blanc & OJ</i>	

LOOSE LEAF TEAS

ENGLISH BREAKFAST (india)
JADE SPRING GREEN (china)
MINT (greece)
CHAMOMILE (croatia)
GOLDEN GLOW CHAI

WINE 13 glass | 52 bottle

SPARKLING

Les Allies Blanc de Blanc Brut, France

WHITE & ROSE

House Dry Riesling, Lake Leelanau MI

Cotes de Gascogne White Blend, France

Shed Wines 'Sit Talk' Chardonnay, MI

House Rose, Lake Leelanau MI

RED

House Red Blend, Lake Leelanau MI

Guarda Rios Red Blend, Portugal

CANNED BEERS & CIDER 7

Clear Conscience // Cider

Tandem Ciders | Suttons Bay, Mich 6%

Smackintosh // Cider

Tandem Ciders | Suttons Bay, Mich 4.5%

Bell's Two Hearted IPA

Bell's Brewery | Kalamazoo, Mich 7%

Kalamazoo Stout

Bell's Brewery | Kalamazoo, Mich 6%



notes of brioche, honey, apple

crisp, citrus, light acid

lemon & grapefruit

unoaked, bright, & light

dry, smooth, mineraly orange blossom

light peppery spice, served chilled

rich dark fruit

Narragansett Lager

Genesee Brewing Co. | Providence, RI 5%

Narragansett & Del's Shandy

Genesee Brewing Co. | Providence, RI 4.7%

Farm Club Rotation

Traverse City, Mich

Untitled Art NA

Untitled Art Brewing, WI