

# SUMMER 2023



## From the RAW BAR

OYSTERS on the HALF SHELL♦	3.65 each
CHILLED POACHED SHRIMP (u8/12)	5.50 each
BLUEFISH PATE on a BED of GREENS with EVERYTHING CRACKER	14.00
CHILLED MUSSEL SALAD IN COCONUT LIME DRESSING	16.00

## From the SALAD BAR

ARTISANAL GREENS in ROASTED GARLIC ROQUEFORT STRAWBERRY BALSAMIC VINAIGRETTE with SLICED STRAWBERRIES and CANDIED WALNUTS 12
CAESAR SALAD with HEARTS of ROMAINE, PARMESAN CHEESE, GARLIC CROSTINI, and WHITE ANCHOVIES 12
SUMMER MELON SALAD in COCONUT GREEN CURRY DRESSING with CILANTRO LIME BITTER GREENS, CRUMBLed FETA, and TOASTED RAS EL HANOUT PINE NUTS 14
SUMMER HEIRLOOM TOMATO GAZPACHO with BASIL OIL 13

## From the PANTRY

CHEF'S WAGYU KIBBEH NAYEH with CORNICHONS, CAPER AIOLI, and CROSTINI 21
POINT JUDITH CALAMARI with JULIENNE PEPPERS, SWEET and SOUR MANGO SAUCE sm. 10/lg. 18
WOOD FIRED FLATBREAD with SAVORY HOUSEMADE DUCK SAUSAGE, FONTINA FONDUE, MUSHROOM CONSERVA, and TRUFFLED BALSAMIC GLAZE 13

MILL'S TAVERN ARTISAN CHEESE and CHARCUTERIE  
With SEASONAL ACCOUTREMENTS  
SMALL 16.00    LARGE 28.00

## From the WOOD BURNING OVEN

SEARED LONG ISLAND DUCK BREAST with DUCK CONFIT, ROAST BANANA FINGERLING POTATOES, HARICOT VERTS, BLUEBERRY GASTRIQUE and PEACH KETCHUP 38
CHEFS SWEET TERIYAKI GLAZED NORTH ATLANTIC SWORDFISH with BAMBOO RICE, and GREEN TOMATO SALSA 34
STATLER CHICKEN BREAST, PULLED CHICKEN CONFIT, MAYAN COUSCOUS, TZATZIKI, and NAAN BREAD with ADOBADA SAUCE 30
VEGAN RATATOUILLE a SELECTION of CHEFS CHOICE, ROASTED VEGETABLES with BABA GANOUSH, CREOLE TOMATO SAUCE and BALSAMIC MARINATED PORTOBELLO MUSHROOMS 22

## From the STOVE

BOEUF BOURGUIGNON with ROAST GARLIC GNOCCHI, MUSHROOM, and PEARL ONIONS 28

PORT BRAISED BBQ SHORT RIB with CRISPY TARO ROOT FRIES and MILL'S BBQ SAUCE 45

SEARED SALMON with HERB BUTTER POACHED SUMMER VEGETABLES, CITRUS FENNEL SALAD, and MOJO SAUCE 34

MARKET FISH over SWEET PEA RISOTTO with PIPERADE PUREE and SUMMER GREENS SALAD *market*

BLUE GOLD RHODE ISLAND MUSSELS DU JOUR over FRESH LINGUINI 28

## From the WOOD GRILL

SWEET SMOKED HERITAGE PORK TENDERLOIN, with SUMMER VEGETABLE SUCCOTASH, MANGO CHUTNEY, SWEET SMOKED AIOLI, and ALMOND CRUMBLE ♦ 32

GRILLED NEW ZEALAND RACK of LAMB with PURPLE BEET and BACON SALAD, ROASTED PEPPER HUMMUS, RED WINE DEMI 52

8 oz. BLACK ANGUS FILET MIGNON SAUCE BEARNAISE ♦ 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

ROASTED RED BLISS POTATO with CARMELIZED ONION *sm. 6/lg. 10*

FRIED BRUSSELS SPROUT with RIESLING 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

CREAMED CORN 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  
Executive Chef

SAMANTHA DEL ARROYO  
Executive Pastry Chef

