

SUPPER

AT THE MILL

Starters

pork rinds fresno hot sauce	8
milk bread cultured butter	10
cured hiramasa blood orange, sour orange kosho, cucumber ponzu	20
grilled little gem pistachio, basil, citrus vinegar	19
warm mushroom salad butternut squash, pecans, coffee vinaigrette	21
kau'i shrimp english pea dashi, black garlic conserva	25

Sides & In-betweens

tingly cauliflower mala peanuts, celery, asian pear	18
green asparagus granola, labneh, green strawberry	18
charred snow peas ACG, marcona almond, ricotta salata	19
confit sweet potato cashews, satsuma orange, mint	17
potato gnocchi duck confit, wild ramps, fava beans	24

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy alliums, au poivre, horseradish mayo & tots	24
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Main Plates

sea bream ginger chickpeas, bloomsdale spinach	47
half chicken maitake & shiitake mushrooms, sauce madeira	43
12oz duroc pork chop heirloom beans, green tomato relish	39
8oz ranch steak garlicky collard greens, chimichurri	42

*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*