



mill valley KITCHEN

starters

SOUP OF THE DAY \$8

VEGAN CHILI \$8 **GF** **V**
125 | 3 | 21 | 5 | 6

HUMMUS \$16 **V**
smoked olive, chermoula, pine nut, vegetables,
sourdough pinsa
580 | 22 | 83 | 20 | 18

EDAMAME \$11 **GF** **V**
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4

MANGO VEGGIE SPRING ROLLS \$10 **GF** **V**
carrot, cucumber, thai basil, mint, peanut sauce
280 | 10 | 42 | 8 | 3

GRILLED CHICKEN WINGS \$15 **GF**
korean dry rub, sweet chili lime
420 | 11 | 55 | 17 | 0

STEAMED MUSSELS* \$19
harissa broth, chorizo, olives, preserved lemon, sourdough
480 | 23 | 25 | 27 | 1

salads

MIXED GREENS \$7 small / \$11 large **GF** **VA**
chèvre, dried cranberries, pepitas, ground flax seed,
red wine vinaigrette
250 | 20 | 13 | 7 | 3

BABY KALE \$8 small / \$12 large **GF** **VA**
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3

BEET & APPLE SALAD \$12 **GF** **VA**
spinach, walnut, bleu cheese, cider vinaigrette
320 | 22 | 31 | 9 | 3

WARM MUSHROOM PANZANELLA** \$15
roasted mushroom, grilled sourdough, herbed ricotta,
petite greens
235 | 5 | 36 | 12 | 5

STEAK SALAD* \$21 **GF**
aleppo marinade, grilled vegetables, feta, avocado,
sun dried tomato vinaigrette, oregano goddess
490 | 27 | 36 | 37 | 12

GRILLED SHRIMP SALAD* \$18 **GF**
green papaya, mango, kelp noodles, 5 spice peanuts,
micro cilantro
345 | 10 | 30 | 40 | 6

flatbreads

cold fermented sourdough pinsas

TOMATO AND MOZZARELLA \$18
725 | 25 | 100 | 25 | 8

CHARRED ONION, GOAT CHEESE, \$20
FENNEL PESTO, ALMOND
705 | 34 | 99 | 26 | 10

HAM, FIG, BLEU CHEESE, ARUGULA \$21
640 | 25 | 80 | 36 | 9

CHORIZO, MANCHEGO, & GREEN OLIVE \$21
700 | 40 | 48 | 37 | 4

ROASTED MUSHROOM, HERBED RICOTTA, \$22
TRUFFLE, POMODORACCIO TOMATO**
810 | 30 | 96 | 39 | 14

Nutritional Information

from left to right, the numbers under each menu item represent:

calories fat carbohydrates protein fiber

GF gluten-free **V** vegan **VA** vegan adaptable

entrées

MISO GLAZED SEABASS* \$42 **GF**
ginger-shiitake quinoa, sweet and sour cucumber
500 | 32 | 44 | 41 | 9

NORDIC BLU SALMON* \$32 **GF**
caramelized brussels sprouts, fennel, sweet potato, cherry
mustard, fennel pesto
770 | 35 | 69 | 48 | 14

GRILLED PORK TENDERLOIN* \$26 **GF**
sweet potato, cabbage slaw, jerk sauce
840 | 30 | 100 | 64 | 38

SEARED SCALLOPS* \$36 **GF**
parmesan grits, roasted pepper, bacon, herbs
710 | 23 | 40 | 19 | 5

ROASTED WILD ACRES HALF CHICKEN** \$29
farro-mushroom risotto, mushrooms,
watercress, chicken jus
740 | 21 | 70 | 45 | 10

RATATOUILLE \$25 **GF** **V**
roasted vegetables, pistachio romesco, crispy quinoa,
tomato relish
375 | 18 | 40 | 10 | 10

PAPPARDELLE BOLOGNESE \$23
tomato confit, parmesan, basil
635 | 26 | 55 | 30 | 7

GRILLED FILET* \$38 **GF**
butternut squash puree, black garlic, pickled fresno, cilantro
770 | 41 | 44 | 51 | 5

handhelds

served with side salad

SALMON BURGER* \$19
lettuce, tomato, onion, avocado, aioli
850 | 65 | 30 | 38 | 6

BISON BURGER* \$20
lettuce, tomato, onion, avocado, aioli
800 | 54 | 33 | 44 | 7

VEGGIE BURGER \$18 **VA**
beet and lentil patty, lettuce, tomato, onion, avocado,
lemon aioli *contains nuts*
900 | 43 | 94 | 32 | 28

FELLERS RANCH WAGYU SMASH BURGER* \$19
cheddar cheese, lettuce, tomato, onion, special sauce
880 | 56 | 37 | 57 | 4

SHRIMP TACOS* \$21 **GF**
grilled shrimp, slaw, avocado, heirloom corn tortillas
600 | 29 | 44 | 37 | 8

sides

SEARED BROCCOLI \$10 **GF** **VA**
garlic, lemon, chili, parmesan, pine nuts
200 | 14 | 17 | 10 | 7

CURRIED CAULIFLOWER \$11 **GF** **VA**
raz el hanout, tikka sauce, pickled raisins
180 | 4 | 23 | 5 | 5

SESAME CARROTS \$10 **GF** **VA**
tahini yogurt
130 | 6 | 16 | 6 | 3

CRISPY POTATOES \$9 **GF** **VA**
crème fraîche, chives
480 | 30 | 56 | 6 | 6

WHIPPED COCONUT SWEET POTATOES \$9 **GF** **V**
160 | 5 | 24 | 3 | 4

CRISPY BRUSSELS SPROUTS \$11 **GF** **V**
chermoula, pine nuts
375 | 18 | 26 | 12 | 5

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

**Wild mushrooms are not an inspected product and are harvested from a non-inspected site.

Menu items reflect cash prices. Payments made by credit card are subject to a 3% convenience fee.