



AN AMERICAN TRADITION

Taverns have had a constant important presence in American life since the late 1600s. Many, which were attached to inns, were opened as resting places for travelers needing a place to stop, relax and fortify themselves. Of course the local residents frequented the taverns too, purchasing drinks and meals as well as participating in lively conversations. Taverns were focal points for neighbors to come together, exchange news, talk of politics, and share in a general feeling of conviviality. Taverns were firmly established as gathering places for the light hearted socializing, serious talk, and of course, a hearty meal accompanied by a tasty libation or two.

In this American tradition, we at Mill's Tavern welcome you with genuine enthusiasm. Our staff is warm, friendly, caring, and knowledgeable. So please come, relax, and visit with friends and family.

You will leave refreshed and nourished, body and soul. Cheers!

EDWARD BOLUS

Executive Chef

RYAN GREGORY

Sous Chef

SAMANTHA DEL ARROYO

Executive Pastry Chef

TAVERN PRIX FIXE 39.95

Choose a **STARTER** with a , a **MAIN** with a 
and a **DESSERT** with a 

Not Available Friday & Saturday. Available Sunday through Thursdays, excluding holidays.

Parties larger than 12 guests please inquire about Events Packages. No Substitutions

From The **RAW BAR**

 **CHILLED POACHED SHRIMP (U16)** 2.5 each

OYSTERS on the Half Shell♦ 3.5 each

CHILLED POACHED SHRIMP (U12) 5.5 each

SCALLOP CARPACCIO

with Roasted Fennel Caviar, Roe, and Fennel Fronds♦ 20

From The **PANTRY**

BABY BEET SALAD

Salt Roasted Baby Beets with Poached Asian Pears, Golden Beet Hummus,
Roquefort Goat Cheese Fondue and Spiced Pine Nuts 16

 **ARTISANAL GREENS**

in Sherry Pomegranate Vinaigrette with Candied Pecan, and Fresh Pomegranate 12

 **CLASSIC CAESAR SALAD**

with Parmesan Cheese, White Anchovies and Garlic Croutons 13

 **POTATO AND LEEK SOUP**

Infused Dill Oil Drizzle and Crispy Leeks 13

 **CRISP POINT JUDITH CALAMARI**

with Romesco, Baby Spinach and Garlic Aioli 10 half | 18 full

BALSAMIC GLAZED BRUSSEL SPROUTS

with Crumbled Blue Cheese, Golden Raisins and Pancetta 16

ARTISANAL CHEESE and CHARCUTERIE

with Seasonal Accoutrements 16 half | 28 full

♦ Consuming raw or partially cooked foods can increase your risk of foodborne illness.
Please advise your server of any food allergies.

The MAINS

BRAISED BLACK ANGUS BEEF SHORT RIB

with Sauteed Broccoli Rabe, Confit Fingerling Potatoes, and Charred Cherry Tomatoes 45

 TRUFFLED WILD MUSHROOM RISOTTO 26

 PAN SEARED CRISPY SKIN ON SALMON

Sautéed Swiss Chard, Cauliflower, Butter Poached Rainbow Carrots, Curry Foam ♦ 32

CAJUN SEARED NORTH ATLANTIC SWORDFISH

With Creole Roasted Vegetable Ratatouille 34

 CARIBBEAN STYLE ROAST BELL & EVANS CHICKEN BREAST

with Creamy Corn Couscous, Chicken au Jus and Crispy Bacon 30

GRILLED RACK of AUSTRALIAN LAMB

with Garlic Goat Mash, Golden Beet Hummus and Mint Demi-Glace ♦ 52

14 oz. AGED NEW YORK STRIP

with Mill's Steak Sauce ♦ 45

16 oz. CERTIFIED ANGUS BEEF RIB EYE with Horseradish Cream ♦ 65

8 oz. BLACK ANGUS FILET MIGNON

With a Mustard Leek Crème Sauce and Cauliflower Pea Puree ♦ 52

 12 oz. KUROBUTA GRILLED PORK PORTERHOUSE

With Roast Sweet Potato Puree, Pineapple Ketchup and Mayan Pork Demi ♦ 28

The MILL'S SIDES

RED BLISS MASHED POTATOES

with Crispy Shallots 6 half | 10 full

MILL'S MAC 'N CHEESE

with House Made Bacon Lardons 12

WOOD ROASTED ASPARAGUS

with Lemon, Pecorino and Extra Virgin Olive Oil 8 half | 14 full

MADEIRA-SOY CHEF'S MIXED MUSHROOMS 11

The DESSERTS

VANILLA CRÈME BRULEE

With Molasses Spice Cookies 12

 MATCHA COTTON CHEESECAKE

with White Chocolate Yogurt, Passion Fruit Curd, Hibiscus-Lime Foam, Coconut Sorbet 11

 DARK CHOCOLATE MOUSSE

with Mocha Cake, Hazelnut Praline Cremeux, Stout Caramel, Banana Sorbet 12

MILL'S SUNDAE

with Salted Caramel Ice Cream, Malted Vanilla Ice Cream, Espresso Fudge, Turkish Coffee Cream, Chocolate Chip Cookie Crumble and Fudge Brownie 11

 SEASONAL SORBET TASTING 10

 PORTUGUESE BREAD PUDDING

with Madeira Caramel, Currants and Chantilly Cream 11

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