

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
kingfish crudo radish, watermelon, shiso	17
radicchio preserved citrus, botanical herbs	16
cherry tomato smoked tomato dashi, pickled green strawberry	19
chilled red beets blueberry, pistachio, purslane	16
hokkaido scallops ajo blanco, shiro plum	22
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

heirloom beans cockles, fennel sofrito	16
nantes carrots black walnut, bone marrow caramel	18
sweet potato cashew, berbere, satsuma	17
dungeness crab winter squash, ras al hanout	27
smashed potato braised lamb neck, vichysoisse	19
arrowhead cabbage taleggio cream, honey crisp apple, dill	18

The Mill Burger

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

braised maitake mushroom marinated shiitake, tom kha	24
king salmon sweet corn kosho, zucchini, salsa seca	49
pan-roasted half chicken sauce piperade, sweet peppers, sorrel	45
glazed pork belly heirloom yellow grits, embered salsa verde	42
11oz teres major jaew, cauliflower, green beans	67

Sweet Treats

blueberry sorbet hibiscus granita, freeze dried strawberry	10
sourdough ice cream miso caramel	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*