

SUPPER

Starters

milk bread cultured butter, black garlic conserve, chive oil	12
kingfish cru aguachile, jalapeno, daikon radish	16
green asparagus salad frisee, mandarin orange, corn vinaigrette	17
cucumber kefir, wild ramp leaves	16
grilled little gem lettuce pepita mole, soft herbs	16
duck meatballs herb salad, pickled ginger, spiced broth	17

Sides

fancy hashbrowns taleggio, trout roe, fine herbs	23
heirloom beans idiazabal cheese, cured egg yolk, bread crumbs	14
nantes carrots peanut brittle, yogurt, chow chow	15
cauliflower black walnut salsa macha, pickled golden raisin	16
sweet potatoes minneola tangelo, cashew-miso	15
blue oyster mushroom cauliflower hummus, roasted almonds	15

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, sauce au poivre & served with tots	23
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Main Plates

pan-roasted half chicken harissa, leafy greens, summer squash	43
8oz pork loin green cabbage, mustard jus, honeycrisp apple	41
king salmon spring peas, burnt eggplant puree, wild alliums	47
11oz teres major sauce au poivre, charred asparagus	51
16oz volcano lamb shank pistachio, vadouvan, bloomsdale spinach	65

Sweet Treats

cheesecake rhubarb, freeze dried strawberry	12
sourdough ice cream persimmon jam, apple compote	10
dark chocolate banana, hazelnut	13