

# SUPPER

## AT THE MILL

### *Starters*

milk bread   cultured butter, black garlic conserve, chive	12
cured fluke   buttermilk, kohlrabi, dill	17
cabbage & radicchio salad   winter citrus, toasted pistachios	17
warm mushroom salad   butternut squash, pecans, coffee	21
u10 hokkaido scallops   apple, romesco, marcona almonds	25
duck meatballs   herb salad, pickled ginger, spiced broth	18

### *Sides & In-betweens*

tingly cauliflower   mala peanuts, celery, asian pear	18
crispy sunchoke   chestnut goma, yuzu gel, epazote	19
grilled gem lettuce   blood orange-XO dressing, pine nuts	18
confit sweet potato   cashews, satsuma orange, mint	17
nantes carrots   coloradito mole, golden raisins, crunchy quinoa	18

### *The Mill Burger*

8oz grassfed beef patty, gruyere, caramelized onion, crispy alliums, au poivre, horseradish mayo & tots	23
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### *Main Plates*

pan roasted half chicken   rutabaga, herbs de provence, dilly beans	39
kimchi jjigae   bar harbor mussels, trout roe, jasmine rice	35
sea bream   chickpeas, chile de arbol, salsa seca	51
12oz pork collar steak   heirloom beans, green tomato relish	49
16oz CAB NY strip   parsnips, celery root, pickled ramps	65

\*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\*