



From the **Raw Bar**

Oysters on the Half Shell ♦ ^{GF}	3.65 ea
Littleneck Clams ^{GF}	2.50 ea
U8 Chilled Poached Shrimp ^{GF}	4.85 ea
Oysters Caviar ♦ market fish ceviche, creme fraiche and hackleback sturgeon caviar	7 ea
Oysters Rockefeller Pernod cream sauce	7
Spicy Tuna and Avocado Tartare wakame salad, mango salsa and rice crackers	19
Yuzu Kosho Seafood Ceviche	21

From the **Pantry**

Seasonal Artisanal Greens ^{GF} champagne cherry vinaigrette, pickled cherries and candied pistachio	12
Classic Caesar Salad hearts of romaine, parmesan cheese, garlic crostini and white anchovies	14
Roasted Beets and Watercress ^{GF} herb whipped goat cheese and sweet pecan crumble	18
Sweet Baby Gem Lettuce ^{GF} red wine Roquefort dressing, tomato, bacon bits and crumbled bleu cheese	15
Chef's Wagyu and Lamb Kibbeh garlic herb labneh, Ras el Hanout pine nuts, hummus and caramelized onion naan	22
Salmon Fume Soup ^{GF} potato and fresh spring vegetables	14
Point Judith Calamari ^{GF} spicy cabbage, soy ginger sauce	10/18
Wood Fired Flatbread roasted red pepper tahini, feta, olives, artichoke hearts and garlic toum	18
Baked Brie roasted garlic, truffle hot honey and toasted hazelnut crumble	18
Wagyu Tartare and Oven Roasted Bone Marrow with lavender oil	29
Mill's Tavern Artisanal Cheese and Charcuterie Cambozola, Gjetost, and Chef's choice cheese with assorted cured meats, pate and seasonal accoutrements	18/29

From the **Stove**

Mussels du Jour	26
Cauliflower Gnocchi ^{GF} green tahini and harissa cream	26
Mill's Tavern Beef Ragu bombole pasta and al Tartufo Pecorino	25
Saffron Bouillabaisse saffron tomato tarhana lobster jus with mussels, clams, scallops, shrimp, lobster and chef's choice of fish, served with housemade toast points	41
Market Fish Castelvetrano olives, brown butter caper noisette, wagyu tallow, Yukon Gold, fresh herbs and spring pea puree.	MKT
Spring Risotto with Chef's choice assorted spring vegetables add seafood 7/14	13/26
Frutti di Mare Ravioli sherry cream sauce, crispy prosciutto and fresh basil	31
Mediterranean Seared Salmon olive tapenade, sauteed artichoke hearts and roasted red pepper tahini	36

SPRING MENU 2025

From the Wood Burning Oven

Long Island Duck Breast rose water carrot puree, pickled cherries, toasted walnuts and cherry gastrique	42
Rosemary Lemon Bell Evans Statler Chicken Breast confit chicken thigh, Yukon Gold potatoes, Haricot Vert, pearl onions and dijon chicken demi	28
Louisiana Style Beer-Braised Angus Short Rib creamy cheddar grits, sweet baked bean and house-made cornbread crumble	45
Stuffed Eggplant choice of vegetarian or ground beef, served over vegan yogurt, chili oil and fresh herbs.	28
Swordfish Puttanesca saffron polenta and apricot gastrique	36

From the Wood Grill

Grilled New Zealand Rack of Lamb ♦ ^{GF} Lebanese rice pilaf, lemon labneh and mint lamb demi	52
Herb Crusted Pork Tenderloin spring panzanella, roasted peppers, cannellini beans, sun dried tomato and herb butter cream	32
8oz Black Angus Filet Mignon ♦ brandy au poivre, bacon pepper onion marmalade	52
16oz Black Angus Ribeye ♦ ^{GF} horseradish cream sauce	55
14oz Prime New York Strip ♦ ^{GF} Mill's Steak Sauce	49
5oz Imported Score 7 Australian Wagyu Manhattan Filet ♦ ^{GF} Mill's Steak Sauce	65
8oz Imported Score 7 Australian Wagyu Petite Strip ♦ ^{GF} Mill's Steak Sauce	95
32oz Imported Score 3 Australian Wagyu Tomahawk Ribeye ♦ ^{GF} Mill's Steak Sauce	197
12oz Bison Teres Major ♦ ^{GF} Wagyu Tallow fried Yukon Gold crisps, shaved black truffle Moliterno cheese and black garlic herb aioli	45

add roasted bone marrow 16 | add peppercorn au poivre 8

The Sides

Roasted Montreal Red Bliss Potatoes ^{GF} peppers and onions	8/12
Crispy Brussels Sprouts riesling poached golden raisins, crispy bacon, crumbled gorgonzola fig balsamic glaze	14
Mill's Mac N' Cheese house smoked lardons add lobster 12	13
Sauteed Madeira Soy Mushrooms	13
Maria's Fresh Pasta ^{GF available} red or white sauce	12
Sweet Creamed Corn ^{GF}	10
Wood Roasted Asparagus ^{GF} lemon, Pecorino, and Extra Virgin Olive Oil	10/16

Proud Partners with Rhode Island Vendors

Narragansett Bay Lobster | Andreoni's Bakery | Interstellar Microgreens | American Mussel Harvesters | Kinnealey Quality Meats

♦ Raw or partially cooked food can increase your risk of foodborne illness.
Please advise your waiter of any food allergies or dietary restrictions. GF = Gluten Free
A service charge of 20% will be added to parties of 8 or more.