

# SUPPER

*This is a sample menu for website display purposes.*

*Supper is our river level restaurant – reservations are bookable via Resy.*

## Starters

kale apple salad   candied cashews, parmesan	14
beet salad   goat cheese, serviceberries, horseradish	15
marinated olives	4
milk bread   cultured butter, chive oil	12
dry aged hiramasa crudo   orange, shiso	13
blue fin tuna tartare   cured egg yolk, toast	18
burrata   preserved tomato, pickled garlic, balsamic	14
fancy hash browns   taleggio, trout roe substitute caviar +12	27

## Veggie Sides

blue oyster mushroom   romesco, conserva, toasted almond	13
celeriac   apple, clothbound cheddar	22
sweet potatoes   cashew, early citrus	21
parsnip   peri peri sauce, buddha's hand marmalade	14
	27

## The Mill Burger

8oz grassfed beef patty, gruyere cheese, caramelized onion, crispy shallots, tater tots	22
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## Main Plates

bbq eel   jasmine rice, yam, radish	25
half chicken   cabbage, mushroom, apple	30
pork chop   carrot, leek, satsuma	47
tom yum   jonah crab, calamari, tiger prawn	28

## Sweet Treats

spruce tip ice cream   pine oil, juniper salt	8
milk bread pudding   sourdough ice cream, apple compote	14
chocolate custard   black garlic, waffle	10

Welcome to Supper at The Mill!

Here at The Mill, we invite you to break bread and make new friends. Enjoy this classic fare, spend some time with loved ones, and take in your community. How lucky are we to be here...

Sincerely,  
Your Mill Friends



WINTER  
2024

\*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\*