



## From the Raw Bar

<b>Oysters on the Half Shell</b> ♦ <sup>GF</sup> apple cider mignonette	3.65 ea
<b>Jumbo Chilled Poached Shrimp</b> <sup>GF</sup>	4.25 ea
<b>Oysters Caviar</b> ♦ <sup>GF</sup> local oyster topped with maple-brown butter creme fraiche, paddlefish caviar and toasted hazelnut	7 ea
<b>Bluefish Pate</b> <sup>GF available</sup> capers and lavash cracker	14
<b>Spicy Tuna and Avocado Tartare</b> <sup>GF</sup> Yellowfin tuna with fig balsamic, creme fraiche, toasted walnut and micro red sorrel	19
<b>Old Bay Butter Poached Snow Crab Cocktail Claws</b> <sup>GF</sup>	35

## From the Pantry

<b>Seasonal Artisanal Greens</b> <sup>GF</sup> maple sherry vinaigrette, honey crisp apples and candied walnut crumble	12
<b>Classic Caesar Salad</b> <sup>GF available</sup> hearts of romaine, parmesan cheese, garlic crostini and white anchovies	14
<b>A5 Wagyu Carpaccio</b> <sup>GF available</sup> thinly sliced Japanese A5 wagyu with watercress, pomegranate molasses, truffle oil, preserved lemon gel and pepper relish with crostini	25
<b>Sweet Baby Gem Lettuce</b> <sup>GF</sup> red wine Roquefort dressing, tomato, bacon bits, cucumber and crumbled bleu cheese	15
<b>Chef's Wagyu and Lamb Kibbeh</b> <sup>GF available</sup> garlic herb labneh, Ras el Hanout pine nuts, turmeric hummus and caramelized onion naan	22
<b>Seared Foie Gras</b> <sup>GF available</sup> pan seared over carrot ginger puree, finished with pickled carrots and candied pecans with brioche	21
<b>French Onion Soup</b> <sup>GF available</sup> caramelized onion soup enriched with bone marrow broth, topped with toasted bread and melted gruyere cheese	14
<b>Point Judith Calamari</b> <sup>GF</sup> cherry tomatoes, Castelvetrano olives, capers, artichoke hearts and marinara	10/18
<b>Duck Sausage Flatbread</b> house made duck sausage, roasted pumpkin, boursin cheese, fresh pomegranate seeds and fig glaze	18
<b>Baked Brie</b> <sup>GF available</sup> fig jam, balsamic truffle glaze and port wine diced figs	18
<b>Wagyu Tartare and Oven Roasted Bone Marrow</b> <sup>GF available</sup> cranberry, ginger and red wine vinegar, served on house made focaccia	29
<b>Mills' Artisanal Cheese and Charcuterie</b> <sup>GF available</sup> Harvest Moon Cheddar, Four Fat Fowl Brie, and rotating cheese with assorted cured meats, pate and seasonal accoutrements	18/29

## From the Stove

<b>Cauliflower Gnocchi</b> <sup>GF available</sup> turmeric tahini, harissa butter, fresh greens and toasted pine nuts	26
<b>Mills' Beef Bolognese</b> <sup>GF available</sup> tagliatelle pasta and al tartufo pecorino	28
<b>Bouillabaisse Puttanesca</b> <sup>GF available</sup> salmon, halibut, swordfish, calamari, scallops, lobster, and shrimp in a saffron tomato broth with puttanesca sauce	41
<b>Market Fish</b> <sup>GF</sup> roasted beet puree, pickled apple and hazelnut gremolata	42
<b>Lobster Risotto</b> lobster, sweet corn and tarhana creme fraiche	32
<b>Wagyu Dumplings</b> squid ink manti filled with wagyu, served with garlic yogurt and broken tomato sauce	31
<b>Mediterranean Seared Salmon</b> <sup>GF</sup> oyster beurre blanc, roasted fall vegetables with fresh herbs and apple gastrique	36
<b>Black Truffle Bacon Wrapped Venison</b> <sup>GF</sup> parsnip-white chocolate puree, port wine and wildberry reduction, truffled warm beets and cipollini confit	52

# AUTUMN MENU 2025

## From the Wood Burning Oven

<b>Duck Two Ways</b> <sup>GF</sup>	42
seared duck breast and confit duck leg with cranberry gastrique, warm quinoa, fall vegetables	
<b>Buttermilk Brined Statler Chicken Breast</b> <sup>GF</sup>	28
fall vegetables, haricot vert, pearl onion and cinnamon dijon demi	
<b>Louisiana Style Beer-Braised Angus Short Rib</b>	45
creamy cheddar grits, sweet baked bean and cornbread crumble	
<b>Roasted Cauliflower</b> <sup>GF</sup>	24
beet tahini, Urfa pepper oil, pickled parsley-dill and coconut yogurt	
<b>Fennel Dusted Swordfish</b> <sup>GF available</sup>	36
chilled pearl couscous, raisin and almond salad with roasted sweet potato puree	

## From the Wood Grill

<b>Grilled New Zealand Rack of Lamb</b> ♦ <sup>GF</sup>	52
Lebanese rice pilaf, lemon labneh and mint lamb demi	
<b>Heritage Pork Chop</b>	32
apple brandy glaze, chestnut puree and roasted fall vegetables	
<b>8oz Black Angus Filet Mignon</b> ♦ <sup>GF</sup>	52
maple-port wine jus, wild mushrooms and golden potato confit in duck fat	
<b>16oz Black Angus Ribeye</b> ♦ <sup>GF</sup>	55
horseradish cream sauce	
<b>14oz Prime New York Strip</b> ♦ <sup>GF</sup>	49
Mills' Steak Sauce	
<b>5oz Imported Score 7 Australian Wagyu Manhattan Cut</b> ♦ <sup>GF</sup>	65
Mills' Steak Sauce	
<b>8oz Imported Score 7 Australian Wagyu True Petite Strip</b> ♦ <sup>GF</sup>	95
Mills' Steak Sauce	
<b>32oz Imported Score 3 Australian Wagyu Tomahawk Ribeye</b> ♦ <sup>GF</sup>	197
Mills' Steak Sauce	
<b>10oz Japanese A5 Wagyu</b> ♦ <sup>GF</sup>	150
truffle bearnaise and seasonal accompaniment	

add roasted bone marrow 16 | add wagyu herb butter 5 | add peppercorn au poivre 5

<b>Wagyu Flight</b> <sup>GF available</sup>	145
featuring our Wagyu tartare on roasted bone marrow accompanied by 3oz A5 Japanese and 5oz Australian score 7 Wagyu and chef's accoutrements	

## The Sides

<b>Mashed Potatoes with Crispy Shallots</b> <sup>GF available</sup>	8/12
<b>Crispy Brussels Sprouts</b> <sup>GF available</sup>	12
riesling poached golden raisins, crispy bacon, crumbled gorgonzola fig balsamic glaze	
<b>Mills' Mac N' Cheese</b>	13
house smoked lardons   add lobster 12	
<b>Maria's Fresh Pasta</b> <sup>GF available</sup>	12
red, white or aglio e olio	
<b>Chef Choice of Mushrooms and Onions</b>	8
<b>Wood Roasted Asparagus</b> <sup>GF</sup>	8/14
lemon, Pecorino, and extra virgin olive oil	

### Proud Partners with Rhode Island Vendors

Narragansett Bay Lobster | Walrus & Carpenter | Only Wagyu | Petite Plant Farm | 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.