



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, bianco 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 orange, citrus vinaigrette, toasted focaccia 27

Mushroom Flatbread

gruyère mornay, onion jam, arugula 26

APPETIZERS

Buffalo Cauliflower

crispy cauliflower, buttermilk dill ranch, pickled celery 21

Beef Tartare

AAA beef, egg yolk, aged Comté, cornichons, Dijon mustard, toasted focaccia 29

Caesar Salad

romaine, bacon lardons, Grana Padano, pangrattato 18

Farm Salad

Carl's lettuce, heirloom tomatoes, cucumber, Grana Padano, balsamic 18

Garlic Hummus

crispy chickpeas, sesame flatbread, olive oil, pistachio dukkah 19

P.E.I. Mussels

toasted focaccia, brown butter, white wine, shallots, fresh herbs 31



SUMMER MENU

PASTA

Pappardelle

lamb ragoût, tomatoes, basil, Grana Padano, pickled chilies 39

Casarecce

pistachio pesto, stracciatella, pickled chilies, toasted pistachios 38

Agnolotti

ricotta and Comté, spring peas, lemon butter 39

Salmon

brown butter caper sauce, asparagus, fresh lemon 38

Venison

pepper-crusted striploin, roasted beets, celeriac purée, wild berry jus 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

12 oz, bone-in, sauce charcutière, swiss chard, summer squash, frisée 46

Chicken

ricotta gnocchi, summer vegetables, chicken jus 38

Braised Short Rib

red wine braised, summer succotash, chimichurri, corn purée 50

AAA BEEF

7 oz. Tenderloin 66

8 oz. Flat Iron 46

10 oz. Striploin 64

16 oz. Ribeye 92

served with roasted asparagus, red wine jus

BUTTER *truffle, garlic, blue cheese 4*

SIDES

Mashed Potatoes

brown butter, chives 14

Parmesan Fries

garlic aioli, Grana Padano 14

Cremini Mushrooms

confit garlic, rosemary 14

Brussels Sprouts

crispy onion, fresh lemon 12

PROTEINS

Chicken Breast 16

Garlic Butter Shrimp 16

Salmon 17



MAINS

WEEKLY FEATURES

Tuesday

Half-Price Wine
& Live Music

Wednesday

Burger & Beer

Thursday

Half Price Oysters
& Prosecco

Friday

Fish & Chips

Sunday

Prime Rib
Dinner