

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
cured fluke buttermilk, kohlrabi, dill	17
cabbage & radicchio salad winter citrus, toasted pistachios	17
warm mushroom salad honeynut squash, pecans, coffee	21
hokkaido scallops apple, romesco, marcona almonds	24
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

tingly broccoli mala peanuts, celery, asian pear	18
sunchoke chestnut goma, yuzu gel, epazote	19
charred baby bok choy blood orange-XO dressing, pine nuts	17
confit sweet potato cashews, satsuma orange, mint	17
nantes carrots coloradito mole, golden raisins, crunchy quinoa	18

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy alliums, au poivre, horseradish mayo & tots	23
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Main Plates

pan roasted half chicken rutabaga, herbs de provence, dilly beans	39
spicy sea bream chickpeas, chili de arbol, salsa seca	51
12oz pork collar steak heirloom beans, green tomato relish	49
16oz CAB NY strip parsnips, celery root, pickled ramps	65

Sweet Treats

seville sour orange pavlova hibiscus, matcha	13
chocolate cardamom cake banana, hazelnuts	13
tiramisu tres leches mascarpone, coffee	12

*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*