

# SUPPER

## AT THE MILL

### *Starters*

milk bread   cultured butter, black garlic conserve, chive	12
cured hiramasa   blood orange, kosho, cucumber ponzu	17
cabbage & radicchio salad   winter citrus, toasted pistachios	17
warm mushroom salad   butternut squash, pecans, coffee	21
grilled gem lettuce   The Mill xo dressing, tangelo, pine nuts	18
u10 hokkaido scallops   romesco, marcona almonds, apple	25
hunter's sausage   cherry mustard, herb salad	21

### *Sides & In-betweens*

tingly cauliflower   mala peanuts, celery, asian pear	18
crispy sunchoke   chestnut goma, yuzu gel, epazote	19
confit sweet potato   cashews, satsuma orange, mint	17
nantes carrots   coloradito mole, golden raisins, crunchy quinoa	18
maitake mushrooms   heirloom onions, hazelnut curry, radish	19

### *The Mill Burger*

8oz grassfed beef patty, gruyere, caramelized onion, crispy alliums, au poivre, horseradish mayo & tots	23
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### *Main Plates*

half chicken   hen of the woods mushroom, rutabaga, dilly beans	39
sea bream   chickpeas, chile de arbol, salsa seca	51
12oz duroc pork chop   heirloom beans, green tomato relish	49
8oz teres major   parsnips, celery root, pickled ramps	43

\*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\*