

TACOS

served with fresh salsa

on a house-made chili lime tortilla*

**substitute for mixed greens and have it as a bowl*

HALLOUMI & WATERMELON

grilled water buffalo halloumi,
watermelon, pumpkin garlic yogurt

SHISHITO & KIMCHI

beer battered shishito pepper, kimchi,
pumpkin garlic yogurt

CHIPOTLE MUSHROOM

sautéed mushrooms, red cabbage,
chipotle yogurt

COFFEE PORK

coffee braised & smoked pork loin,
pumpkin garlic yogurt

SIRLOIN STEAK

marinated beef, pickled onion,
fermented salsa verde

CAJUN FISH

cajun dredged tilapia, pumpkin garlic yogurt

2 for **\$12**

3 for **\$17**

4 for **\$20**

THE MILL STONE RESTAURANT & BAR

menu • Autumn • "Global Harvest"

Globally inspired; locally sourced.

We encourage you to relax, enjoy your experience and order a few different plates.

SIDE PLATES

LOCAL FRESH BREAD

roasted pumpkin & sage butter

| 4 |

PICKLES & PRESERVES

things we have pickled or otherwise preserved,

grilled bread

| 6 |

APPETIZERS / SHAREABLES

WILD RICE SALAD

wild rice, quinoa, baby kale, roasted tomato,
roasted garlic olive oil, pickled mushroom

| 10 |

LARGER PORTIONS

QUAIL

Chassagne Farm quail, wild rice, mushroom,
roasted tomato & onion, pickled radish

| 19 |

TOMATO BASIL BANNOCK DIP

sweet basil water buffalo yogurt,
roasted tomato water buffalo yogurt,
olive oil, house bannock

| 9 |

HERB-CRUSTED PICKEREL

herb focaccia-dredged pickerel, grilled zucchini,
cracked pepper & tarragon spätzle, pickled leek

| 26 |

AUTUMN VEGGIE ROAST

roasted cauliflower, tomato, & carrot,
brussels sprouts, pickled mushroom,
autumn fruit balsamic

| 10 |

LAMB ROGAN ROULADE

masala marinated lamb leg, curried tomato & onion,
smoked beet black dal, raita, cardamom pesto

| 28 |

SPÄTZLE & CHEESE

Monforte Hodge Podge & Halloumi,
cracked pepper & tarragon spätzle, onion, tomato
mushrooms, baked focaccia crumb

| 9 |

SMOKED PERTH PORK BACK RIBS

hickory smoked Perth Pork Products back ribs,
house bourbon bbq sauce, pickled cauliflower,
hodge podge grits

| 18 |

- double your ribs | 28 | -

MILLWRIGHT BOARD

local cured meats & cheeses, house made pickles,
ferments, jellies, crumbs & other tasty things

| 20 |

HOUSEMADE SPAGHETTI

marinara, mushrooms, onions, grilled focaccia

"**alla nonna**"

w/ meatball, pork back rib, sausage

| 18 |

"**garden veg**"

w/ zucchini, tomato

| 16 |

DESSERTS

DULCE DATE SQUARE

date square, dulce de leche, ice cream

| 9 |

PUMPKIN TART TACO

pumpkin mousse, crispy pastry shell, cinnamon,
roasted nuts, maple flakes

| 8 |

BANNOCK 'BEAVERTAIL'

bannock, butter, cinnamon, brown sugar,
dulce de leche, ice cream

| 7 |