



mill valley KITCHEN

starters

SOUP OF THE DAY \$8

VEGAN CHILI \$8
125 | 3 | 21 | 5 | 6

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

EDAMAME \$11
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4

MANGO VEGGIE SPRING ROLLS \$10
carrot, cucumber, thai basil, mint, peanut sauce
280 | 10 | 42 | 8 | 3

AHI TUNA POKE* \$18
soy, sesame, avocado, cucumber, pickled fresno,
bibb lettuce
275 | 14 | 14 | 24 | 4

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

DUCK CONFIT TACOS \$16
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
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

WEDGE SALAD \$14
bacon buttermilk, tomato, soft egg, blue cheese,
breadcrumbs
605 | 43 | 18 | 35 | 4

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

flatbreads

cold fermented sourdough pinsas

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

**CHARRED ONION, GOAT CHEESE, \$20
FENNEL PESTO, ALMOND**
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

entrées

MISO GLAZED SEABASS* \$42
ginger-shiitake quinoa, sweet and sour cucumber
500 | 32 | 44 | 41 | 9

GRILLED NORDIC BLU SALMON* \$32
warm potato broth, braised radish, charred leeks, fingerling
potato chips, mustard seed
590 | 26 | 29 | 33 | 7

GRILLED PORK TENDERLOIN* \$26
sweet potato, cabbage slaw, jerk sauce
840 | 30 | 100 | 64 | 38

ROASTED WILD ACRES HALF CHICKEN \$29
baby seasonal vegetables, ricotta dumplings, chicken jus
810 | 35 | 65 | 58 | 6

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

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

FELLERS RANCH WAGYU SIRLOIN* \$38
cauliflower, black garlic, pickled fresno, cilantro
770 | 41 | 44 | 51 | 5

TORCHIO PASTA \$24
pea puree, snap peas, goat cheese, marinated tomato
710 | 19 | 63 | 28 | 9

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

burgers

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
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

sides

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

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

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

WHIPPED COCONUT SWEET POTATOES \$9
160 | 5 | 24 | 3 | 4

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.