



# 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

**DUCK CONFIT TACOS** \$16 **GF**  
jicama tortilla, avocado, orange cranberry salsa  
190 | 11 | 10 | 14 | 5

**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

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

**STEAK SALAD\*** \$21 **GF**  
aleppo marinade, grilled vegetables, feta, avocado,  
sun dried tomato vinaigrette  
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, FENNEL PESTO, ALMOND** \$20  
705 | 34 | 99 | 26 | 10

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

**BBQ CHICKEN, RED ONION, PINEAPPLE, PICKLED FRESNO, CILANTRO** \$21  
815 | 32 | 100 | 42 | 10

**ROASTED MUSHROOM, HERBED RICOTTA, TRUFFLE, POMODORACCIO TOMATO\*\*** \$22  
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 DUCK BREAST & CONFIT LEG\*** \$37  
coconut braised cabbage, red curry apricot chutney, jicama  
coconut slaw  
900 | 51 | 42 | 71 | 12

**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

**ORECCHIETTE PASTA** \$24  
pork sugo, spinach, ricotta, crispy shallots, chili thread  
850 | 43 | 69 | 44 | 6

**FELLERS RANCH WAGYU SIRLOIN\*** \$38 **GF**  
cauliflower, 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

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

## 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

\*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.