
STARTERS

Charred Brussels Sprouts

Rich Egg Yolk Vinaigrette,
Toasted Duck Fat Breadcrumbs 9.5

House Smoked Pork Belly

Fried Green Tomato, Pimiento Cheese, Arugula,
Honey-Whiskey Glaze 10.5

▼ Bruschetta

Whipped Goat Cheese, Roasted Butternut Squash,
Crushed Pistachios, Balsamic Glaze 9.5

Local Pork Meatballs

Spicy Tomato Sauce, Toasted Pine Nuts, Pecorino,
Garlic Bread 10.5

▼ Baked Brie

Wild Mushrooms, Cranberry Jam, Herb Granola,
Apples, Toasted Crostini 13

Crab Croquettes

Whipped Potato, Red Onion and Bacon Jam,
Bearnaise Aioli 11

Steamed Mussels du Jour*

12.5
– Add Fresh Cut Fries or Garlic Bread - 2.5

Fresh Shucked Oysters*

Gin Cocktail Sauce, Apple-Fennel Mignonette MP

Crispy Calamari*

Banana Peppers, Shaved Shallots,
Sweet & Spicy Chile Vinaigrette 13

SOUP & SALAD

GF Soup du Jour

Ask your server for today's selection 8

New England Clam Chowder

Smoked Bacon, Croutons, Green Onions 9

Caesar

Romaine, Shaved Parmesan, Sundried Tomato,
Croutons 8

▼ GF Mill House

Mixed Greens, Radish, Carrots, Cucumbers,
Pickled Red Onions, House Vinaigrette 8

▼ GF Spinach, Kale & Quinoa

White Bean Cake, Chickpeas, Cannellini Beans, Feta,
Cucumber, Red Onion, Tomato, House Vinaigrette 14

SANDWICHES

"Mill" Burger*

Brioche, Aged Cheddar, Bacon, Lettuce, Tomato,
Black Pepper BBQ 14
– Fries

▼ Green Lentil Sloppy Joe

Sweet Potato-Black Bean Hummus,
Whole Grain Mustard, Pepper Cabbage 13
– Chips

Blackened Chicken Breast

Blue Cheese Crumbles, Pickled Red Onion, Bacon,
Arugula, Avocado Ranch, Brioche 13.5
– Fries

FARM

GF Grilled 8oz Beef Tenderloin*

Blue Cheese Whipped Potatoes, Wilted Baby Greens,
Wild Mushroom Jus 35

Pork Tenderloin Schnitzel

Crushed Sweet Potatoes, Green Beans, Arugula,
Fennel, Charred Lemon 23.5

12oz New York Strip*

Garlic-Parmesan Roasted Potatoes, Broccolini,
Roasted Shallots, House Steak Sauce 34

Crispy Half Duck

Butternut Squash, Brussels Sprouts, Apple Butter,
Pomegranate Molasses 31.5

SEA

GF Seared Sea Scallops*

Pumpkin Polenta, Roasted Cauliflower & Leeks,
Porcini Jus 31

GF Grilled Scottish Salmon*

Lentils & Root Vegetables, Warm Pancetta Vinaigrette 29

Broiled Maryland Crab Cakes

Roasted Red Potatoes, Baby Carrots, Charred Lemon,
Remoulade 29.5

HOUSE SPECIALTIES

Low & Slow Brisket

House Mac & Cheese, Broccolini, Black Pepper BBQ,
Crispy Onion Straws, Horseradish Cream 27.5

▼ Wild Mushroom "Bolognese"

Rigatoni, Herbed Ricotta, Parmesan, Torn Focaccia 19

▼ GF White Bean Cakes

Baby Greens, Butternut Squash Caponata,
Balsamic Glaze 21.5

SIDES

Whipped Potatoes

Sautéed Broccolini

Roasted Baby Carrots

House Mac & Cheese

Sautéed Green Beans

Garlic-Parmesan Roasted Potatoes

Please advise your server of any dietary restrictions or allergies. We are happy to customize a dish to fit your needs!

– *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. –