



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,
served with toasted baguette
add fries \$5

FRIED CHICKEN DRUMSTICKS 9

bourbon maple glaze, smoked pork belly, caramelized
Brussels sprouts, apple

PORK RILLETTE 9

cream cheese, capers, pickled onions, whole grain mustard,
served with crostini

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

GNOCCHI 9

parmesan cream sauce

ENTREES

BUCATINI ALL'AMATRICIANA 15

smoked pork belly, pecorino romano, chile flake, tomato
sauce, served with toasted baguette

FISH & CHIPS 18

panko crusted Alaskan cod, malt powdered fries,
sugar snap peas, smoked potato butter

WIENERSCHNITZEL 16

pork tenderloin, herb spaetzle, Brussels sprouts,
lemon, pork jus

BEEF ROAST 16.50

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

GLAZED CHICKEN BREAST 15

sauteed gnocchi, braised fennel,
pear gastrique

HANGER STEAK 20

garlic whipped potatoes, seasonal vegetables, beef jus

SOUP & SALADS SERVED ALL DAY

SOUP OF THE DAY 4/6.50

cup/bowl

FIELD GREENS SALAD 7.50

pecorino romano, sunflower seeds, house vinaigrette

BEET SALAD 9.50

beet carpaccio, almonds, whipped chèvre, black lava salt,
balsamic vinaigrette

FRIED CHICKEN SALAD 13

bourbon maple glazed thigh, spinach, baby kale, walnuts
cider vinaigrette

HANGER STEAK SALAD 14

romaine, blue cheese, gougère, pecans,
smoked grapes

SANDWICHES SERVED ALL DAY

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

MILL BURGER 13.50

angus beef patty, bacon jam, cheddar cheese, LTO

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

CC DELUXE 13

sauteed jumbo lump crab cake, jicama slaw, arugula,
seared tomato, chipotle aioli, grilled ciabatta roll

MID MENU

SERVED 3 TO 5PM

\$5

SOUP OF THE DAY (BOWL)
FIELD GREENS SALAD
TRUFFLE FRIES

\$6

2 OYSTERS ON THE HALF SHELL*
CHEESE CURDS
PORK RILLETTE

\$7

MUSSELS
FRIED CHICKEN DRUMSTICKS

\$3 Tall Boys 16oz

\$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.