

SUPPER

AT THE MILL

Starters

milk bread butter, black garlic conserve, chive	9
kingfish crudo hibiscus & jalapeno shrub, tokyo turnip	17
heirloom cucumber kefir vinaigrette, summer herbs, cucumber oil	16
spicy strawberry salad mustard greens, preserved corn vinaigrette, radish	15
grilled little gem lettuce pepita mole, soft herbs	17
hokkaido scallops ajo blanco, honeycrisp apple	22
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

hakurei turnip wild ramp sauce, spruce tip honey	15
charred green beans lettuce heart xo, crispy lardo, leek ash	18
cauliflower black walnut salsa macha, pickled golden raisin	16
sweet potatoes minneola tangelo, cashew, miso	15
fancy hashbrown taleggio cream, trout roe, lovage	23

The Mill Burger

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

Main Plates

braised mushroom marinated shiitake, amazake, yuzu	23
pan-roasted half chicken piperade, cherry tomato, shishito peppers	45
golden tilefish salsa seca, bloody butcher corn, ground cherries	45
11oz MI pork loin heirloom beans, green tomato relish, smoked maple	47
king salmon green chickpea, burnt eggplant puree, sea beans	49
11oz teres major summer truffle, charred radishes	67

Sweet Treats

cheesecake rhubarb, blueberry jam	12
strawberry hibiscus granita, sake lees sorbet	11
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*