

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
cured fluke greek yogurt, limequat, sumac	17
chilled red beets blueberry, toasted pistachio, mint	16
hokkaido scallops stanley plums, marcona almonds	24
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

tingly cauliflower peanut, celery, asian pear	18
sunchoke chestnut goma, yuzu, epazote	19
north georgia candy roaster fresh cheese, anise hyssop, candied pecan	17
braised kale mustard cream, grana padano	16
nantes carrots black walnut, bone marrow caramel	18
sweet potato cashew, berbere, satsuma orange	17

The Mill Burger

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

crispy maitake mushroom savory shiitake curd, apple, frisee	29
sablefish marinated tokyo turnips, bok choy, black radish	45
pan roasted half chicken vadouvan, winter squash, dilly beans	41
smoky pork shank heirloom grits, huitlacoche aioli, corn shoots	39
10oz coulotte steak parsnip, celery root, pickled ramps	53

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*