



DINNER

SERVED 5PM TO CLOSE

SHAREABLES

CHEESE CURDS 7.50

beet & beef ketchup

TRUFFLE FRIES 6.50

parmesan, truffle oil, chipotle aioli

OYSTERS ON THE HALF SHELL* 6

2 oysters, peppercorn granita

MUSSELS 12

cherry tomatoes, white wine, garlic & herbs, baguette
add fries \$5

AGAVE GLAZED BABY CARROTS 5

SMOKED ASPARAGUS 6

poached egg, roasted garlic aioli

SUMMER SUCCOTASH 5

corn, lima beans, tomatoes, apples, jalapeño, fresno & red bell peppers, croutons

HOISIN CHICKEN WINGS 8

peanuts, chives

FANCY CHEESE PLATE 1 FOR 6 -OR- 3 FOR 13.50

RADIATORI & CHEESE 11

white cheddar fondue, cracked pepper, garlic crumbles.
add duck confit 3 or add bacon 2

ENTREES

MUSHROOM & ARUGULA RISOTTO 16

king oyster mushrooms, Grana parmesan, baby arugula, white wine, Arborio rice, cream, porcini mushroom broth

PAN-SEARED CRUSTED COD 18

smoked asparagus, king oyster mushrooms, red peppers, roasted garlic aioli, balsamic glaze

BONE IN PORK CHOP 17

summer succotash, apple bacon glaze, spearmint tincture

BEEF ROAST 16.50

roasted potatoes, braised cabbage, hollandaise, poached egg, served with toasted baguette

GLAZED CHICKEN BREAST 16

agave glazed carrots, green beans, baby red potatoes, lemon béarnaise

HANGER STEAK 20

orzo pasta, cherry tomatoes, feta, spicy pickles, red peppers, beef demi-glaze

SOUP & SALADS

SOUP OF THE DAY 4/6.50

cup/bowl

CITRUS SALAD 7.50

baby greens, orange, feta, red onion

BEET CAPRESE SALAD 10

basil, arugula, house pulled mozzarella, red & gold beets, balsamic glaze, red Hawaiian sea salt, olive oil powder

STRAWBERRY FIELDS SALAD 10

spinach, strawberry, red onion, house vinaigrette, frico chip
add duck confit 3 or add bacon 2

HANGER STEAK SALAD 14/18 4oz/8oz

wedge lettuce, bacon, blue cheese dressing, cherry tomatoes, avocado

SANDWICHES

*served with choice of field greens or fries.
or truffle fries \$1, curds or soup of the day \$2*

MILL SMASH BURGER 13

house pulled mozzarella, caramelized onions
add sautéed mushrooms 1, add bacon crumbles 2

MANDY'S VEGGIE BURGER 12

black beans, wild rice, nuts, provolone, chipotle aioli, LTO
*add bacon 2.50
available in frozen 6 packs for \$10*

PILED HIGH CLUB 12.50

turkey breast, avocado, bacon, chipotle aioli, LTO, grilled caraway rye

CUBANO CENTRAL 13

smoked pork, Beeler's ham, provolone, onions, pickled chiles, spicy pickles & mustard, pressed ciabatta roll

CHICKEN MELT 12.50

chicken tenders, applewood smoked bacon, tomato, CBC spiced honey mustard, cheddar, Texas toast

MID MENU

SERVED 3 TO 5PM

- TRUFFLE FRIES \$5**
- CHEESE CURDS \$6**
- MILL BURGER (just the burger) \$7**
- VEGGIE BURGER (just the burger) \$7**
- BREAKFAST SANDWICH (ham & egg) \$6**
- HOISIN CHICKEN WINGS \$7**
- HALF-FANCY SALAD \$4**

- \$3 TALLBOYS**
- \$4 HOUSE WINE**
red, white, bubbly, pink bubbly
- \$1.50 OFF ALL TAP BEERS**
- \$7 FEATURED COCKTAIL**

Thank you TO THESE LOCAL PROVIDERS Cultivate NE . Mississippi Mushrooms . Caves of Faribault . Beelers Farm . Garden Farme . New French Bakery . B&W Coffee .

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.