

# MILLWRIGHT'S

RESTAURANT & TAVERN

## STARTERS

Johnny Cake Biscuits	4 for 9
buttermilk-cornbread biscuits, sesame butter	
*Wellfleet Oysters	6 for 21
mignonette, lemon	
*Tuna Tartare	18
nori, sesame, carrot-coconut vinaigrette	
Shrimp Cocktail	6 for 22
cocktail sauce, lemon	
Hearts of Palm Ceviche	15
plant based Peruvian ceviche, sweet potato chips	
Roasted Carrots	15
escabeche, tomatillo salsa, 'queso blanco', cilantro	
Kale Caesar Salad	14
meyer lemon, parmesan, crispy chickpeas	
Farm Green Salad	14
finback cheese, fennel, white balsamic dressing	
Mushroom Toast	15
cashew ricotta, spiced maple syrup, marinated mushrooms	
Octopus	22
green goddess, pickled shallots, roasted olives	
Chicken & Dumplings	14 / 27
gnocchi, roasted chicken, root vegetables	
Meat & Cheese Plate	17
Bella Bella duck sopressata, port wine Jasper Hill cheddar spread, crackers, pickles	
Lobster and Shrimp Toast	18
lobster and shrimp mousse, nuoc cham, cilantro	
*Beef Tartare	18
black garlic, preserved meyer lemon, cornichons	
Foie Gras Mousse	19
flavors of Banh Mi, jalapeño cilantro salsa, pickled vegetables, kewpie mayo, milk bread	
Duck Drumettes	18
harissa hot honey, mint yogurt, date & seed salad	
Tavern Chicken Wings	6 for 16
gochugang chili glaze, buttermilk dipping sauce	

## Our Farms & Purveyors

Young's Farm, Sub Edge Farm, Georoots Solar Farm, Seacoast Farms, Brown's Harvest, Sardilli Produce, Myers Produce, Bella Bella Gourmet, Small State Provisions, Mystic Cheese, Casi Paraiso Organics, Island Creek Oysters

Executive Chef **Ashley Fflag**  
Executive Pastry Chef **Kristin Eddy**  
Sous Chef **Scott Addey**

## ENTREES

Potato Masala	29
pea samosa, aloo hash, vadouvan sauce, cilantro, fried shallot	
Crispy Tofu	29
Gaji-Namul, crispy rice, radish kimchi, kalbi marinade	
Seared Scallops	37
Tom Kha broth, lobster and shrimp toast, carrot	
Black Sea Bass	37
ramp gribiche, asparagus, sourdough croutons, saffron	
Half Chicken	31
Bella Bella chicken, parmesan brodo, confit trumpet royale, mushroom xo, capellini noodles	
Lamb Loin	39
farro, fennel, date & seed salad, yogurt, pistachio	
Orecchiette e Uova	29
pork belly, English peas, cured egg yolk, shallot	
Millwright's Burger	19
cheddar, lettuce, onion, special sauce, fries	
Roasted Pork Belly	35
heirloom bean stew, shaved vegetable salad	

## STEAKS

*served with crispy potatoes, broccoli rabe, cognac cream*

NY Strip 10 oz	45
Filet 8 oz	60

## SIDES

Fries	9
Broccoli Rabe	9
Crispy Potatoes	9
Heirloom Bean Stew	9
contains bacon	

## CHEF'S TASTING MENU

*no substitutions, full table participation required*

A Tour of Our Cuisine	85
Beverage Pairings	55

\*thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness  
please inform staff if a person in your party has an allergy