

THE MILL

CAFE

cafe menu Thursday - Saturday

11am - 3pm

LIGHT BITES & WARM SOUPS

TOMATO SOUP <small>dairy free, gluten free, pescatarian</small> olive oil, scallion	7
THAI WHITE CURRY red prawn, onion, radish, bell pepper	9
RED BEETS with TOASTED SOURDOUGH <small>vegetarian</small> kefir, orange	12
SMOKED SALMON with TOASTED SOURDOUGH caper, dill, lemon	13

SALADS

LOCAL LETTUCES <small>vegan, gluten free</small> radish, turnip, shallot, preserved lemon vinaigrette	13
APPLE & BEET <small>vegetarian, gluten free</small> pepita, bleu cheese, mustard greens, balsamic	14
WARM GRAIN BOWL heirloom carrot, red onion, cranberry, bacon vin, sunny side egg	15

SANDWICHES

RADISH & BUTTER on BAGUETTE <small>vegetarian</small> olive oil, sea salt, black pepper	9
HAM & BUTTER on BAGUETTE cornichons, sea salt	12
HAM & BRIE on BAGUETTE pickled red onion, fig jam	14
GRILLED CHEESE on SOURDOUGH white cheddar, gruyere, mixed greens ADD ONS: NEUSKE'S BACON (+3), APPLE (+2) COUNTRY HAM (+2)	13
BREAKFAST SANDWICH bacon, eggs, cheese, side salad	13



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

drinks

CAFE

Drip Coffee.....	4
Americano.....	4
Cappuccino.....	5
Cortado.....	4
Latte.....	6
Cafe Miel.....	7
Chai Latte.....	5
Matcha Latte.....	6
Hot Chocolate.....	6
Tea Latte.....	5
Loose Leaf Tea.....	4



BRUNCH COCKTAILS

MIMOSA.....	.8
BLOODY MARY.....	.10
TALENT SCOUT.....	.14
<i>bourbon, dry curacao, bitters (like an old fashioned)</i>	

CANNED BEERS

Clear Conscience // Cider.....	6
<i>Tandem Ciders / Suttons Bay, Mich 4.6%</i>	
Champagne Velvet// Pilsner.....	6
<i>Upland Brewing Co. Bloomington, IN 6.7%</i>	
Extra Dry // Sake Style Saison.....	9
<i>Stillwater Artisan Ales Grand Mound, WA 4.2%</i>	
Belgian-Style Saison.....	6
<i>Blackberry Farm Brewery Walland, TN 6.3%</i>	
Winter Double IPA.....	9
<i>Three Phase Brewing Co. Lake Zurich, IL 7.5%</i>	
Milk Stout.....	9
<i>Little House Brewing Co. Chester, CT 6.2%</i>	

SPARKLING WINE

Cremant de Alsace	<i>bubbly structure, notes of brioche, honey, apple</i>
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GLASS | BOTTLE

16 | 60

WHITE WINE

French Blend	<i>light with balanced acidity, notes of green apple, almond</i>
Sancerre	<i>full mineralogy & citrus bouquet</i>
Spanish Albarino	<i>grassy notes full of citrus and tropical fruits</i>
French Chardonnay	<i>notes of tree fruits and citrus</i>

12 | 42

16 | 60

14 | 54

12 | 42

CHILLED COLORFUL WINE

House Rose	<i>dry, smooth, mineraly orange blossom</i>
Frug // Zweigelt	<i>fruity chilled red with plum, cherry, fig, touch of spice</i>

12 | 42

13 | 48

RED WINE

Chilean Pinot Noir	<i>notes of crushed berry and earthy vanilla, light with high acidity</i>
Sicilian Nero d'Avola	<i>full bodied & juicy red fruit</i>
Portuguese Duoro Tinto	<i>black fruity & complex, ripe tannins with balanced richness</i>

13 | 46

12 | 42

12 | 42