

# THE MILL

## CAFE

### BREAKFAST

#### YOGURT BOWL

granola, jam, dried fruit

#### BREAKFAST SANDWICH

egg, cheese, horseradish aioli, local greens +\$3 bacon

#### CROQUE MADAME

ham, over-easy egg, sauce mornay, breakfast potatoes

#### NORTHERN BREAKFAST

2 eggs (over-easy, over-medium, over-hard OR scrambled),  
sourdough toast, bacon, breakfast potatoes

#### LOADED HASHBROWNS

bacon lardons, taleggio cheese, chive, 2 eggs (over-easy,  
over-medium, over-hard OR scrambled)

#### FRENCH TOAST BREAD PUDDING

milk bread, maple-chai syrup, apple compote

### VEGGIE SIDES & SALADS

#### ROASTED CARROTS

garlic conserva, pistachio

#### CAULIFLOWER

tahini dressing, chili crisp, dill, feta

#### KALE & APPLE SALAD

candied almonds, parmesan, togarashi

#### SWEET GEM CAESAR

sourdough bread crumbs, parmesan, cured egg yolk, chive

### SOUPS

11	KOREAN PORK STEW kimchi, scallion, sesame	9
9	SMOKED SALMON CHOWDER potato, celery, onion, croutons	11
13	THAI WHITE CURRY CAULIFLOWER SOUP peanut, cilantro	7

14

### SANDWICHES

14	HAM & BUTTER on BAGUETTE maldon sea salt	12
10	HAM & BRIE on BAGUETTE fig jam, pickled red onion	14
	BANH MI on HOAGIE ham, cucumber, jalapeno, pickled carrot, tom yum mayo	15
	TURKEY on FOCACCIA burrata, greens, pesto	15
5/11	TURKEY & BACON miso maple mustard, local greens, pickled red onion	15

5/11

14

15

ALL BREADS BAKED DAILY  
WITH FRESHLY MILLED  
ORGANIC GRAINS



please ask your server what items are cooked to order  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

## 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



## SPARKLING WINE

Simonnet-Febvre Brut, Burgundy, FR	<i>notes of brioche, honey, apple</i>	16   64
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## WHITE & ROSE WINE

House Dry Riesling, Lake Leelanau	<i>crisp, citrus, light acid</i>	13   52
Cassagnoles White Blend, France	<i>lemon &amp; grapefruit</i>	13   52
House Rose, Lake Leelanau	<i>dry, smooth, mineraly orange blossom</i>	13   52

## RED WINE

Lapierre 'Raisins' Beaujolais, France	<i>bright, juicy cherry</i>	15   60
Villota 'Selvanevada' Rioja, Spain	<i>black cherry and plum - French Oak</i>	15   60
Guarda Rios Red Blend, Portugal	<i>wild berries, vanilla</i>	12   48

## CANNED BEERS & CIDER

Clear Conscience // Cider.....6	Miller High Life Pony.....4
<i>Tandem Ciders / Suttons Bay, Mich 6%</i>	<i>Miller Brewing Co / Milwaukee, WI 4.6%</i>
Smackintosh // Cider.....6	Witbier.....8
<i>Tandem Ciders / Suttons Bay, Mich 4.5%</i>	<i>Farm Club / Traverse City, MI 4.9%</i>
Bell's Two Hearted IPA.....7	Dark Lager.....8
<i>Bell's Brewery / Kalamazoo, MI 7%</i>	<i>Farm Club / Traverse City, MI 4.9%</i>
The Poet Oatmeal Stout.....7	Georg (dunkel).....9
<i>New Holland Brewery / Holland, MI 5.8%</i>	<i>Schilling Beer Co. / Littleton, NH 5%</i>

## GLASS | BOTTLE