

MILLWRIGHT'S

RESTAURANT & TAVERN

STARTERS

Johnny Cake Biscuits	4 for 11 ⁵⁰	Chicken & Dumplings	17 ⁵⁰ 31 ⁵⁰
buttermilk-cornbread biscuits, sesame butter		smoked chicken, ricotta gnocchi, root vegetables	
*Beausoleil Oysters	6 for 23 ⁵⁰	Butternut Squash & Parsnip Bisque	12 ⁵⁰
champagne mignonette, lemon		rosemary, nutmeg, maple creme, pepitas	
Tapioca Custard	18 ⁵⁰	Foie Gras Mousse	22 ⁵⁰
all the flavors of clam chowder		brown bread, golden raisin, pear chutney, granola	
*Beef Tartare	18 ⁵⁰	Ricotta Ravioli	18 ⁵⁰
chives, quail egg, focaccia, cornichons		honeynut squash, pumpkin seed pesto	
Shrimp Cocktail	5 for 23 ⁵⁰	Pork Belly	17 ⁵⁰
gochujang cocktail sauce, lemon		brussels sprouts, pickled apple, mint, cilantro	
Tavern Wings	7 for 17 ⁵⁰	Hunter's Empanada	10.5 per
sweet chili glaze, buttermilk dip		duck & beef, olives, egg, scallion, chimi aioli	

SALADS

Cabbage	13 ⁵⁰	Greens	13 ⁵⁰
pickled green tomatoes, tahini dressing		Mahon, fennel, carrots, sherry miso vinaigrette, seeds	
Apple & Kohlrabi	13 ⁵⁰	Kale Caesar	13 ⁵⁰
herbed yogurt, candied walnuts		lemon, parmesan, crispy chickpeas	

ENTRÉES

Roasted Cabbage	28 ⁵⁰	Shepherd' Pie	31 ⁵⁰
mushroom orzo, mushroom xo sauce		braised lamb, swiss chard, whipped potatoes	
Scallops	42 ⁵⁰	Smoked Pork Loin	34 ⁵⁰
celery root, pickled shallots, mustard beurre blanc		Berkshire pork, BBQ beans, fennel gremolata	
Salmon	37 ⁵⁰	Duck Breast	38 ⁵⁰
squash panzanella, miso & mustard glaze		sweet potato, poached pears, peanuts, wine reduction	
Swordfish Schnitzel	36 ⁵⁰		
root vegetables, herb salad, buerre rouge			
Millwright's Burger	23 ⁵⁰		
<i>Served pink or no pink</i>			
cheddar, lettuce, onion, special sauce, fries			
Half Chicken	35 ⁵⁰		
mascarpone grits, jimmy nardello relish, almond, jus			

SIDES

Fries	10 ⁵⁰
garlic aioli	
Potato Rosti	10 ⁵⁰
cipollini onion, charred scallion aioli	
Risotto	10 ⁵⁰
porcini mushrooms, roasted parsnips, parmesan	
Brussels Sprouts	10 ⁵⁰
pistachios, lime soy vinaigrette	

Chef/Owner **Tyler Anderson**
 Chef de Cuisine **Alejandro Leiva**
 Sous Chef **Mike Pasquariello**
 Pastry Chef **Lexi Moore**

CHEF'S TASTING MENU

no substitutions, full table participation required

Tour of Our Cusine
 Beverage Pairings

85⁵⁰
 55⁵⁰

Our Farms & Purveyors

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

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.

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.