

MILLWRIGHT'S

RESTAURANT & TAVERN

STARTERS

Johnny Cake Biscuits	4 for 9
buttermilk-cornbread biscuits, sesame butter	
*Beausoleil Oysters	6 for 21
citrus-rose mignonette, lemon	
*Tuna Tartare	18
nori crisp, sesame, carrot-coconut vinaigrette	
Shrimp Cocktail	6 for 22
gochugang cocktail sauce, lemon	
Hearts of Palm 'Ceviche'	15
plant based Peruvian 'ceviche', sweet potato chips	
Farm Green Salad	14
finback cheese, fennel, white balsamic dressing	
Kale Caesar Salad	14
lemon, parmesan bread crumb, crispy chickpeas	
Fried Pickled Asparagus	15
tempura battered asparagus, green tahini dip	
Marinated Cucumber Salad	15
Pete's Greens cucumber, fermented black beans, whipped cashew-yuzu 'crema', sesame	
Grilled Octopus	22
cajun spiced octopus, 'nduja aioli, crispy rice	
Chicken & Dumplings	14 / 27
ricotta gnocchi, roasted chicken, root vegetables	
Meat & Cheese Plate	17
Bella Bella duck sopressata, port wine Jasper Hill cheddar spread, crackers, pickles	
Lobster and Shrimp Toast	18
lobster and shrimp mousse, nuoc cham, cilantro	
*Beef Tartare	18
black garlic, preserved meyer lemon, cornichons	
Foie Gras Mousse	19
flavors of Banh Mi, jalapeño cilantro salsa, pickled vegetables, kewpie mayo, milk bread	
Bella Bella Duck Drumettes	18
harissa hot honey, mint yogurt, date & seed salad	
Tavern Chicken Wings	6 for 16
gochugang glaze, sesame, scallion, buttermilk dip	

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, Hartland Hollow, Island Creek Oysters, Val's Ocean Pacific, Gulf Shrimp

Executive Chef **Ashley Fflag**
Executive Pastry Chef **Kristin Eddy**
Sous Chef **Scott Addey**

ENTREES

Potato Masala	29
pea samosa, aloo hash, vadouvan sauce, cilantro, fried shallot	
Crispy Tofu	29
Gaji-Namul, crispy rice, radish kimchi, kalbi marinade	
Seared Scallops	37
Tom Kha broth, lobster and shrimp toast, carrot	
Black Sea Bass	37
ramp gribiche, Brown's Harvest asparagus, saffron-tomato broth, sourdough croutons	
Half Chicken	31
Bella Bella chicken, parmesan brodo, confit mushrooms, mushroom xo, capellini noodles	
Lamb Loin	39
farro, fennel, date & seed salad, yogurt, pistachio	
Orecchiette e Uova	29
pork belly, English peas, cured egg yolk, shallot	
Millwright's Burger	19
cheddar, lettuce, onion, special sauce, fries	
Roasted Pork Belly	35
heirloom bean stew, shaved vegetable salad	

STEAKS

served with crispy potatoes, broccoli rabe, cognac cream

NY Strip 10 oz	45
Filet 8 oz	60

SIDES

Fries	9
garlic aioli	
Broccoli Rabe	9
garlic butter, lemon	
Crispy Potatoes	9
chimichurri	
Heirloom Bean Stew	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