

# SUPPER

## AT THE MILL

### *Starters*

rye bread   cultured butter, black garlic conserve, chive	6
kingfish crudo   hibiscus & jalapeno shrub, tokyo turnip	17
heirloom cucumber   kefir vinaigrette, summer herbs, cucumber oil	16
spicy strawberry salad   mustard greens, preserved corn vinaigrette, radish	17
hokkaido scallops   ajo blanco, honeycrisp apple	22
duck meatballs   herb salad, pickled ginger, spiced broth	18

### *Sides & In-betweens*

hakurei turnip   wild ramp sauce, spruce tip honey	15
charred green beans   lettuce heart xo, crispy lardo, leek ash	18
marinated summer squash   lemon verbena, cashew miso, satsuma	19
blistered cherry tomatoes   bee pollen garum, black sesame	20
fancy hashbrown   taleggio cream, trout roe, lovage	23
jimmy nardello tartine   mt. tam mousse, peanut brittle	18

### *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   sauce piperade, shishito peppers	45
golden tilefish   salsa seca, hominy, ground cherries	45
11oz MI pork loin   heirloom beans, green tomato relish, smoked maple	47
king salmon   green chickpea, black garlic, sea beans	49
11oz teres major   summer truffle, charred radishes	67

### *Sweet Treats*

cheesecake   rhubarb preserves	12
sourdough ice cream   miso caramel	10
strawberry   hibiscus granita, sake lees sorbet	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\*