



Cocktails



LEMON MERINGUE SPRITZ

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



STRAWBERRY FIELDS FOREVER

aperol, fresh lemon and strawberry, bubbles 18



ST. TROPEZ

coconut-washed aged rum, pineapple infused Campari, sweet vermouth, pandan tincture 17



PILOT EPISODE

Tanqueray Gin, maraschino, violet liqueur
fresh lemon, egg white 17



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

Ontario peaches, shallots, frisée, honey, toasted focaccia 29

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, farm tomatoes, cucumber, Grana Padano, balsamic 18

Garlic Hummus

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

Tuna Carpaccio

Itsumo Yellowfin Tuna, green peppercorn vinaigrette, confit shallots, lime 27



SUMMER MENU

PASTA

Pappardelle

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

Casarecce

pistachio pesto, stracciatella, pickled farm chilies,
toasted pistachios 38

Agnolotti

ricotta and Comté filling, chanterelles, black pepper,
beurre blanc 39

Salmon

brown butter caper sauce, caulilini,
fresh lemon 38

Duck Breast

potato parsnip pavé, toasted peppercorns,
spruce honey, jus 65

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,
green beans, 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 broccolini, red wine jus

BUTTER *truffle, garlic, blue cheese 4*

SIDES

Mashed Potatoes

brown butter, chives 15

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