



CAMBRIDGE MILL

Cocktails



LEMON MERINGUE SPRITZ

vanilla vodka, Limoncello, Moscato,
fresh lemon, meringue 18



VIOLET HOUR

butterfly pea flower-infused gin, elderflower,
fresh lemon, bubbles 17



THE ENCORE

Lot No. 40 rye, maraschino, fresh lemon,
Del Santo herbal liqueur 18



OLD CUBAN

Havana Club 7 rum, mint, fresh lime,
Angostura bitters, bubbles 19



WHITE LIE

Tanqueray gin, pink peppercorn, verjus,
fresh lemon, egg white 18



MILL MANHATTAN

Crown Royal Harvest rye, sweet vermouth,
Cynar, maraschino 18



CRANBERRY MULE *low abv*

Amaretto, tart cranberry, fresh lime,
ginger beer 16

Spiritless



PEACH BELLINI

Cipriani 0% peach bellini, raspberry, fresh lemon,
mint, crushed ice 14



THE BURNT ORANGE

charred-orange, ginger beer, mint, fresh lime 11



ICED TEA or LEMONADE

charred-orange, raspberry, or lemon 7

FOR THE TABLE

Warm Olives

rosemary, roasted red pepper 8

Country Loaf

sesame, red fife wheat, whipped butter, sea salt 8

East Coast Oysters

cucumber mignonette, horseradish, chef's hot sauce

6 24 12 44

Baked Oysters

gruyère Mornay, spinach, garlic breadcrumbs, chives

4 21 8 38

Burrata

greens, aged balsamic, baby beets, pink peppercorn,
sesame toast 26

Butter Lettuce Salad

honey dijon vinaigrette, fresh cucumber & radish,
12-month aged manchego, chive, dill 17

Caesar Salad

romaine, bacon lardons, parmesan, pangrattato 18

Prawn Cocktail

white wine poached, classic sauce 24

Truffle Mushroom Soup

crème fraîche, pickled mushroom 18

Crab Salad

chilled crab, brown butter madelaines, espelette pepper,
remoulade 27

Beef Tartare

soy-cured egg yolk, crispy parmesan, cornichons,
peperoncini, potato chips 27

APPETIZERS



NEW YEAR'S EVE

MAINS

Lobster Tagliatelle

Canadian East Coast lobster, tarragon, tomatoes, lobster saffron bisque, chives 44

Wagyu Burger

truffle raclette fondue, peppercorn sauce, Kozlik's mustard, pickles 36

SERVED WITH FRIES OR GREENS

parmesan fries or caesar salad +4

Turbot

scallop mousseline, shallots, dill beurre blanc, chives 58

Chicken

wild mushroom gnocchi, white truffle, chicken jus 42

Lamb

lamb belly & loin, smoked onion soubise, white bean ragoût 56

Trout

brown butter, capers, salsify, braised leeks, lemon cheek 38

Cabbage & Lentils

crispy rice crumb, dijonnaise, Le Puy lentils, charred cabbage 32

AAA BEEF

7 oz. Tenderloin 64

10 oz. Striploin 54

SERVED WITH

garlic mashed potatoes, bordelaise, carrot purée

Sides

Parmesan Fries

Mill aioli, rosemary 12

Roasted Mushrooms

truffle, chives 10

Broccolini

butter, parmesan 10

Enhancements

Poached Shrimp 17 Scallops (3) 28

Butters 4

truffle, blue cheese, garlic

Black Truffle MP

Béarnaise 6

Bordelaise 4



Happy New Year!

The Team at Cambridge Mill



VEGAN