

# 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, nantes carrots	67

### Sweet Treats

cheesecake   rhubarb, blueberry jam	12
sourdough ice cream   bread-so caramel	10
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\*