

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
cured fluke greek yogurt, green satsuma, sumac	17
chilled red beets dark berries, pistachio, purslane	16
hokkaido scallops stanley plums, marcona almond	24
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

tingly cauliflower peanut, celery, asian pear	18
heirloom beans cockles, fennel sofrito	16
north georgian candy roaster fresh cheese, anise hyssop, candied pecan	17
braised brussel sprouts mustard cream, grana padano	16
nantes carrots black walnut, bone marrow caramel	18
sweet potato cashew, berbere, satsuma	17
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 broth	24
sablefish plum dashi, bok choy, parsnip	47
half chicken vadouvan, celery root, dilly beans	45
glazed pork belly heirloom grits, jalapeno, huitlacoche	42
11oz teres major jaew, tokyo turnips, habanada peppers	67

Sweet Treats

spruce tip ice cream pine oil	11
chocolate cardamom cake banana, hazelnut	13
honey poached pear lemon verbena, marigold	12

*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*