

MILL'S TAVERN





AN AMERICAN TRADITION

Taverns have had a constant important presence in American life since the late 1600s. Many, which were attached to inns, were opened as resting places for travelers needing a place to stop, relax and fortify themselves. Of course the local residents frequented the taverns too, purchasing drinks and meals as well as participating in lively conversations. Taverns were focal points for neighbors to come together, exchange news, talk of politics, and share in a general feeling of conviviality. Taverns were firmly established as gathering places for the light hearted socializing, serious talk, and of course, a hearty meal accompanied by a tasty libation or two.

In this American tradition, we at Mill's Tavern welcome you with genuine enthusiasm. Our staff is warm, friendly, caring, and knowledgeable. So please come, relax, and visit with friends and family. You will leave refreshed and nourished, body and soul.

TAVERN PRIX FIXE 34.95

Choose a **STARTER** with a , **MAIN** with a 
and a **DESSERT**- Dark Chocolate Cremeux, Portuguese Bread Pudding
Apricot Elderflower Mousse or Seasonal Sorbet Tasting

Not Available Saturday. Available Sunday through Friday, excluding holidays.

Parties larger than 12 guests please inquire about Events Packages.

No Substitutions

NIGHTLY ADDITIONS

LIBATIONS

MILL'S TAVERN DOLI

Vodka | Pineapple | Peaches *14*

POMMAGRANATE-GINGER REFRESHER

Grainger's Deluxe Organic Vodka | PAMA Liqueur | Lime Juice | Rose Water | Agave *12*

STARTERS

CHILLED SHRIMP and CRAB SALAD
with MANGO PICO DE GALLO and CRISPY WONTON *12*

CHICKEN LIVER MOUSSE with CITRUS TOMATO JAM,
PICKLED MUSTARD SEEDS and CROSTINI *11*

CHILLED TOMATO BISQUE with NEW ENGLAND CRAB SALAD and PARSLEY OIL *14*

BAKED SEAFOOD STUFFED SHRIMP with BERGAMOT BEURRE BLANC *10 each*

MAINS

HERB MARINATED RACK OF LAMB with LEBANESE BEET SALAD,
HORSERADISH COULIS, PICKLED BEET PUREE and MINT DEMI GLACE *45*

 TWO 6 oz. ROASTED ATLANTIC SWORDFISH MEDALLIONS
with AVOCADO ROUILLE and SWEET CORN-BLACK BEAN RELISH *36*

(Tavern Prix Fixe is One 6 oz. Medallion)

MARKET FISH with SAUCE CHORON
and HEIRLOOM TOMATO, AVOCADO and SWEET CORN SALSA *MKT*

◆ Raw or partially cooked food can increase your risk of foodborne illness.

Please advise your waiter of any food allergies or dietary restrictions

EDWARD BOLUS

Executive Chef

KATE TURNER

General Manager

CHRISTIAN CHIN

Sous Chef

JAIME A MELO

Chef de Partie

SUMMER

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 BLACKBERRY LEMON VINAIGRETTE
with SMOKED RICOTTA SALATA and TOASTED PISTACHIOS *11*

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

WOOD-FIRED PIZZA with APPLEWOOD SMOKED CHICKEN, MELTED ONION,
MORGAN'S BARBEQUE SAUCE and GORGONZOLA DOLCE *16*

 MASA DUSTED POINT JUDITH CALAMARI with CHILI CUMIN SALT,
PICO DE GALLO and CILANTRO CHUTNEY *16*

SEARED FOIE GRAS with APRICOT MOSTARDA, PAIN DE GENES
and BOURBON AIGRE-DOUX *24*

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


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

MEZCAL BARBEQUE GLAZED BLACK ANGUS SHORT RIB
with HEIRLOOM BLUE CORNBREAD, JICAMA SLAW and FRIED OKRA *34*

 LAVENDER MUSTARD GLAZED GIANNONE FARMS ROASTED CHICKEN
with "SALAD NICOISE", PICHOLINE TAPENADE and POACHED EGG YOLK *26*
(Tavern Prix Fixe- Choose Breast or Leg and Thigh)

 SMOKED TOMATO RISOTTO with PUFFED ARBORIO and TIKKA MASALA SAUCE
half 11/full 22

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

 VEGAN "CRAB CAKES" with SUMMER SLAW in YUZU VINAIGRETTE
with HORSERADISH "AIOLI" *24*

SWEET CORN AGNOLOTTI with POACHED LOBSTER, FAVA BEANS
and SAUCE AMERICAINE *28*

 BALSAMIC BRINED 14oz. DUBRETON PORK CHOP with BACON SUCCOTASH,
SAGE PORK JUS and BLACKBERRY GASTRIQUE *28*

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

8 oz. BLACK ANGUS FILET MIGNON with LOBSTER MORNAY♦ *45*

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

The MILL'S SIDES

MONTREAL RED BLISS MASHED POTATOES with CRISPY SHALLOTS *8*

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

SAUTEED RADISH and SUMMER VEGETABLES *8*

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