

SUPPER

AT THE MILL

Starters

milk bread cultured butter, black garlic conserve, chive	12
kingfish crudo hibiscus & jalapeno shrub, tokyo turnip	17
strawberry salad spicy greens, preserved corn vinaigrette, radish	17
hokkaido scallops ajo blanco, honeycrisp apple	22
duck meatballs herb salad, pickled ginger, spiced broth	18
little gem lettuce pepitas, soft herbs	17

Sides & In-betweens

hakurei turnip wild ramp sauce, spruce tip honey	15
heirloom cucumber kefir vinaigrette, summer herbs, cucumber oil	16
charred green beans lettuce heart xo, crispy lardo, leek ash	18
marinated summer squash lemon verbena, cashew miso, satsuma	19
blistered cherry tomatoes bee pollen garum, black sesame	20
fancy hashbrown taleggio cream, trout roe, lovage	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 mushrooms marinated shiitake, yuzu	24
pan-roasted half chicken sauce piperade, cherry tomatoes	45
11oz MI pork loin heirloom beans, sweet cherries	47
golden tilefish salsa seca, hominy, ground cherries	45
king salmon sea beans, burnt eggplant puree	49
11oz teres major summer truffle, rainbow carrots	67

Sweet Treats

cheesecake rhubarb preserves	12
blueberry sorbet hibiscus granita, shiso	11
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*