



Cocktails

-  **LEMON MERINGUE SPRITZ**
vanilla vodka, Limoncello, Moscato, fresh lemon, meringue 18
-  **PILOT EPISODE**
Tanqueray Gin, maraschino, violet liqueur, fresh lemon, egg white 17
-  **MILL MANHATTAN**
Crown Royal rye, sweet vermouth, Cynar, maraschino 18
-  **ST. TROPEZ NEGRONI**
coconut-washed Havana 7, Campari, sweet vermouth, pandan tincture 17
-  **SUMAC & SMOKE**
El Tequileño blanco, mezcal verde, Licor 43, fresh lime, sumac 19
-  **CRANBERRY MULE**
amaretto, mulled cranberry cider, ginger beer, fresh lime 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, mulled cranberry, 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

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 29

APPETIZERS



FALL MENU

PASTA

Pappardelle

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

Casarecce

pistachio pesto, stracciatella, toasted pistachios,
pickled chilies 38

Agnolotti

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

Salmon

brown butter caper sauce, caulilini,
fresh lemon 38

Duck Breast

potato 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, Tuscan kale,
roasted squash, frisée 46

Chicken

ricotta gnocchi, roasted mushrooms, chicken jus 38

Braised Short Rib

red wine braised, corn succotash, chimichurri,
corn purée 52

AAA BEEF

7 oz. Tenderloin 66

8 oz. Flat Iron 46

10 oz. Striploin 66

16 oz. Ribeye 92

served with roasted carrots, beef 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