

# SUPPER

## AT THE MILL

### *Starters*

|                                                             |    |
|-------------------------------------------------------------|----|
| milk bread   cultured butter, black garlic conserve, chive  | 12 |
| kingfish crudo   hibiscus-jalapeno shrub, watermelon, shiso | 17 |
| green radicchio   preserved citrus, botanical herbs         | 16 |
| cherry tomato   smoked tomato dashi, green strawberry       | 20 |
| chilled red beets   blueberry, pistachio, purslane          | 16 |
| hokkaido scallops   ajo blanco, shiro plum, pea shoots      | 22 |
| duck meatballs   herb salad, pickled ginger, spiced broth   | 18 |

### *Sides & In-betweens*

|                                                                |    |
|----------------------------------------------------------------|----|
| poached new potato   vichyssoise, trout roe                    | 23 |
| nantes carrots   black walnut, bone marrow caramel             | 18 |
| nectarine   fish sauce caramel, sorrel, crispy quinoa          | 18 |
| sweet potato   cashew, berbere, satsuma                        | 17 |
| charred green beans   lettuce heart xo, crispy lardo, leek ash | 18 |
| arrowhead cabbage   taleggio cream, honey crisp apple, dill    | 18 |

### *The Mill Burger*

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| 8oz grassfed beef patty, gruyere, caramelized onion,<br>crispy shallots, au poivre, horseradish mayo & tots | 23 |
|-------------------------------------------------------------------------------------------------------------|----|

### *Main Plates*

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| king salmon   sweet corn kosho, zucchini, salsa seca                  | 49 |
| pan-roasted half chicken   sauce piperade, b+b turnips, sweet peppers | 45 |
| glazed pork belly   heirloom beans, embered peach salsa               | 42 |
| 11oz teres major   jaew, bok choy, charred shishito                   | 67 |

### *Sweet Treats*

|                                            |    |
|--------------------------------------------|----|
| blueberry sorbet   hibiscus granita, shiso | 10 |
| sourdough ice cream   miso caramel         | 11 |
| stone fruit clafoutis   nectarine, almonds | 13 |
| 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\*