



# mill valley KITCHEN

## starters, snacks, & sides

**SOUP OF THE DAY** \$7/10

**VEGAN CHILI** \$7/\$10   
125 | 3 | 21 | 5 | 6

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

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

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

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

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

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

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

### 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

### add protein

**CHICKEN BREAST** \$9   
190 | 3.5 | 0 | 36 | 0

**FELLERS RANCH WAGYU STEAK\*** \$14   
250 | 15 | 0 | 28 | 0

**GRILLED SALMON** \$12   
230 | 14 | 0 | 25 | 0

**GRILLED GARLIC SHRIMP** \$10   
135 | 3 | 1 | 27 | 0

## 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

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

**GRILLED SHRIMP SALAD\*** \$19   
green papaya, mango, bean sprouts, kelp noodles, 5 spice  
peanuts, micro cilantro  
345 | 10 | 30 | 40 | 6

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

**KIMCHI FRIED RICE BOWL\*** \$16   
chicken thigh, grilled caulini, carrot, shiitake, peas, yum yum  
sauce, fried egg  
550 | 29 | 35 | 40 | 35

## handhelds

served with side salad or fresh fruit | +2 tempura vegetables

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

**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

**TURKEY AVOCADO WRAP** \$14  
smoked turkey, lettuce, tomato, onion, avocado, aioli  
470 | 21 | 59 | 16 | 9

**OYSTER PO' BOY** \$19  
cornmeal crusted oysters, spicy aioli, lettuce, tomato, onion  
510 | 29 | 44 | 16 | 2

**MEDITERRANEAN WRAP** \$17  
grilled chicken, tomato, cucumber, onion, harissa, tzatziki  
430 | 20 | 25 | 39 | 6

## 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

\*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.

### Nutritional Information

from left to right, the numbers under each menu item represent:  
calories fat carbohydrates protein fiber

gluten-free vegan vegan adaptable