

THE
MILLBROOK
I N N

THE VINTAGE

SMALLER EATS

3 BEETS 17

3 beets, roasted, raw, and crispy, on a bed of lavender goat cheese, with balsamic hazelnut crumble, and a drizzle of honey vinaigrette

SPRING PEA AND RADISH SALAD 17

Assorted English peas and sugar snap peas are tossed with a garden assortment of radishes and spring sprouts, and lightly tossed in a lemon anchovy vinaigrette

CARROT GINGER SOUP 15

Topped with swirls of carrot top-pesto and ginger yogurt

SALMON TROUT CRUDO 18

Local Steelhead Trout crudo, with Spring Asparagus and our own ponzu made with local Dassai sake.

SIDES 9

TODAY'S SEASONAL SIDE

TRUFFLE PARM FRIES

BIGGER EATS

MEAT MARKET MP

This week's cut, served with smokey smashed potatoes and wilted garlicky greens

FOWL 34

Cast-iron roasted Spring chicken with rosemary thyme au jus, crispy polenta and charred seasonal veg

FISH 35

Local Steelhead Trout, oven roasted on a cedar plank, with a pistachio butter, and served with a seasonal Israeli couscous pilaf and veg

BURGER 28

Our signature house-blend, stacked on a brioche bun with spring onion aioli, dressed sprouts, local cheddar and a farm-fresh egg. Served with root chips and house-made pickles.

PASTA 32

This week's pasta special



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.