SPRING 2023



**F**rom the RAW BAR

 OYSTERS on the HALF SHELL♦ *3.65 each*

 CHILLED POACHED SHRIMP (u16) *2.50 each*

 CHILLED POACHED WHITE TIGER SHRIMP (u12) *5.50 each*

BLUEFISH PATE on a BED of GREENS and EVERYTHING CRACKER *14.00*

 CHILLED SHRIMP and CRAB SALAD in COCONUT YUZU LIME DRESSING with WASABI AIOLI *16.00*

**F**rom the SALAD BAR

ARTISANAL GREENS in BANANA VINAIGRETTE with DICED PINEAPPLE, and TOASTED COCONUT *13*

CAESAR SALAD with HEARTS of ROMAINE, PARMESAN CHEESE, GARLIC CROSTINI, and WHITE ANCHOVIES *12*

HEARTS of PALM with TRUFFLED ASPARAGUS, ASSORTED SPRING VEGETABLES, and CURED DUCK YOLK GARNISH *14*

 SEASONAL PEAS, BABY CARROT, and PULLED HAM HOCK in BROTH *12*

**F**rom the PANTRY

CHEF’S WAGYU BEEF TARTAR with CORNICHONS, CAPER AIOLI, and CROSTINI 21

RHODE ISLAND STYLE POINT JUDITH CALAMARI with PICKLED PEPPER RINGS and HOUSE MADE MARINARA *sm. 10/lg. 18*

 WOOD FIRED FLATBREAD with PELATI COMPANI TOMATO, FRESH MOZZARELLA, and BASIL *13*

MILL’S TAVERN ARTISAN CHEESE and CHARCUTERIE

 With ASSORTED SEASONAL ACCOUTREMENTS

SMALL *16.00* LARGE *28.00*

 **F**rom the WOOD BURNING OVEN

SEARED LONG ISLAND DUCK BREAST with WILD MUSHROOM RICE PILAF, APRICOT MARMALADE, and PORT DUCK DEMI *38*

 NORTH ATLANTIC POACHED SWORDFISH PUTTANESCA 34

BRAISED BELL EVANS CHICKEN ADOBADO with MAYAN COUSCOUS, TZATZIKI and NAAN BREAD 30

VEGAN RATATOUILLE; an ASSORTMENT of CHEFS CHOICE ROASTED VEGETABLES with BABA GANOUSH and CREOLE TOMATO SAUCE 22

**F**rom the STOVE

BOEUF BOURGUIGNON PAPPARDELLE with MUSHROOM and PEARL ONIONS *28*

GNOCCHI with TENDER ASPARAGUS, PEAS, AND SEASONAL VEGETABLES in a LEMON BROWN BUTTER SAUCE with SHAVED PARMESAN 28

PORT BRAISED SHORT RIB, SWEET PEAS, ROOT VEGETABLE MEDLY, CHIMICHURRI and BOEUF AU JUS *45*

 BBQ GLAZED SEARED SALMON with BRAISED MUSHROOM and BROCCOLI PUREE *34*

 MARKET FISH over SEAFOOD RISOTTO with PINEAPPLE AVOCADO SALSA and REMOULADE SAUCE *market*

**F**rom the WOOD GRILL

SWEET SMOKED HERITAGE PORK TENDERLOIN, with SWEET POTATO GRATIN and CURRIED APPLE CHUTNEY♦ *28*

GRILLED NEW ZEALAND RACK of LAMB with PICKLED SPRING VEGETABLE COUSCOUS and GARLIC MOSTARDA *52*

 8 oz. BLACK ANGUS FILET MIGNON with BOURBON PARMESEAN SAUCE ♦ *52*

 16 oz. BLACK ANGUS RIBEYE with HORSERADISH CREAM SAUCE ♦ *50*

 14 oz. PRIME NEW YORK STRIP with MILL’S STEAK SAUCE ♦ *42*

 12 oz. IMPORTED AUSTRALIAN WAGYU STRIP with MILL’S STEAK SAUCE ♦ *72*

 24 oz. IMPORTED AUSTRALIAN WAGYU STRIP with MILL’S STEAK SAUCE ♦ *144*

 32 oz. IMPORTED AUSTRALIAN WAGYU TOMAHAWK RIBEYE ♦ *197*

WAGYU STEAKS SUBJECT TO AVAILABILITY

 The MILL’S SIDES

 YUKON GOLD MASHED POTATOES with CRISPY SHALLOTS *sm. 6/lg. 10*

FRIED BRUSSEL SPROUTS with REISLING POACHED GOLDEN RAISINS, CRISPY BACON, CRUMBLED GORGONZOLA, and PORT WINE REDUCTION *12*

 MILL’S MAC ‘N CHEESE with HOUSE MADE SMOKED CRISPY BACON LARDONS *12*

ROASTED ROOT VEGETABLES 10

 WOOD ROASTED ASPARAGUS with LEMON, PECORINO, and EXTRA VIRGIN OLIVE OIL *sm. 8/lg. 11*

♦Raw or partially cooked food can increase your risk of food borne illness.

Please advise your waiter of any food allergies or dietary restrictions.

 EDWARD BOLUS SAMANTHA DEL ARROYO

 Executive Chef Executive Pastry Chef

