

# MILLWRIGHT'S

RESTAURANT & TAVERN

STARTERS

Johnny Cake Biscuits	4 for 9
buttermilk-cornbread biscuits, sesame butter	
*Wellfleet Oysters	6 for 21
mignonette, lemon	
*Tuna Tartare	18
rice chips, sesame, carrot-coconut vinaigrette	
Shrimp Cocktail	6 for 22
cocktail sauce, lemon	
Hearts of Palm Ceviche	15
plant based Peruvian ceviche, sweet potato chips	
Parsnips and Chips	15
beer battered parsnips, french fries, tartar sauce	
Kale Caesar Salad	14
meyer lemon, parmesan, crispy chickpeas	
Farm Green Salad	14
finback cheese, fennel, white balsamic dressing	
Mushroom Toast	15
cashew ricotta, spiced maple syrup, marinated mushrooms	
Cashew Pimento Dip	15
zapp's chips, chili crunch, b&b pickles	
Lablabi Soup	15
Tunisian chickpea soup, soft boiled egg, crouton	
Octopus & Bravas	22
herb aioli, brava sauce, young farm potatoes, red wine braised octopus	
Lobster and Shrimp Toast	18
lobster and shrimp mousse, nuoc cham, cilantro	
*Beef Tartare	18
black garlic, preserved meyer lemon, cornichons	
Foie Gras	19
flavors of Banh Mi, jalapeño cilantro salsa, pickled vegetables, kewpie mayo, milk bread	
Salt and Pepper Pork Belly	18
bbq heirloom beans, cornbread crumb, chimi	
Tavern Chicken Wings	6 for 16
gochugang chili glaze, buttermilk dipping sauce	
Chicken & Dumplings	14 / 27
gnocchi, roasted chicken, root vegetables	

Our Farms & Purveyors

Young's Farm, Sub Edge Farm, Georoots Solar Farm, Seacoast Farms, Brown's Harvest, Sardilli Produce, Myers Produce, Bella Bella Gourmet, Small State Provisions, Mystic Cheese, Casi Paraiso Organics, Island Creek Oysters

Executive Chef **Ashley Fflagg**  
Executive Pastry Chef **Kristin Eddy**  
Sous Chef **Scott Addley**

ENTREES

Roasted Acorn Squash	29
Young Farm acorn squash, chana masala, tahini green goddess, cilantro	
Tofu Schnitzel	29
mushroom gravy, pickled mustard seeds, braised red cabbage	
Seared Scallops	37
Tom Kha broth, lobster and shrimp toast, carrot	
Wester Ross Salmon	37
sweet potato puree, braised shallots, harissa crema, olive relish	
Half Chicken	31
Bella Bella roasted chicken, grit cake, braised collard greens, 'nduja jus	
Heritage Pork Loin	39
pozole verde, hominy, radish salad, tortilla chips	
Short Rib Ragu	29
orecchiette pasta, broccoli rabe, garlic crumb	
Millwright's Burger	19
cheddar, lettuce, onion, special sauce, fries	
Braised Short Rib	39
parmesan cream, cavatelli, sunflower seed pesto	

STEAKS

served with crispy potatoes, broccoli rabe, cognac cream

NY Strip 10 oz	45
Filet 8 oz	60

SIDES

Fries	9
Broccoli Rabe	9
Crispy Potatoes	9
BBQ Beans	9
contains bacon	

CHEF'S TASTING MENU

no substitutions, full table participation required

A Tour of Our Cuisine	85
Beverage Pairings	55

\*thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness  
please inform staff if a person in your party has an allergy