

# 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, allium oil, parsnip jam	12
kingfish crudo   citrus supremes, yuzu ponzu, soft herbs	15
kale + apple salad   honeycrisp apples, grana padano, lemon vinaigrette	14
poached red beets   horseradish chevre, pickled saskatoon berries, shiso leaf	13
sweet gem caesar   sourdough breadcrumbs, cured egg yolk, chive	15
duck meatballs   jalapeno, cucumber-herb salad, pickled ginger	16

## Sides

fancy hashbrowns   taleggio cheese crema, fine herbs <i>add trout roe +10</i>	14
braised collard greens   crispy lardo, garlic cream	13
broccoli   n'duja vinaigrette, white cheddar sauce, sourdough breadcrumbs	15
celery root risotto   manchego cheese, honeycrisp apple, dill	16
cauliflower   black walnut salsa macha, pickled golden raisin, pea shoots	14
sweet potatoes   mandarin orange, cashew, grapefruit	15

## The Mill Burger

8oz grassfed beef patty, gruyere cheese, caramelized onion, crispy shallots	21
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## Main Plates

pan-roasted half chicken   harissa, heirloom carrots, lemon-thyme glaze	34
oyster mushroom shawarma   parsnip hummus, pickled red onion, roasted almonds	22
8oz berkshire pork loin   green cabbage, mustard jus, honeycrisp apple	34
rabbit stew   roasted roots, chickpea, fine herbs	27
sea bream   koji-veloute, preserved citrus relish, rutabaga	29
10oz steak frites   sauce au poivre, horseradish aioli, frites	51

## Sweet Treats

custard pie   preserved cherry, rose	9
french toast   sourdough ice cream, apple compote	10
coffee cake   maple-chai granola, chocolate sauce	11