
STARTERS

CHARRED BRUSSELS SPROUTS

Rich Egg Yolk Vinaigrette,
Toasted Duck Fat Breadcrumbs 9.5

LAMB MEATBALLS

Harissa Tomato Sauce,
Greek Yogurt, Grilled Pita 11.5

v BAKED BRIE

Fig, Apricot Jam, Crushed Almonds,
Balsamic Reduction 12

SMOKED DUCK FLATBREAD

Manchego, Fig,
Caramelized Red Onion, Arugula 15

v BRIE & APPLE FLATBREAD

Ricotta, Dijon, Caramelized Red Onion, Arugula 13

CHARCUTERIE & CHEESE

Local Artisan Meats & Cheeses
served with seasonal accompaniments 17

DEVEILED EGGS

Traditional Filling, Lump Crab Salad 9

v SEASONAL HUMMUS

Grilled Pita, Carrot Sticks 9

CRISPY CALAMARI

Banana Peppers, Shaved Shallots,
Fresno Chile Vinaigrette 13

STEAMED MUSSELS*

White Wine, Garlic, Cherry Tomato, Pancetta, Basil
Compound Butter, Garlic Bread 13.5

GF FRESH SHUCKED OYSTERS*

Vodka Mignonette, House Cocktail Sauce MP

SOUP & SALAD

v GF TOMATO FENNEL BISQUE

Asiago Crostini 8

KALE & RADICCHIO CAESAR

Shaved Parmesan, Buttered Croutons 11

v GF MILL HOUSE

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

GF WEDGE SALAD

Bibb Lettuce, Tomato, Dates, Cucumber,
Crispy Prosciutto, Blue Cheese Crumbles,
Green Goddess Dressing 11

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

FARM

GF BONE IN PORK CHOP

Roasted Garlic Whipped Potatoes,
Fennel Dust, Asparagus 31

SEARED DUCK BREAST

Roasted Mushroom & Wheat Berry Pilaf,
Fig Glaze 30

GF GRILLED 8OZ FILET MIGNON

Roasted Garlic Mashed Potatoes, Asparagus,
Traditional Demi-Glace 36

NASHVILLE HOT CHICKEN

Mill Mac & Cheese, Green Beans,
Bread & Butter Pickles, Sriracha Honey 23

GF 12OZ NEW YORK STRIP*

Garlic-Parmesan Roasted Potatoes,
Brussels Sprouts, Grilled Cippolini Onions 34

SEA

BROILED MARYLAND CRAB CAKES

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

GF SEARED SEA SCALLOPS

Roasted Corn and Cauliflower Puree,
Baby Carrots 30

GF CRISPY SKIN SALMON

Pesto Cous Cous, Roasted Tomato,
Asparagus, Prosciutto 29

HOUSE SPECIALTIES

LOW & SLOW BRISKET

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

RAMEN NOODLE BOWL

Traditional Broth, Pork Belly, Diakon,
Egg, Chef's Vegetables 27
Vegetarian Option Available Upon Request

v GF GRILLED CAULIFLOWER STEAK

Vegetable Quinoa Pilaf, Romesco Sauce 20

"MILL" BURGER*

Aged Cheddar, Bacon, Lettuce, Tomato,
Black Pepper BBQ 15
Fries

Mill Mac & Cheese / Roasted Garlic Whipped Potatoes
/ Whipped Potatoes / Garlic Parmesan Roasted
Potatoes / Vegetable Quinoa Pilaf / Pesto Cous Cous /
Baby Carrots / Green Beans / Asparagus / Brussels
Sprouts