



# mill valley KITCHEN

## starters, snacks, & sides

**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

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

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

**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

## handhelds

served with side salad

**BREAKFAST BURRITO** \$17  
scrambled egg, black bean, potato, pico de gallo, cheddar,  
avocado, harissa aioli  
600 | 40 | 42 | 20 | 14

**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

**MEDITERRANEAN WRAP** \$18  
grilled chicken, tomato, cucumber, onion, harissa, tzatziki  
430 | 20 | 25 | 39 | 6

**TURKEY AVOCADO** \$17 **VA**  
smoked turkey, lettuce, tomato, onion, avocado, aioli  
470 | 21 | 59 | 16 | 9

**CHERRY MUSTARD CHICKEN SANDWICH** \$17  
chicken confit, brie cheese, arugula, apple  
535 | 22 | 50 | 13 | 6

## flatbreads

cold fermented sourdough pinsas

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

**CHARRED ONION, GOAT CHEESE, FENNEL PESTO, ALMOND** \$20  
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, TRUFFLE, POMODORACCIO TOMATO\*\*** \$22  
810 | 30 | 96 | 39 | 14

## salads

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

**BABY KALE** \$12 **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

**CONFIT CHICKEN COBB** \$16 **GF**  
romaine, onion, tomato, blue cheese, avocado, egg, bacon,  
red wine vinaigrette  
580 | 41 | 18 | 35 | 4

**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

**WARM MUSHROOM PANZANELLA\*\*** \$15  
roasted mushroom, grilled sourdough, petite greens, chèvre,  
dijon vinaigrette  
235 | 5 | 36 | 12 | 5

## add protein

**CHICKEN BREAST** \$9 **GF** **TERES MAJOR STEAK\*** \$14 **GF**  
190 | 3.5 | 0 | 36 | 0 250 | 15 | 0 | 28 | 0

**GRILLED SALMON\*** \$12 **GF** **GRILLED SHRIMP\*** \$10 **GF**  
230 | 14 | 0 | 25 | 0 135 | 3 | 1 | 27 | 0

## entrées

**DAILY OMELETTE\*** \$16 **GF**  
two eggs, seasonal selection, side salad

**HUEVOS RANCHEROS\*** \$17 **GF**  
chorizo, black beans, salsa verde, radish, avocado  
580 | 31 | 30 | 48 | 6

**MISO GLAZED SEABASS\*** \$42 **GF**  
ginger-shiitake quinoa, sweet and sour cucumber  
500 | 32 | 30 | 38 | 4

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

**KIMCHI FRIED RICE BOWL\*** \$17 **GF**  
chicken thigh, grilled caulilini, carrot, shiitake, peas, yum  
yum sauce, fried egg  
550 | 29 | 35 | 40 | 35

**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

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

## 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

\*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.