

# THE MILLBROOK I N N

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## THE VINTAGE

### SMALLER EATS

#### SMOKEY TOMATO SALAD 18

Our Smokey tomato chutney is topped with Summer's peak heirloom tomatoes, pork belly lardons, pickled mustard seeds, and local blue cheese. Drizzled with a sherry vinaigrette

#### A GOAT'S LIFE SALAD 18

This week's freshest lettuces, wildflowers, oats and berries, topped with goat cheese and a balsamic-honey vinaigrette

#### STEELHOUSE TROUT GRAVELOX 18

House-cured Steelhead Trout in herbs from our garden, served with sliced cucumbers, pickled shallots, capers, and a lemon aioli

#### SUMMER GASPACHO 16

Featuring this week's freshest produce

### SIDES 10

#### TODAY'S SEASONAL SIDE

#### TRUFFLE PARM OR PLAIN FRIES

#### SMOKEY-SMASHED FINGERLINGS

#### PINT OF PICKLED VEG

### BIGGER EATS

#### MBD AGED NY STRIP 59

Dry-aged for 30 days, served with smokey smashed fingerlings and wilted greens

#### FOWL 36

Cast-iron roasted garden-herb chicken, with creamy polenta and a traditional Provençal ratatouille featuring eggplant, zucchini, fennel and tomatoes

#### FISH 37

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

#### BURGER 30

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

#### SUMMER 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.