

THE MILL STONE RESTAURANT & BAR

menu • Late Autumn • "Global Harvest"

Globally inspired; locally sourced.

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

MUSHROOM & BARLEY SOUP | 7 |

roasted vegetable broth, barley, miso mushrooms

SPÄTZLE & CHEESE | 9 |

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

AUTUMN VEGGIE ROAST | 11 |

autumn vegetables, pickled mushroom, red apple & roasted garlic vinaigrette

BARLEY & BEET SALAD | 13 |

barley, smoked & roasted beet, roasted tomato, sautéed dandelion greens, pickled onion, chèvre

HOUSEMADE SPAGHETTI

marinara, mushrooms, onions, grilled bread

"alla nonna" | 18 |

w/ meatballs, pork back rib

"garden veg" | 16 |

w/ feature vegetables

PULLED PORK SANDWICH | 13 |

smoked & braised pork, housemade BBQ, kimchi, charred oak mustard, pickled onion, grilled bread

FEATURE SANDWICH

TACOS

see separate taco menu

CURRIED BEEF & LENTIL POZOLE | 15 |

beef & lentil stew w/ grilled bread, fermented & pickled radishes

FOCACCIA QUAIL | 19 |

focaccia-dredged Chassagne Farm quail, barley, braised greens, roasted tomato, pickled turnip

PORK BACK RIBS | 18 |

smoked & slow cooked Perth Pork back ribs, housemade BBQ sauce, Hodge Podge grits

BOARDS

THE MILLWRIGHT | 20 |

local cured meats & cheeses, preserves & other tasty things, grilled bread

APP SAMPLER | 13 for one / 25 for two |

chef's selection of appetizers

SIDES & STARTERS

BREAD & BANNOCK | 5 |

butter, feature spread

PICKLES & PRESERVES | 6 |

things we have pickled or otherwise preserved

BRUSSELS SPROUTS | 7 |

sautéed w/ butter, onion, garlic, lemon

HODGE PODGE GRITS | 6 |

Monforte Hodge Podge, grits, pickled onion

GRILLED HALLOUMI | 4 |

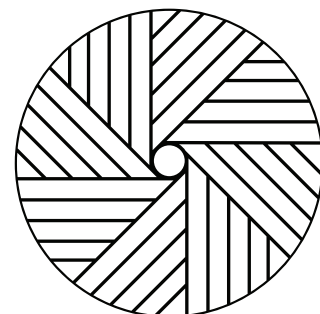
fermented green apple & butternut squash

YAM FALAFEL 2 pieces | 3 |

tahini, sweet garlic yogurt

BEER BATTERED ONION RINGS | 5 |

aioli



— TACOS —

served on a house-made flour tortilla,
or have it as a bowl with mixed greens

HALLOUMI

grilled water buffalo halloumi, sweet garlic yogurt,
fermented apple & butternut salsa

MISO MUSHROOM & KIMCHI

miso sautéed mushrooms, kimchi,
honey soy drizzle

YAM FALAFEL

sweet potato falafel, pickled & fermented turnip,
sweet garlic yogurt, tahini

SMOKED PORK

braised and smoked pork, pickled zucchini,
cranberry quince chutney

SIRLOIN STEAK

marinated beef, pickled onion,
caramelized onion, fermented tomatillo salsa

2 for **\$12**

3 for **\$17**

4 for **\$20**