

SUPPER

Starters

milk bread cultured butter, chive oil	12
dry aged hiramasa crudo raspberry, orange	21
hand cut beef tartare cured egg yolk, toast	21
kale apple salad candied almonds, parmesan	14
beet salad goat cheese, serviceberries, horseradish	15
caesar salad gem lettuce, breadcrumbs, chive	14
duck meatballs jalapeno, herb salad	16

The Mill Burger

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

king salmon parsnips, radish, creme fraiche	28
half chicken mushroom, cabbage, apple	32
pork steak frites au poivre, horseradish aioli	50
rabbit stew chickpeas, roasted roots	28

Veggie Sides

heirloom carrots vadouvan, peanut	13
blue oyster mushroom romesco, almond	22
celeriac apple, clothbound cheddar	21
sweet potatoes cashew, early citrus	14
rutabaga taleggio, sourdough breadcrumbs	11
parsnip peri peri sauce, buddha's hand marmalade	15
braised greens pickled garlic, herb cream	11

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*