



mill valley KITCHEN

starters

SOUP OF THE DAY \$7/10

VEGAN CHILI \$7
125 | 3 | 21 | 5 | 6

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

EDAMAME \$10
salted, lemon, or spicy
280 | 12 | 39 | 7 | 4

BAKED OYSTERS \$13
parmesan, oregano, chili, lemon
180 | 9 | 8 | 16 | 0

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

chilled

OYSTERS* \$MP
ask your server about our daily selection
10 | 1 | 5 | 6 | 0

SHRIMP & OCTOPUS CEVICHE* \$15
tomato, onion, avocado, chili, tortilla
240 | 8 | 16 | 28 | 16

SHRIMP COCKTAIL* \$15
3 jumbo shrimp, cocktail sauce
120 | 2 | 5 | 21 | 0

AHI TUNA POKE* \$18
soy, sesame, avocado, cucumber, pickled fresno,
bibb lettuce
275 | 14 | 14 | 14 | 4

salads

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

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

COMPRESSED WATERMELON \$12
feta, marcona almonds, basil
300 | 20 | 23 | 10 | 4

ROASTED BEET SALAD \$12
fennel, orange, frisée, bleu cheese, hazelnut,
caraway vinaigrette
320 | 22 | 31 | 9 | 3

flatbreads

cold fermented sourdough pinsa

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

HAM, FIG, BLEU CHEESE, & ARUGULA \$23
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

BRAISED FENNEL, ARTICHOKE, CALABRIAN CHILIS \$20
430 | 15 | 52 | 24 | 6

entrées

MISO GLAZED SEABASS* \$38
ginger-shiitake quinoa, sweet and sour cucumber
580 | 22 | 83 | 20 | 18

SKUNA BAY SALMON* \$25
tomato-cucumber gazpacho, basil sauce
450 | 31 | 9 | 33 | 3

SEARED AHI TUNA* \$36
black rice, kimchi aioli, hearts of palm, scallion
563 | 25 | 38 | 47 | 3

GRILLED PORK TENDERLOIN* \$24
sweet potato, cabbage slaw, jerk sauce
290 | 11 | 10 | 38 | 3

ROASTED HALF CHICKEN \$23.
farro-mushroom risotto, pickled beech mushroom,
arugula, chicken jus
740 | 21 | 70 | 45 | 10

FELLERS RANCH WAGYU SIRLOIN* \$32
cauliflower, black garlic, pickled fresno, cilantro
770 | 41 | 44 | 51 | 5

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

TORCHIO PASTA \$23
pea puree, snap peas, goat cheese, marinated tomato
710 | 19 | 63 | 28 | 9

handhelds

served with side salad | +2 tempura vegetables

BISON BURGER* \$18
lettuce, tomato, onion, avocado, aioli
800 | 54 | 33 | 44 | 7

VEGGIE BURGER \$15
beet and lentil patty, lettuce, tomato, onion, avocado,
lemon aioli *contains nuts*
900 | 43 | 94 | 32 | 28

FELLERS RANCH WAGYU BURGER* \$16
cheddar cheese, lettuce, tomato, onion, special sauce
880 | 56 | 37 | 57 | 4

sides

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

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

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

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

BLISTERED SHISHITO \$11
pepper jelly, goat cheese
300 | 22 | 21 | 9 | 9

TEMPURA VEGETABLES \$10
seasonal vegetables, herbs, green goddess
370 | 29 | 26 | 4 | 5

Nutritional Information

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

calories fat carbohydrates protein fiber

gluten-free vegan 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.