

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
kingfish crudo hibiscus-jalapeno shrub, tokyo turnip	17
heirloom cucumber kefir vinaigrette, summer herbs	16
cherry tomato smoked green tomato dashi, august blooms	20
chilled red beets blueberry, pistachio, borage	16
hokkaido scallops ajo blanco, honeycrisp apple, mustard frill	22
duck meatballs herb salad, pickled ginger, spiced broth	18

Sides & In-betweens

nantes carrots black walnut, bone marrow caramel	18
sweet peppers idyll farms goat cheese, spiced peanuts	19
charred green beans lettuce heart xo, crispy lardo, leek ash	18
marinated summer squash lemon verbena, cashew miso, satsuma	19
blistered tomato bee pollen garum, black sesame	20
summer melon fresh cheese, black walnut salsa macha	22
poached new potato vichyssoise, trout roe	23

The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, sauce au poivre & served with tots	23
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Main Plates

braised maitake mushroom marinated shiitake, yuzu, amazake	24
king salmon sweet corn kosho, salsa seca, rocket arugula	49
pan-roasted half chicken sauce piperade, pickled green tomato, fennel	45
11oz MI pork loin heirloom beans, cherry mostarda	47
11oz teres major sauce au poivre, summer truffle, charred radish	67

Sweet Treats

NY style cheesecake sweet cherry jam	12
sourdough ice cream miso caramel	10
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*