



## SOUPS & SALADS

### Feature Soup

cup 6 | bowl 9

ask your server about this week's creation

### Grilled Baby Romaine Salad 14

lightly grilled artisan romaine heart, herb crostini, crispy prosciutto, Grana Padano parmesan and our signature avocado Caesar dressing

### Chef's Green Salad 12 V

arugula, artisan greens, grape tomato, cucumber, bell pepper, broccoli, roasted beets, goat cheese, candied walnuts, honey Dijon vinaigrette

Rosstown Farm's chicken breast 9

wild B.C. sockeye salmon 9

sautéed prawns 10

## STARTERS + SHARE PLATES

### Brazilian Steak Bites 14 GF

garlic soy and basil marinated steak, horseradish aioli and chimichurri salsa

### Oven Roasted Chicken Wings 15 GF

Sea Salt and Cracked Pepper

Korean BBQ with kimchi and toasted sesame seeds

Roasted Jalapeño Hot Sauce with Farmhouse Cheese Co. blue cheese yogurt dip

### Truffle Parmesan Fries 9

Grana Padano parmesan, truffle aioli

### Charcuterie & Cheese 18

a selection of Farmhouse Cheese Co. cheeses, locally-cured salamis, hummus, caper berries, olives and herb crostini

## PLANT BASED

### Moroccan Seared Broccoli 15 V

arugula, artisan greens, grape tomato, cucumber, bell pepper, roasted beets, nutritional yeast, candied walnuts, Dijon vinaigrette

### Grilled Zucchini 19 V

herbed barley pilaf, blistered cherry tomato, balsamic glazed, olive oil, arugula

### Wild Mushroom Gnocchi 21 V

sautéed wild mushrooms and grape tomatoes, lemon basil emulsion, nutritional yeast, truffle essence and fresh herbs

## BURGERS + SANDWICHES

served with fries, feature soup or side greens salad

### Grilled Sockeye Burger 18

pan-seared sockeye salmon, avocado purée, garlic aioli, lettuce, ripe tomatoes and pickled red onion on a brioche bun

### Guinness Chicken Burger 18

grilled Rosstown Farm's chicken breast, aged Guinness beer cheese, roasted garlic aioli, lettuce, tomato, pickle and sautéed onions on a brioche bun

### The Mills Bacon Cheddar Burger 16

applewood bacon, aged cheddar, roasted garlic aioli, tomato, lettuce, sautéed onions and pickle on a brioche bun

## ENTRÉES

### 10oz New York Steak 36

creamy mashed potatoes, seasonal vegetables, red wine demi glace

### sautéed mushrooms and onions 4.5

### peppercorn crusted 3.5

### Cajun blackened 2.5

### Sockeye Salmon Risotto 29

wild B.C. sockeye salmon, saffron risotto, mushrooms, zucchini, asparagus, micro greens salad

### Rosstown Roast Chicken 28

Moroccan spiced, herbed barley pilaf, roasted roots, honey mint yogurt, crispy prosciutto

## HOMEMADE DESSERTS

### Warm Fudge Brownie 9

decadent chocolate zucchini fudge brownie, dark chocolate sauce, vanilla bean ice cream

### Vanilla Crème Brûlée 9

chantilly cream and fresh berries

### Ice Cream Sundae 7

vanilla bean ice cream, dark chocolate sauce, sliced strawberries, crushed peanuts

GF gluten-free V vegan