

MILLWRIGHT'S

starters

Le Petit Barachois Oysters <i>mignonette, lemon</i>	6 for 20.5
Crab Salad Dip <i>everything bagel crackers, yuzu koshu, fried shallots</i>	16.5
P.E.I. Mussels <i>recheado masala, coconut milk, scallion, toast</i>	15.5
Green Curry Squash Soup <i>brown butter crumb, coconut crema, fried cashews</i>	12.5
Kale Caesar Salad <i>crispy chickpeas, parmesan, garlic bread crumbs</i>	11.5
Farm Greens Salad <i>finback cheese, seeds, fennel, sherry vinaigrette</i>	11.5
Whipped Feta <i>peach chutney, sourdough, herbs</i>	13.5

entrées

Roasted Acorn Squash <i>lentil-mushroom chili, garlic-tahini sauce, scallions</i>	28.5
Maitake Mushroom 'Picatta' <i>lemon beurre blanc, butternut, tomato</i>	28.5
Seared Scallops <i>charred onion broth, soy braised mushrooms, cabbage</i>	34.5
Wester Ross Salmon <i>sweet potato puree, beets, dill yogurt, apple salad</i>	34.5

sides

Johnny Cakes	4 for 9.5
Crispy Potatoes	8.5
French Fries, aioli	7.5
Pimento Grits	8.5

Meatballs <i>pimento grits, pepper stew, finback cheese</i>	15.5
Pork Belly <i>crispy butternut, apple cider soy reduction, herb aioli</i>	13.5
Focaccia <i>prosciutto di parma, sour apple jam, finback cheese</i>	15.5
Foie Gras Mousse <i>lemon bread, pink peppercorn, pepitas, apple butter</i>	16.5
Beef Tartare <i>sourdough toast, black garlic, preserved lemon, cornichons</i>	16.5
Chicken & Dumplings <i>gnocchi, roasted chicken, root vegetables</i>	13.5 / 25.5

Roasted Half-Chicken <i>lemon-pepper veloute, root vegetables, garlic puff pastry</i>	30.5
Duck Breast <i>spaetzle, beet & cabbage 'kraut', mustard jus</i>	34.5
Braised Short Rib <i>crispy rice cake, voudavin carrot puree, golden raisin relish</i>	37.5
Prime NY Strip <i>pepper stew, crispy potatoes, beef jus</i>	47.5

Chef's Tasting Menu - a tour of our cuisine

indoors only, full table participation required

Chef's Tasting Menu	85
Beverage Pairings	55

Our Farms & Purveyors: Young's Farm, Sub Edge Farm, Georoots Solar Farm, Seacoast Farms, Brown's Harvest, Myers Produce, Bella Bella Gourmet, Small State Provisions, Mystic Cheese, Casi Paraiso Organics

EXECUTIVE CHEF *Ashley Flagg*
EXECUTIVE PASTRY CHEF *Kristin Eddy*

Thank you for dining with us! As you may have noticed we have added 50¢ to each food menu item that will be distributed to our hourly cooks. Our kitchen employees are all fairly paid, but this will be an extra little bit to benefit them and reward their hard work.

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness

Tavern Additions

starters

Chicken Wings <i>chili glaze, herbed buttermilk dipping sauce</i>	6 for 14.5
Smoked Duck Drumettes <i>buffalo, carrot & celery slaw, bleu cheese dressing</i>	13.5
Lentil Chili Fries <i>lentil-mushroom chili, finback cheese, creme fraiche, scallions</i>	13.5
Roasted Garlic Hummus <i>olive relish, grilled pita</i>	12.5
Pimento Dip <i>bread & butter pickles, chili crunch, zapps jalapeno chips</i>	12.5

entrées

all served with your choice of fries or a salad

Millwright's Burger <i>cheddar, lettuce, onion, special sauce pink or no pink</i>	18.5
Tavern Burger <i>caramelized shallot, bearnaise, pickles pink or no pink</i>	18.5
Shortrib Melt <i>caramelized onion, sharp cheddar cheese, dijonaise, japanese milk bread</i>	18.5
Steak Frites <i>8oz hanger steak, bearnaise, fries or salad</i>	38.5
Fish & Chips <i>beer battered, brown butter tartar sauce, fries or salad</i>	17.5

ALL MENUS ARE SUBJECT TO CHANGE