The STARTERS

SHELLFISH PLATTER♦ *petite 39/ grand 159*
OYSTERS on the HALF SHELL♦ *3.5 each*
LITTLE NECKS on the HALF SHELL ♦ *1.75 each*
CHILLED POACHED WHITE TIGER SHRIMP (U8) *5.5 each*
CHILLED POACHED SHRIMP (U16) *2.5 each*

ARTISANAL GREENS in CHARRED SPRING ONION HONEY VINAIGRETTE with CRUMBLED FETA and MARCONA ALMONDS *12*

CLASSIC CAESAR SALAD with PARMESAN CHEESE, GARLIC CROUTONS and WHITE ANCHOVIES *12*

CHILLED WHITE ASPARAGUS SOUP with CAVIAR and TRUFFLED WHITE ASPARAGUS SALAD *14*

WOOD-FIRED PIZZA with SPRING PESTO, ROASTED PEPPERS & TOMATOES, ZUCCHINI, FETA CHEESE and PEPPERY GREENS *17*

POINT JUDITH CALAMARI with LEMON, YUZU and BLACK SESAME AIOLI *16*

FOIE GRAS MOUSSE with STRAWBERRY GLAZE, BLACK PEPPER SABLE, PORT REDUCTION and PICKLED RHUBARB *18*

BRAISED LITTLENECKS in SMOKED TOMATO and NARRAGANSETT LAGER BROTH with GRILLED CHORIZO, SWEET ONIONS and GRILLED GARLIC BREAD *22*

CHEESE AND CHARCUTERIE with ASSORTED SEASONAL ACCOUTREMENTS *22*

The MAINS

PAN SEARED CRISPY SKINNED BRANZINO with ROASTED SPRING VEGETABLES and MEYER LEMON SUNCHOKE PUREE *35*

RED WINE BRAISED BLACK ANGUS SHORT RIB with BABY CARROTS and HERB ROASTED POTATOES *36*

GIANNONE FARMS ROASTED CHICKEN with SPRING VEGETABLES, SALSA VERDE and CRISPY POLENTA *26*

SEARED LONG ISLAND DUCK BREAST with TAMARIND GASTRIQUE, JASMINE PILAF and BITTER GREENS in GINGER SCALLION VINAIGRETTE *35*

SMOKED TOMATO and PANEER RISOTTO with CURRIED CARROT PUREE, PUFFED ARBORIO and THAI BASIL BUTTER *half 11/full 22*

MISO GLAZED ORA KING SALMON with BERGAMOT BEURRE BLANC, and SAVORY SPRING GREENS in WASABI VINAIGRETTE ♦ *36*

CHARRED CAULIFLOWER STEAK with CURRY BRAISED LENTILS, TOMATO JAM and VEGAN DEMI GLACE *24*

LEMON RICOTTA GNOCCHI with BRAISED LAMB, ENGLISH PEAS, CIPPOLINI ONIONS, PRESERVED LEMON, MINT PESTO and PEA TENDRILS *26*

16oz NIMAN RANCH RIBEYE with HORSERADISH CREAM SAUCE ♦ *48*

10oz BLACK ANGUS FILET MIGNON with CREAMED LEEKS and SAUCE AU POIVRE♦ *45*

14oz AGED NEW YORK STRIP with MILL'S STEAK SAUCE♦ *38*

The MILL'S SIDES

RED BLISS MASHED POTATOES with CRISPY SHALLOTS *8*

MILL'S MAC 'N CHEESE with HOUSE MADE BACON LARDONS *10*

MISO BUTTER BROCCOLI *10*

WOOD ROASTED ASPARAGUS with LEMON, PECORINO and EXTRA VIRGIN OLIVE OIL *14*

♦Raw or partially cooked food can increase your risk of foodborne illness.
Please advise your waiter of any food allergies or dietary restrictions