

Patio Menu

Appetizer

Chef's Daily Soup	9
Seasonal	
Caesar	17
Romaine with Reggiano, Pancetta Chips, Croutons drizzled with Aioli & Lemon	
Mill House Salad	11
Cucumbers, Onions, Tomatoes with an Aged Balsamic Vinaigrette	
Summer Salad	14
Baby Kale & Frisée with Watermelon Radish, Strawberries & Goats Feta drizzled with a Raspberry Vinaigrette	
Caprese Salad	14
Heirloom Tomatoes with a Roasted Vine Tomato, Roasted Garlic Oil drizzled with a Balsamic Reduction & Basil	

Mains

Ahi Tuna Bowl	25
Seared Tuna, Napa cabbage, Carrots, Red pepper, Red onion, Sesame Seed, Cherry Tomatoes, Pickled Ginger drizzled with a Miso Dressing	
Pulled Pork	22
Italian Style Pulled Pork with a Fennel Slaw & Focaccia drizzled with a Roasted Garlic Aioli	
Summer Linguine	15
Charred Rapini Pesto, Cherry Tomato, House made Ricotta & Grilled Zucchini	
Grilled Flank Steak	23
Green Beans, Rainbow Tomato, Jalapeños, Asparagus, Cilantro & a Coffee BBQ Sauce	
Crossley's Jerk Chicken	20
Chicken Supreme with Barley, Red Pepper, Cabbage, Pineapple and a dash of Lime	