

SUPPER

Welcome to Supper at The Mill!

Here at The Mill, we invite you to break bread and make new friends. Enjoy this classic fare, spend some time with loved ones, and take in your community. How lucky are we to be here...

Sincerely,
Your Mill Friends

Starters

milk bread cultured butter, black garlic conserve, chive oil	12
kingfish cru aguachile, jalapeno, daikon radish	16
green asparagus salad frisee, mandarin orange, preserved 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 manchego cheese, cured egg yolk, sourdough 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, pickled red onion	19

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, tots	23
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Main Plates

pan-roasted half chicken harissa, rainbow chard, summer squash	43
8oz berkshire pork loin green cabbage, mustard jus, honeycrisp apple	41
king salmon spring peas, charred eggplant, wild alliums	47
10oz coulotte sauce au poivre, green + white asparagus	54
16oz volcano lamb shank pistachio, vadouvan, bloomsdale spinach	65

Sweet Treats

creme brulee preserved cherry, rose	11
sourdough ice cream persimmon jam, apple compote	10
dark chocolate banana, hazelnut	13