



DINNER



SOUP AND SALAD

HEIRLOOM BEET SALAD WITH FARRO | 20

FARRO, BEETS, CHERRY TOMATO, AND ROASTED RED PEPPER—ON A BED OF ARUGULA, DRESSED WITH A LEMON SUMAC VINAIGRETTE AND GARNISHED WITH TOASTED CHICKPEAS

TRADITIONAL CAESAR SALAD | 17

ROMAINE HEARTS, SHAVED PARMESAN, BACON AND CROUTON. DRESSED WITH THE MILL'S TANGY CAESAR DRESSING

GREEK SALAD | 18

FRESH CHERRY TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVE AND ROMAINE HEARTS. GARNISHED WITH FETA CHEESE AND DRESSED WITH THE MILL'S OWN LEMON OREGANO VINAIGRETTE

MILL'S COBB SALAD | 20

PICKLED EGG, CRUMBLED BACON, CHERRY TOMATO, AVOCADO, RED ONION, CHEDDAR, AND GRILLED CHICKEN—ALL ON A BED OF ROMAINE HEARTS WITH CREAMY DRESSING OF CELERY AND APPLE

THE MILL'S BEEF BARLEY SOUP | 7

OUR DELICIOUS AND HEARTY SIGNATURE SOUP

CHEF'S SOUP | 7

ASK YOUR SERVER ABOUT TODAY'S SELECTION

APPETIZERS

CHARCUTERIE FEATURE | 29

A SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES, PRESERVES & BREADS

CLASSIC ESCARGOTS | 17

CLASSIC ESCARGOTS—SAUTÉED WITH GARLIC, HERBS, AND WHITE WINE. SERVED AU GRATIN WITH SWISS CHEESE

MUSSELS A LA BIÈRE | 18

STEAMED IN WHEAT ALE, WITH GARLIC, HERBS AND BACON

PHILLY CHEESE STEAK YORKSHIRE PUDDING | 18

THE MILL'S YORKSHIRE PUDDING STUFFED WITH SHAVED PRIME RIB, SMOTHERED IN ONIONS, PEPPERS, AND SMOKED PROVOLONE

MAPLE WALNUT BAKED BRIE | 19

WARM, CREAMY BRIE CHEESE TOPPED WITH TOASTED WALNUTS AND MAPLE SAUCE

PASTA

STUFFED RAVIOLI | 29

BUTTERNUT SQUASH, ROASTED MUSHROOM, OR SAUSAGE AND RAPINI. TOSSED WITH IN ROASTED GARLIC CONFIT- CHOOSE ONE OR COMBINE ANY TWO

FETTUCINI & ROASTED RED PEPPERS | 27

FETTUCINI IN A CREAMY RED PEPPER AND FETA SAUCE

ASK YOUR SERVER ABOUT DESSERTS!

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. ALTHOUGH WE WILL DO OUR BEST TO ACCOMMODATE ANY ALLERGIES OR DIETARY NEEDS, WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN.

 THANK YOU FOR CHOOSING THE MILL STEAKHOUSE + WINE BAR 