

# SUPPER

## AT THE MILL

### *Starters*

milk bread   cultured butter, black garlic conserve, chive	12
kingfish crudo   hibiscus-jalapeno shrub, tokyo turnip	17
strawberry salad   spicy greens, preserved corn vinaigrette, radish	17
hokkaido scallops   ajo blanco, honeycrisp apple	22
duck meatballs   herb salad, pickled ginger, spiced broth	18
little gem lettuce   pepitas, soft herbs	17

### *Sides & In-betweens*

hakurei turnip   wild ramp sauce, spruce tip honey	15
heirloom cucumber   kefir vinaigrette, summer herbs, cucumber oil	16
charred green beans   lettuce heart xo, crispy lardo, leek ash	18
marinated summer squash   lemon verbena, cashew miso, satsuma	19
blistered cherry tomatoes   bee pollen garum, black sesame	20
fancy hashbrown   taleggio cream, trout roe, lovage	23

### *The Mill Burger*

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

braised mushrooms   marinated shiitake, yuzu	24
pan-roasted half chicken   sauce piperade, cherry tomatoes	45
11oz MI pork loin   heirloom beans, sweet cherries	47
golden tilefish   salsa seca, hominy, quince	45
king salmon   sea beans, burnt eggplant puree	49
11oz teres major   summer truffle, rainbow carrots	67

### *Sweet Treats*

cheesecake   rhubarb preserves	12
blueberry sorbet   hibiscus granita, shiso	11
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\*