

THE  
**MILLBROOK**  
I N N

THE VINTAGE

SMALLER EATS

**SEXY SALAD** 18

Strawberries, figs, and local winter greens are tossed with spiced hazelnuts and goat cheese and topped with a honey-balsamic vinaigrette

**OYSTER CAESAR SALAD** 18

Local winter and hothouse greens, crispy oysters, pork belly lardons, lemony Caesar drizzle.

**BEETROOT-CURED TROUT** 18

Local Steelhead Salmon Trout, cured with beets served citrus aioli, microgreens, shaved raw beets, and house-made crisps

**SEASONAL SOUP** 16

SIDES 10

TODAY'S SEASONAL SIDE

TRUFFLE PARM FRIES

BIGGER EATS

**MEAT** 4

Short ribs, braised in a mole-inspired sauce with a hint of cocoa, served with charred veg and butter-roasted potatoes

**FOWL** 36

Deconstructed Chicken Pot Pie, with local mushrooms, peas, carrots, in a creamy white wine sauce

**FISH** 36

Local Steelhead Trout, rubbed with 5-spice, pan-seared, and served with sweet chili-glazed bok choy and forbidden rice

**SEASONAL RAVIOLI** 32

Winter squash ravioli is flavored with the sensual flavors of cinnamon, nutmeg, cloves, and topped with sage brown butter and Parmesan curls.



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.