

THE MILL RESTAURANT & SPORTS BAR

SCRATCH-MADE | LOCALLY SOURCED | AMERICAN CLASSICS

LUNCH MENU

STARTERS + SHARES

SEASONAL OYSTERS*

Rotating varieties from the PNW w/ house-made mignonette. 3

PIMENTO CHEESE & CRACKERS

Southern-style pimento spread; Tillamook sharp cheddar, fire roasted pimento, and Ritz crackers 10

HONEY PISTACHIO PRAWNS

Jumbo prawns, spicy honey glaze, and chopped pistachios. 18

SEAFOOD COCKTAILS

OREGON SHRIMP 16

Fresh Oregon shrimp meat, classic cocktail sauce + shaved fennel.

PRAWN BUCKET 25

Over a pound of jumbo prawns w/ cocktail + drawn butter.

LOBSTER 26

Butter poached tail meat, classic cocktail + drawn butter.

DIRTY PORK FRIES

Hand-cut steak fries, fresh herbs, garlic, Mama Lil's peppers, and Kurobuta pork. 11

MAKE THEM FILTHY

Adds cheese sauce or house-made andouille sausage gravy,

Kurobuta bacon, and fried farm-fresh egg 9

MILL WINGS

Buffalo | Thai ginger | Mill BBQ | Habanero Honey 12

Ghost pepper 1

SUMMER MAC

Pimento cheese sauce, penne pasta, & Ritz cracker crumbs. 13

PICKLE JAR (v)

Assorted pickled deliciousness. 5

SOUP + SALAD

ADD to any SALAD

*JIDORI CHICKEN 4 | KUROBUTA BACON 3 | CHILEAN SHRIMP 6
JUMBO PRAWNS 12 | BUTTER POACHED LOBSTER 16*

TODAY'S SOUP - ROTATING

Cup 5 | Bowl 8 | Rosemary BREAD + oil 5

(Clam Chowder \$1 upcharge)

MILL SALAD (v)(GF)

Seasonal lettuces, pickled onions, tomatoes, & choice of dressing.

6 SM / 12 LG

ANTON'S SALAD

Fresh Oregon shrimp, lettuces, onions, peppers, roasted oyster mushrooms, Rogue River Creamery Smokey Blue Cheese, and house-made vinaigrette. 11 SM | 18 LG

MILL WEDGE (v) (GF)

Baby iceberg lettuce, shaved fennel, heirloom cherry tomatoes, scallions, Rogue Creamery Smokey Blue Cheese, pistachios + green goddess dressing. 9 SM | 15 LG

GREEK COUNTRY SALAD (GF)

English cucumber, heirloom cherry tomato, red onion, goat cheese, fresh mint, parsley, oregano, & Greek dressing. 10

GRILLED PEACH SALAD (GF)

Yakima valley peaches, local greens, Rogue blue cheese, pickled onions, & caramelized onion vinaigrette. 12

STEAK SALAD*

Summer greens, pepper-crusted skirt steak, bourbon + honey glaze, champagne vinaigrette, Mama Lil's peppers, heirloom cherry tomatoes, shaved red onion, and goat cheese. 24

ENTREES

THE MILL CLUB

Grilled Jidori chicken, Kurobuta bacon, roasted tomato, lettuces, & herb aioli on croissant w/ hand-cut steak fries. 16

ADD Farm Fresh Egg 3 ADD Cheese 2

STEAK FRITES*

Marinated R&R Ranch Petite Filet, garlic chili + herb oil, and shoestring potatoes. 26

STREET TACOS PLATE

4 daily street tacos; fresh salsa, minced onion, & cilantro w/ pickled vegetable slaw. 13

PIMENTO GRILLED CHEESE

House-made pimento cheese on grilled rustic bread w/ hand-cut fries. 13

MILL BIRD

Roasted turkey, Kurobuta bacon, Jarlsburg cheese, tomato, & Mill sauce on grilled sourdough w/ hand-cut steak fries. 14

TURKEY BACON WRAP

Sliced turkey, Kurobuta bacon, Tillamook white cheddar, winter greens, Mill dressing, tomato, w/ hand-cut steak fries. 12

THAI CHICKEN WRAP

Jidori chicken, local lettuces, tomato, nuts, Thai basil & Thai ginger sauce, w/ hand-cut steak fries. 14

JIDORI CHICKEN TENDERS

Jidori chicken, herbed panko w/ house-made BBQ sauce, and hand cut steak fries. 13

FISH + CHIPS

Fresh Alaskan cod, local beer batter, hand-cut fries, & Mill tartar. 2PC 16 | 3PC 19

CHICKEN + WAFFLE

Fried boneless Jidori chicken, Belgian style waffle, & sambal maple sauce. 17

ADD Farm Fresh Egg 3 Nashville Hot style 2

B.L.T.

Bacon, lobster, tomato on toasted brioche w/ hand-cut fries. 26

ADD/SUB any BURGER

SUB Impossible Burger 5 | DOUBLE IT UP! 5 | SUB Chicken Breast 3

ADD Farm Fresh Egg 3 | ADD Kurobuta Bacon 3

JR BACON CHEESEBURGER*

1/4lb freshly-ground dry-aged prime R&R Ranch beef, Kurobuta bacon, cheddar, lettuce, tomato, red onion & Mill sauce, on brioche bun w/ hand-cut steak fries. 11

MILL BURGER*

1/2lb freshly-ground dry-aged prime R&R Ranch beef, Kurobuta bacon, Tillamook sharp cheddar, lettuce, tomato, onion, and Mill sauce on brioche bun w/ hand-cut steak fries. 17

PATTY MELT*

Freshly ground dry-aged prime R&R Ranch beef, grilled onions, cheddar and Swiss cheese w/ Mill sauce on grilled rye bread, w/ hand-cut steak fries. 16

FORAGERS BURGER*

1/2lb freshly-ground dry-aged prime R&R Ranch beef, roasted oyster mushrooms, Jarlsburg cheese, watercress, & truffle mayonnaise on brioche bun w/ hand-cut steak fries. 17

FARMHOUSE BURGER*

1/2lb hand ground dry aged burger, American cheese, shredded iceberg, red onion, tomato + garlic aioli on a toasted French roll, w/ hand-cut fries.



*Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.