



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

DUCK CONFIT BAHN MI \$18
 pâté, aioli, pickled carrots, cucumber, jalapeno, cilantro
 690 | 20 | 100 | 45 | 37

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

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

SMOKED 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
 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) **FELLERS RANCH WAGYU 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
 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

BROWN RICE BOWL* \$17 (GF)
 chicken thighs, grilled broccoli, carrot, cucumber, fried egg,
 kimchi, special sauce, sesame
 640 | 31 | 46 | 45 | 6

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

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

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

BLACK BEAN SWEET POTATO BOWL* \$16 (GF) (VA)
 quinoa, spinach, fried egg, pico de gallo, feta, avocado,
 cilantro
 520 | 12 | 54 | 21 | 13

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.