



STARTERS

MOZZARELLA & TOMATO 11

ripe tomato layered with fresh warm mozzarella, crisp pancetta, basil balsamic reduction

SHORT RIB SPRING ROLL 11

julienne vegetables, hoisin sauce

VEAL MEATBALLS 11

house made, plum tomato, basil whipped ricotta

CRISPY BRUSSEL SPROUTS 9

crumbled gorgonzola, balsamic drizzle

CLAMS OREGANATA 12

little necks, seasoned bread crumbs, fresh oregano, lemon and chardonnay

CRISPY CALAMARI 14

spicy marinara

TEQUILA MUSSELS 13

spicy sausage, shallots, tequila cilantro cream

TUNA TARTARE 14

avocado, crispy wontons, sesame ginger

SHRIMP TACOS 13

coconut crusted shrimp, avocado sweet corn salsa, red cabbage slaw, sriracha cream

SOUP + SALAD

ONION SOUP 8

topped with seasoned crouton, melted swiss

MIXED GREEN SALAD 8

cucumber, tomato, shaved carrots, white balsamic, virgin olive oil

CHOPPED KALE SALAD 13

green apple, prosciutto, manchego cheese, creamy tarragon dressing

CALAMARI SALAD 18

fried calamari, frisée, sundried tomato, celery, kalamata olive, lemon vinaigrette

SPINACH SALAD 11

baby spinach, fresh strawberries, gorgonzola cheese, toasted almonds, red onion, white balsamic, extra virgin olive oil

CAESAR 10

crispy romaine tossed with traditional dressing, seven grain croutons, shaved romano

ON THE SIDE

CREAMED SPINACH 7

GRILLED ASPARAGUS 7

STEAMED BROCCOLI 6

STEAK FRIES 6

ARTICHOKE RISOTTO 8

BURGERS, FLATBREADS + MAINS

MILL BURGER* 16

10oz sirloin, vermont cheddar, seasoned fries, house slaw

FORK & KNIFE BURGER* 18

swiss and cheddar cheese, crispy bacon, sautéed onion, fresh tomato, barbecue sauce, served with seasoned fries

SMASHED MEATBALL FLATBREAD 13

grilled, housemade veal meatballs, fresh mozzarella, plum tomato, basil oil

ROASTED VEGETABLE FLATBREAD 13

chopped eggplant, zucchini, mushroom, roasted pepper, onion, spinach, basil ricotta, roasted garlic, plum tomato

PASTA

RIGATONI ALA VODKA 20

prosciutto, pomodoro cream sauce

RIGATONI 21

crispy eggplant, white bean, artichoke, black olive, plum tomato, shaved parmesan

FAT SPAGHETTI 23

house made veal meatballs, san marzano tomato sauce

PENNE 24

blackened chicken, andouille sausage, bell peppers, fresh corn, chopped tomatoes, cajun cream sauce

GORGONZOLA FLATBREAD 15

grilled marinated sliced skirt steak, spinach, caramelized onion, melted gorgonzola cheese, balsamic drizzle

ASIAN SHRIMP SALAD 17

mixed greens, mandarin oranges, almonds, crispy wontons, asian sesame ginger dressing

PANZANELLA STEAK SALAD 24

grilled marinated sliced skirt steak, market greens, artichoke hearts, kalamata olives, roasted red peppers, fresh mozzarella, tuscan croutons, onion straws, aged balsamic vinaigrette

LINGUINI 29

jumbo shrimp, scallops, little neck clams, pei mussels, shaved garlic, shallot, white wine sauce, lemon zest, black pepper biscuit

PENNE 26

sauteed jumbo shrimp, sundried tomato, broccoli florets, capers, shaved garlic, white wine, extra virgin olive oil

STEAKS + CHOPS

DOUBLE CUT PORK CHOP 29

grilled, creamy mashed potato, sautéed brussel sprouts, green apple, red onion, pancetta, demi

FILET MIGNON AU POIVRE* 37

grilled asparagus, creamy mashed potato, au poivre sauce

NEW YORK SHELL STEAK* 37

aged, steak fries

SKIRT STEAK* 32

house marinated, grilled, shiitake mushroom asparagus potato hash, crispy onions

RACK OF LAMB 35

oven roasted, roasted bell pepper, potato, onion, toasted capers, demi

ADD GORGONZOLA CRUST +3

ENTREES

PANKO CHICKEN 23

basil, heirloom tomato, asparagus, homemade fresh mozzarella, balsamic drizzle

ROASTED ORGANIC CHICKEN 25

stuffed, sundried tomato, spinach, mashed sweet potatoes, green beans, demi

SHORT RIBS 28

slow braised, creamy mashed potatoes, honey glazed carrots, merlot demi

OSSO BUCCO 29

old world style, braised pork shank, wilted spinach, risotto, tomato brown sauce

SHRIMP OREGANATA 26

herb breadcrumb, artichoke risotto, lemon white wine

ATLANTIC SALMON 27

toasted farro risotto, lemon caper red onion caponata

SWORDFISH 28

blackened, chickpea, tomato, red onion, crispy smashed fingerling potato

TUNA 29

black pepper crusted, baby bok choy, soba noodles, wasabi soy, served rare

SCALLOPS 32

pan seared, creamy leek and herb risotto, grilled asparagus purée

*This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-borne illnesses, especially if you have certain medical conditions. Please inform your server if someone in your party has a food allergy.