



CAMBRIDGE MILL

Cocktails

 **LEMON MERINGUE PIE SANGRIA 4.5 oz**

Vanilla Vodka, Limoncello, Moscato, lemon, meringue 18

 **EVERGREEN SPARKLING 3.75 oz**

St. Germain elderflower liqueur, Amaro, spruce-mint syrup, sparkling wine 16

 **AFTER MIDNIGHT 2.25 oz**

Baileys, Kahlúa, Crème de Menthe, chocolate cookie 16

 **YOU HAD ME AT APEROL 4 oz**

Aperol, Limoncello, apple cider, sparkling wine, soda 17

 **BECK'S ESPRESSO MARTINI 2 oz**

El Jimador Blanco tequila, Frangelico, espresso, orgeat 17

Low Alcohol By Volume

 **CRANBERRY MULE 1.5 oz**

Amaretto, cranberry juice, ginger beer, lime 16

 **THYME TRAVELLER 1 oz**

Thyme-Infused Tanqueray Gin, apple cider, cranberry, chilled black tea, cinnamon 14

Sparkling

 Cava Jan Vidal 'Vita Vivat', Spain 75

 Schramsberg 'Blanc de Blancs' chardonnay, California USA 2019 151

FOR THE TABLE

East Coast Oysters

shallot mignonette, fresh horseradish, Mill hot sauce, lemon

6 24 12 44

Burrata

fresh truffle, remolata, herb oil, toasted country loaf 28

Warm Olives

confit garlic, rosemary 9

Country Loaf

sesame, whipped butter, sea salt 9

Lobster Bisque

crème fraîche, saffron caviar 21

Waldorf Salad

apple, pecan, grape, vegan green goddess dressing, endive 18

Caesar Salad

romaine, bacon, parmesan, croutons, lemon 17

Beet Salad

roasted & pickled beets, dill, labneh, candied hazelnuts 18

Beef Tartare

brown butter aioli, parmesan crisp, raw egg yolk, pomme frites 25

Tempura Octopus

romesco, pickled chillies, toasted pine nuts 28

APPETIZERS



VEGAN



NEW YEAR'S EVE DINNER

MAINS

Seafood Cavatelli

lobster, atlantic snow crab, pangrattato, pickled chilies 54

Grilled Pork

bone-in chop, slow-cooked cannellini beans, braised onion, fried sage, jus 37

Miso Squash

soy glaze, toasted quinoa, hemp seed, squash purée 32

Duck Breast

baked foie gras pithivier, carrot purée, jus 48

Trout

beluga lentils, celeriac velouté, tarragon, leeks 36

Cod

scallop mousse, champagne caviar, beurre blanc 48

Chicken Leg Pressé

ricotta agnolotti, chicken velouté, veal jus 38

Gnocchi

brown butter sabayon, fresh truffle, preserved leeks 44

Lamb Loin

maitake mushrooms, house-smoked lamb belly, confit potato, carrot purée 56

FROM THE GRILL

7 oz. Tenderloin

crab-cruste, hollandaise, potato pavé 72

10 oz. Striploin

potato pavé, roasted onion, spinach purée, bordelaise 54

Butters 4

Blue Cheese Truffle Garlic

Sides

Parmesan Fries 10

Mill aioli, chives

Scallops (3) 28

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We Wish You a Happy New Year

-Your Friends at Cambridge Mill