

SUPPER

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

Starters

milk bread cultured butter, allium oil, parsnip jam	12
kingfish crudo citrus supremes, yuzu ponzu, soft herbs	15
kale + apple salad honeycrisp apples, grana padano, lemon vinaigrette	14
poached red beets horseradish chevre, pickled saskatoon berries, shiso leaf	13
duck meatballs jalapeno, cucumber-herb salad, pickled ginger	16

Sides

fancy hashbrowns taleggio cheese crema, fine herbs <i>add trout roe +10</i>	13
braised collard greens lardo vinaigrette, garlic cream	13
broccoli n'duja, white cheddar, sourdough breadcrumbs	15
celery root risotto manchego cheese, honeycrisp apple, dill	16
cauliflower black walnut salsa macha, pickled golden raisin, pea shoots	16
sweet potatoes mandarin orange, cashew-miso, grapefruit	15
blue oyster mushroom parsnip hummus, roasted almonds, french four spice	22

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, tots	21
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Main Plates

pan-roasted half chicken harissa, heirloom carrots, lemon-thyme glaze	36
8oz berkshire pork loin green cabbage, mustard jus, honeycrisp apple	35
rabbit stew roasted roots, chickpea, fine herbs	27
king salmon koji-veloute, preserved citrus relish, rutabaga	31
12oz ny strip salsa verde, crispy potatoes	59

Sweet Treats

custard pie preserved cherry, rose	9
sourdough ice cream apple compote, sea salt	7
maple-chai cake almond granola, chocolate sauce	9