
STARTERS

CHARCUTERIE & CHEESE

Local Artisan Meats & Cheeses served with seasonal accompaniments 17

v HAND BREADED MOZZARELLA

House-Made Mozzarella, Sweet Tomato Jam 9

LAMB MEATBALLS

Harissa Tomato Sauce,
Greek Yogurt, Grilled Pita 11.5

GF THAI LETTUCE WRAPS

Bibb Lettuce, Thai Chicken, Cashews, Pea Shoots,
Scallions, Napa Cabbage, Red Peppers 12

GF DEVILED EGGS

Crispy Pancetta, BOOM! Craft Pickle Relish 9

CRISPY CALAMARI

Banana Peppers, Shaved Shallots,
Fresno Chile Vinaigrette 13

QUESO FUNDIDO

House Ground Chorizo, Cooper Cheese Sauce,
Jalapenos, Tortilla Chips 10

SMOKED DUCK FLATBREAD

Manchego, Caramelized Red Onion,
Fig, Arugula 15

v GRILLED MUSHROOM FLATBREAD

Whipped Goat Cheese, Roasted Mushrooms & Shallots,
Arugula, Truffle Oil 12

GF FRESH SHUCKED OYSTERS*

Vodka Mignonette, House Cocktail Sauce MP

SOUP & SALAD

v TOMATO FENNEL BISQUE

Asiago Crostini 8

KALE & RADICCHIO CAESAR

Shaved Parmesan, Shaved Cured Egg Yolk,
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

FARM

GF BONE IN PORK CHOP*

Roasted Garlic Whipped Potatoes,
Fennel Dust, Asparagus,
Maple Cinnamon Compound Butter 31

SEARED DUCK BREAST*

Roasted Mushroom & Wheat Berry Pilaf,
Fig Glaze 30

GF 12OZ GRILLED RIBEYE

Duck Fat Fingerling Potatoes, Jumbo Onion Rings,
Himalayan Sea Salt Finishing Butter 31.5

GF GRILLED 8OZ FILET MIGNON

Roasted Garlic Whipped Potatoes,
Asparagus, Bordelaise 36

NASHVILLE HOT CHICKEN*

House Mac & Cheese, Green Beans,
Bread & Butter Pickles, Sriracha Honey 23.5

SEA

BROILED MARYLAND CRAB CAKES

Duck Fat Fingerling Potatoes, Baby Carrots, Charred
Lemon, Remoulade 29.5

GF SEARED SEA SCALLOPS*

Mushroom & Asparagus Risotto 28

CRISPY SKIN SALMON*

Pesto Couscous, Roasted Tomato,
Asparagus, Prosciutto 29

HOUSE SPECIALTIES

LOW & SLOW BRISKET

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

RAMEN NOODLE BOWL

Traditional Broth, Pork Belly, Diakon,
Egg, Chef's Vegetables 24
+Vegetarian Option Available Upon Request+

"MILL" BURGER*

Aged Cheddar, Bacon, Lettuce, Tomato,
Black Pepper BBQ 14
House Cut Fries

v NOT YOUR MILL BURGER

Veggie Burger, Vegan Cheddar, Lettuce,
Tomato, Red Onion, Tahini BBQ Sauce 14
Fries

Mill Mac & Cheese / Roasted Garlic Whipped Potatoes /
Whipped Potatoes / Duck Fat Fingerling Potatoes / Pesto
Couscous / Mushroom & Asparagus Risotto / Baby Carrots /
Green Beans / Asparagus / Mill Cut Fries

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