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**STARTERS**
**Charred Brussels Sprouts**

Rich Egg Yolk Vinaigrette,  
Toasted Duck Fat Breadcrumbs 9.5

**v Bruschetta**

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

**House Bacon**

Fried Green Tomato, Warm Tomato Jam,  
Sriracha Aioli 10.5

**Local Pork Meatballs**

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

**Steamed Mussels du Jour\***

Chef's Selection of Daily Catch 12.5  
– Add Fresh Cut Fries or Garlic Bread - 2.5

**v Baked Brie**

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

**Crab Croquettes**

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

**GF Fresh Shucked Oysters\***

Gin Cocktail Sauce, Apple-Fennel Mignonette MP

**Crispy Calamari\***

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

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**SOUP & SALAD**
**Soup du Jour**

Ask your server for today's selection 8

**GF House Chili**

Chef's Daily Selection 8

**Kale & Radicchio Caesar**

Shaved Parmesan, Hard Boiled Egg,  
Buttered Croutons 11

**v GF Mill House**

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

**v GF Spinach, Kale & Quinoa**

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

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

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**FARM**
**GF Grilled 8oz Filet Mignon\***

Horseradish Whipped Potatoes, Wilted Baby Greens,  
Wild Mushroom Jus 35

**GF Jamaican Jerk Chicken**

Red Beans & Rice, Steamed Cabbage Slaw 24

**Pork Tenderloin Schnitzel**

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

**GF 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

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**SEA**
**Broiled Maryland Crab Cakes**

Garlic-Parmesan Roasted Potatoes, Baby Carrots,  
Charred Lemon, Remoulade 29.5

**GF Seared Sea Scallops**

Saffron & Lobster Risotto 33

**Grilled Scottish Salmon**

Moroccan Herbed Cous Cous, Baby Carrots 29

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**HOUSE SPECIALTIES**
**Low & Slow Brisket**

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

**v Spicy Szechuan Tofu**

Chinese Glass Noodles,  
Carrot-Diakon-Jalapeno Slaw 22

**v GF Grilled Cauliflower Steak**

Vegetable Quinoa Pilaf, Romesco Sauce 20

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**SIDES**

Whipped Potatoes

Sautéed Broccolini

House Mac & Cheese

Garlic-Parmesan Roasted Potatoes

Roasted Baby Carrots

Sautéed Green Beans

Vegetable Quinoa Pilaf

Moroccan Herbed Couscous

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