



## STARTERS

Fried Calamari <i>hot cherry peppers, banana peppers, marinara, shallot aioli</i>	12
Crispy Brussel Sprouts <i>parmesan cheese, marinara, shallot aioli</i>	10
Baked Stuffed Mushrooms <i>stuffing, parmesan cheese</i>	9
House Meatballs <i>crispy cheese polenta cake, tomato sauce</i>	12
Cauliflower Mac 'n Cheese <i>orecchiette pasta, jack/cheddar bechamel, cauliflower florets</i>	8
Eggplant Casserole <i>panko fried, tomato sauce, mozzarella, fresh basil</i>	9
Arancini <i>fried rice balls, mortadella, peas, smoked mozzarella</i>	11
Bacon, Egg & Cheese Risotto <i>aged cheddar, crispy bacon, sunny side egg</i>	10
Meat and Cheese Plate <i>chef's selection</i>	14
Potato & Leek Soup	6
Soup of the Day	6

## SALADS

**add chicken +4, shrimp +5, salmon or steak +6**

Apple and Bleu Salad <i>heirloom apple sauce, ewe's blue cheese, bourbon walnuts, arugula, apple, maple vinaigrette</i>	9
Shaved Fennel and Pear <i>shaved fennel, pear, manchego cheese, sherry vinegar</i>	9
Baby Spinach Salad <i>baby spinach, local mushroom, parmesan cheese, champagne vinaigrette</i>	9
The Mill Cobb <i>mixed greens, tomato bacon, hard boiled egg, chicken breast, goat cheese, chives, red wine vinaigrette</i>	12
Kale Caesar Salad <i>asiago, brown butter croutons, house caesar dressing</i>	9

## FLATBREADS

Margherita <i>fresh mozzarella, asiago, san marzano, basil, extra virgin olive oil</i>	12
3-Mushroom <i>porcini, cremini, button, asiago, fresh mozzarella, truffle oil drizzle</i>	14
Pear & Goat Cheese <i>local honey, arugula, pomegranate seeds, black pepper</i>	12
Sopressata Picante <i>fresh mozzarella, tomato sauce, hot chili oil, honey</i>	14
Corn, Cilantro and Jalapeño Pizza <i>fresh mozzarella, pepperjack cheese, add chorizo +5</i>	12

## SANDWICHES

**All sandwiches served with hand-cut fries or greens**

Mill Burger <i>pimento cheese, bacon, tomato, shredded iceberg, red onion, shallot aioli, brioche</i>	14
Balsamic Chicken <i>grilled marinated chicken breast, fresh mozzarella, arugula, roasted red peppers, balsamic glaze, herb mayo, ciabatta</i>	12
Morgan's Hot Chicken <i>buttermilk fried chicken, b+b pickles, lettuce, tomato, ranch, brioche</i>	12
Grilled Salmon BLT <i>applewood bacon, lettuce, tomato, lemon dill aioli, marble rye</i>	13
Fried Eggplant <i>fresh mozzarella, basil, harissa, ciabatta</i>	10
Thanksgiving Turkey Wrap <i>stuffing, american cheese, cranberry aioli, side gravy</i>	11

## PASTAS

**Half or Full Portions**

Cacio e Pepe <i>butter, black pepper, parmesan cheese, pecorino romano, add shrimp +5</i>	9/16
Sweet Potato Ravioli <i>brown butter, sage, toasted pine nuts</i>	9/16
Mushroom Ragout Pappardelle <i>add short rib +5</i>	12/18
Spaghetti and Meatballs <i>tomato sauce</i>	12/18
Orecchiette Pasta <i>orecchiette, broccoli rabe, sausage, sun dried tomato, extra virgin olive oil, garlic</i>	12/18

## ENTRÉES

NY Strip Steak <i>sweet potato mashed, seasonal vegetables, bearnaise</i>	27
Cherry Cola Short Ribs <i>cheesy polenta cake, seasonal vegetables</i>	26
Marinated Grilled Chicken Breast <i>herb mashed potato, seasonal vegetables, lemon jus</i>	23
Pan Seared Salmon <i>parsnip puree, seasonal vegetables, arugula pesto</i>	24
Pan Seared Scallops <i>butternut squash puree, shaved fennel, seasonal vegetables</i>	25

## SIDE DISHES

Hand Cut French Fries	5
Herb Mashed Potatoes	5
Sweet Potato Mashed	5
Cheesy Polenta Cake	5
Seasonal Vegetables	5

## FALL & WINTER 2017

Executive Chef Morgan Olson — Executive Sous Chef Pedro Pacheco

## SUNDAY BRUNCH

Available 11am - 4pm

Quiche of the Day	7
Eggs Any Style <i>two eggs, bacon or sausage, breakfast potatoes, toast</i>	10
Farmer's Omelette <i>peppers, onions, mushrooms, goat cheese served with breakfast potatoes and toast</i>	12
Red Oaks Omelette <i>bacon, cheddar, scallions served with breakfast potatoes and toast</i>	12
Pancakes <i>whipped butter, maple syrup</i>	10
Crunchy French Toast <i>powdered sugar, maple syrup</i>	10
Breakfast Flatbread <i>over easy eggs, breakfast sausage, fresh pico de gallo, cheddar aged cheddar, crispy bacon, sunny side egg</i>	13

### COCKTAILS

Mimosa	8
Peach Bellini	8
Bloody Mary	10

Cauliflower and Arugula Sandwich  
10  
*scrambled eggs, cauliflower florets, sautéed onions, arugula, pesto, parmesan cheese*

Eggs and Quinoa Bowl  
10  
*mushrooms, swiss chard, two eggs over easy, side toast*

Bacon, Egg and Cheese Risotto  
10  
*aged cheddar, crispy bacon, sunny side egg*

### SIDES

Bacon	3
Sausage	3
Breakfast Potatoes	3
Two Eggs Any Style	3

### FEATURED BUSINESS SPONSOR



We are seeking local properties to buy now!

We buy single family homes, multifamily homes and apartment complexes. If you or anyone you know has an investment opportunity to share please email [mlund@mikelundenterprises.com](mailto:mlund@mikelundenterprises.com) or leave your contact information with your server and we will contact you directly.

Having a private event? We provide a great atmosphere for intimate events. For more information, please visit [www.millpk.com](http://www.millpk.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. We proudly serve farm fresh, local, sustainable, and seasonal products.

