

# SUPPER

Welcome to Supper at The Mill!

Here at The Mill, we invite you to break bread and make new friends. Enjoy this classic fare, spend some time with loved ones, and take in your community. How lucky are we to be here...

Sincerely,  
Your Mill Friends

## Starters

milk bread   cultured butter, allium oil, parsnip jam	12
kingfish crudo   citrus supremes, yuzu ponzu, soft herbs	15
kale + apple salad   candied almonds, grana padano	14
grilled gem lettuce   preserved raspberry, feta cheese, hazelnut	14
poached red beets   horseradish chevre, pickled saskatoon berries, shiso leaf	13
duck meatballs   jalapeno, cucumber-herb salad, pickled ginger	16

## Sides

fancy hashbrowns   taleggio cheese crema, fine herbs	14
broccoli   linguica, white cheddar, sourdough breadcrumbs	15
nantes carrots   peanut, yogurt, chow chow	17
cauliflower   black walnut salsa macha, pickled golden raisin	16
sweet potatoes   mandarin orange, cashew-miso, grapefruit	15
blue oyster mushroom   parsnip hummus, roasted almonds, french four spice	22

## The Mill Burger

8oz grassfed beef patty, gruyere, caramelized onion, crispy shallots, tots	23
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## Main Plates

pan-roasted half chicken   harissa, heirloom carrots, lemon-thyme glaze	41
8oz berkshire pork loin   green cabbage, mustard jus, honeycrisp apple	39
sea bream   preserved citrus relish, rutabaga, swarnadwipa	37
16oz volcano lamb shank   vadouvan, sweet potato, pistachio	63
12oz ny strip   sauce au poivre, collard greens, charred radish	59

## Sweet Treats

creme brulee   preserved cherry, rose	10
sourdough ice cream   persimmon jam, hoshigaki	10
vegan maple-chai cake   almond granola, chocolate	7