

# THE MILL

## CAFE

### BREAKFAST

TOAST, BUTTER & JAM	6
YOGURT BOWL granola, maple-chai, yogurt, dried fruit	11
BREAKFAST SANDWICH + SIDE GREENS sheet pan eggs, chili mayo, white cheddar +\$2 bacon or ham	12
BISCUITS & SAUSAGE GRAVY radish, arugula, micro cilantro	15
QUICHE SLICE + SIDE GREENS bacon-onion jam OR spinach, onion & garlic	12
SOURDOUGH FRENCH TOAST chai-maple syrup, yogurt, seasonal preserve	12
FRITTATA + SIDE GREENS GF bacon-onion jam OR spinach, onion & garlic	11
<b>VEGGIE SIDES &amp; SALADS</b>	
KALE & APPLE SALAD grana padano, candied almonds, lemon vinaigrette	14
LOCAL LETTUCES raspberry-balsamic vin, toasted hazelnuts, feta cheese	14
HARISSA CAULIFLOWER hummus, pickled red onion, golden raisins	13
POACHED RED BEETS horseradish, goat cheese, saskatoon berries	13

### SANDWICHES

HAM & BUTTER cornichons, maldon sea salt	12
HAM & BRIE fig jam, pickled red onion, arugula	14
CUCUMBER herby cream cheese, seeded french roll	11
TURKEY & WHITE CHEDDAR pesto mayo, pickled red onion, lettuce, foccacia	16
BANH MI shredded pork, jalapeno, tom yum mayo	15
PHILLY ROAST PORK roasted pork, broccolini, swiss, au jus	14
GRILLED CHEESE + SIDE GREENS sourdough, bechamel & white cheddar <i>add bacon or ham +3</i>	14
TARTINE + SIDE GREENS sauce mornay, garlic conserva, arugula choice of ham, turkey, or braised oyster mushroom	13
<b>SOUPS</b>	
AJO BLANCO <i>chilled almond &amp; bread soup</i> VEGAN pickled grapes, extra virgin olive oil	12
TOMATO SOUP VEGAN, GF	11
CREAMY CHICKEN SOUP GF	12



ALL BREADS BAKED DAILY WITH  
FRESHLY MILLED ORGANIC GRAINS

## CAFE DRINKS

Drip Coffee.....	4
Iced Coffee.....	5
Americano.....	4
Cappuccino.....	5
Cortado.....	4
Latte.....	6
Cafe Miel.....	7
Espresso Tonic.....	6
Chai Latte.....	6
Matcha Latte.....	6
Hot Chocolate.....	6
Tea Latte.....	6
Loose Leaf Tea.....	4
Iced Black Tea.....	4

*all milk drinks come with A2 whole milk*

*+\$1 for house made syrups*

*+1\$ for oat milk*

*+\$2 for Tache pistachio milk*



## WINE 13 glass | 52 bottle

### SPARKLING

Les Allies Blanc de Blanc Brut, France *notes of brioche, honey, apple*

### WHITE & ROSE

House Dry Riesling, Lake Leelanau *crisp, citrus, light acid*

Cotes de Gascogne White Blend, France *lemon & grapefruit*

House Rose, Lake Leelanau *dry, smooth, mineraly orange blossom*

### RED

Mary Taylor Gamay, France *bright, juicy cherry*

Guarda Rios Red Blend, Portugal *dark fruit & pepper*

## CANNED BEERS & CIDER

Clear Conscience // Cider.....	8	Miller High Life Pony.....	4
Tandem Ciders   Suttons Bay, Mich 6%		Miller Brewing Co   Milwaukee, WI 4.6%	
Smackintosh // Cider.....	8	Narragansett Lager.....	6
Tandem Ciders   Suttons Bay, Mich 4.5%		Genesee Brewing Co.   Providence, RI 5%	
Bell's Two Hearted IPA.....	7	Rotating Selection.....	8
Bell's Brewery   Kalamazoo, Mich 7%		Farm Club   Traverse City, Mich 4.9%	
Kalamazoo Stout.....	7	Georg (dunkel).....	9
Bell's Brewery   Kalamazoo, Mich 6%		Schilling Beer Co.   Littleton, NH 5%	
Untitled Art NA.....	7		
Untitled Art Brewing, WI			