

THE
MILLBROOK
I N N

THE VINTAGE

SMALLER EATS

AUTUMNAL SALAD 18

Roasted grapes are tossed with kale, toasted walnuts, and an apple balsamic vinaigrette. Topped with torched Camembert.

CURED STEELHOUSE TROUT 18

House-cured Steelhead Trout in herbs from our garden, served on a trio of fresh corn pancakes and a drizzle of lime basil crema

BREAD AND BONES 18

Roasted bone marrow, topped with an orange zest gremolata and served with a fennel parsley salad and grilled sourdough

SOUP OF THE SEASON 16

Highlighting the best of what our farmers picked this week

SIDES 10

TODAY'S SEASONAL SIDE

TRUFFLE PARM OR PLAIN FRIES

SMOKEY-SMASHED FINGERLINGS

PINT OF PICKLED VEG

BIGGER EATS

LOCAL NY STRIP 55

12 ounce Grass-fed and corn-finished, served with smokey smashed fingerlings and garlicky greens

Lady's cut: 6 ounce strip 42

FOWL 36

Cast-iron roasted garden-herb chicken, with creamy polenta and a mix of charred late-summer beans

FISH 38

Blackened local Steelhead Trout, served with late summer corn and veggie succotash

BURGER 30

Our locally-sourced short rib-blend burger, stacked on a brioche bun with ramp aioli, sunflower sprouts, local cheddar and a farm-fresh egg. Served with house-made root chips and pickled veg

SEASONAL PASTA 34

House-made tagliatelle with this week's seasonal preparation



GLUTEN, NUTS, SOY, AND DAIRY PRODUCTS ARE USED IN OUR KITCHEN. TALK TO YOUR SERVER WITH ANY CONCERNS, AND WE WILL MAKE EVERY EFFORT TO ACCOMODATE ANY ALLERGY RESTRICTIONS.