



mill valley KITCHEN

starters, snacks, & sides

SOUP OF THE DAY \$8

VEGAN CHILI \$8 (GF) (V) (VA)
125 | 3 | 21 | 5 | 6

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

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

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

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

CURRIED CAULIFLOWER \$11 (GF)
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

MEDITERRANEAN WRAP \$16
grilled chicken, tomato, cucumber, onion, harissa, tzatziki
430 | 20 | 25 | 39 | 6

FELLERS RANCH WAGYU SMASH BURGER* \$19
cheddar cheese, lettuce, tomato, onion, special sauce
880 | 56 | 37 | 57 | 4

TURKEY AVOCADO \$15 (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 & 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
640 | 25 | 80 | 36 | 9

ROASTED MUSHROOM, HERBED RICOTTA, TRUFFLE, & POMODORACCIO TOMATO** \$22
810 | 30 | 96 | 39 | 14

salads

MIXED GREENS \$11 (GF) (VA)
goat cheese, 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

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, chèvre,
dijon vinaigrette
235 | 5 | 36 | 12 | 5

add protein

CHICKEN BREAST \$9 (GF) (VA)
190 | 3.5 | 0 | 36 | 0

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

GRILLED SALMON \$12 (GF) (VA)
230 | 14 | 0 | 25 | 0

GRILLED GARLIC SHRIMP \$10 (GF)
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

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

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

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

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

GRILLED SHRIMP SALAD \$18 (GF)
green papaya, mango, bean sprouts, kelp noodles, 5 spice
peanuts, micro cilantro
345 | 10 | 30 | 40 | 6

SMOKED CHICKEN COBB \$16 (GF)
romaine, onion, tomato, blue cheese, avocado, egg, bacon,
champagne vinaigrette
580 | 41 | 18 | 35 | 4

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.