






### Cocktails


 **LEMON MERINGUE SPRITZ**  
vanilla vodka, Limoncello, Moscato, fresh lemon,  
meringue 18


 **STRAWBERRY FIELDS FOREVER**  
aperol, fresh lemon and strawberry, bubbles 18

 **CAMP COUNSELLOR**  
cachaça, smoked agave, cilantro, fresh lime,  
basil, soda 19

 **WHITE LIE**  
Tanqueray Gin, pink peppercorn, verjus,  
fresh lemon, egg white 18

 **MILL MANHATTAN**  
Crown Royal rye, sweet vermouth, Cynar,  
maraschino 18

 **JET SET**  
blanco tequila, blanco vermouth, cucumber,  
agave, fresh lime 18

 **GARDEN TEA MULE**  
Earl Grey infused vodka, ginger beer,  
fresh lychee hibiscus juice 16

### Spiritless

 **BURNT ORANGE**  
charred-orange, ginger beer, mint, fresh lime 11

 **PEACH BELLINI**  
Cipriani's 0% peach bellini, raspberry,  
fresh lemon, mint 14

 **ICED TEA or LEMONADE**  
lemon, blended lychee hibiscus, or charred-orange 7

### FOR THE TABLE

**East Coast Oysters**  
mignonette, hot sauce, horseradish  
6 26 12 50

**Rosemary Focaccia**  
whipped butter, sea salt 8

**Warm Olives**  
red wine vinegar, olive oil 12

**Burrata**  
endive, fresh oranges, citrus vinaigrette,  
toasted focaccia 27

**Mushroom Flatbread**  
gruyère mornay, onion jam, arugula 26

**Buffalo Cauliflower**  
buttermilk dill ranch, pickled celery, chives 21

**Beef Tartare**  
AAA beef, egg yolk, aged comté, cornichons,  
Dijon mustard, toasted focaccia 29

**Caesar Salad**  
romaine, bacon lardons, parmesan, pangrattato 18

**Radicchio Salad**  
poached beets, toasted pistachios, pecorino,  
balsamic vinaigrette 18

**Garlic Hummus**  
crispy chickpeas, flatbread, olive oil,  
sesame pistachio dukkah 19

**P.E.I. Mussels**  
toasted focaccia, brown butter, white wine,  
shallots, fresh herbs 31

### APPETIZERS



# SPRING MENU

## PASTA

### Pappardelle

lamb ragoût, tomatoes, basil, pecorino, pickled chilies 39

### Casarecce

pistachio pesto, stracciatella, pickled chilies, toasted pistachios 38

### Agnolotti

ricotta and comté, spring peas, lemon butter 39

### Salmon

brown butter, capers, asparagus, fresh lemon 38

### Venison

pepper-crusting striploin, roasted beets, celeriac purée 61

### Burger

AAA beef, milk bun, Bibb lettuce, tomato, smoked cheddar, dill pickles, Mill aioli, frites 29

*parmesan fries or caesar salad 4*

### Pork Chop

15 oz, bone-in, sauce charcutière, brown butter, cabbage, frisée 55

### Chicken

ricotta gnocchi, roasted mushrooms, chicken jus 38

### Braised Short Rib

broccolini, savoy cabbage, roasted potato, peppercorn sauce, chives 50

## AAA BEEF

8 oz. Flat Iron 46

10 oz. Striploin 64

16 oz. Ribeye 92

7 oz. Tenderloin 66

served with potatoes, bordelaise, carrots

16 oz. Prime Striploin

bone-in, peppercorn sauce, endive, brown butter 110

**ADD** *truffle, garlic, blue cheese butter 4*

## SIDES

### Broccolini

pecorino, chilies 14

### Parmesan Fries

garlic aioli, rosemary 14

### Asparagus

beurre blanc, herbs 15

### Brussels Sprouts

crispy onion, fresh lemon 12

## PROTEINS

Chicken Breast 16

Garlic Butter Shrimp 16

Salmon 17



## MAINS

## WEEKLY FEATURES

Half-Price Wine  
& Live Music

Tuesday

Burger & Beer

Wednesday

Half Price Oysters  
& Prosecco

Thursday

Fish & Chips

Friday

Steak & Wine  
Dinner

Sunday