

LUNCH

- {GF} gluten free
- {DF} dairy free
- {V} vegan
- {VA} vegan adaptable



Monday - Saturday: 11am-9pm

Menu items reflect cash prices.

Payments made by credit card are subject to a 3% convenience fee.

STARTERS & SIDES

- SOUP OF THE DAY\$9
- VEGAN CHILI {GF, V}\$9
125 | 3 | 21 | 5 | 6
- HUMMUS {V}\$18
olive, chermoula, pine nut, vegetables, sourdough
580 | 22 | 83 | 20 | 18
- EDAMAME {GF, V}\$12
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4
- CRISPY POTATOES {GF, VA}\$10
crème fraîche, garlic, herbs, chives
480 | 30 | 56 | 6 | 6
- TEMPURA VEGETABLES {GF, VA}\$11
seasonal vegetables, herbs, green goddess
370 | 29 | 26 | 4 | 15
- CHICKEN WINGS {GF}\$16
choice of:
- korean dry rub with sweet chili lime {DF}
- house bbq with ranch
420 | 11 | 55 | 17 | 0
- SESAME CARROTS {GF, VA}\$11
tahini yogurt
130 | 6 | 16 | 6 | 3
- CURRIED CAULIFLOWER {GF, VA}\$12
ras el hanout, tikka sauce, pickled raisins
180 | 4 | 23 | 5 | 5
- SEARED BROCCOLI {GF, VA}\$11
garlic, lemon, chili, parmesan, pine nuts
200 | 14 | 17 | 10 | 7
- ROASTED SWEET POTATOES {GF, DF, V}\$11
gochujang
310 | 1.5 | 70 | 6 | 10
- HAND CUT FRIES {GF, VA}\$9
fry sauce
+upgrade garlic truffle fries \$2

SALADS

- MIXED GREENS {GF, VA}
spring mix, chèvre, dried cranberries, pepitas, ground flax seed, red wine vinaigrette
250 | 20 | 13 | 7 | 3
- \$13 -
 - BABY KALE {GF, VA}
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3
- \$13 -
 - DUCK CONFIT CAESAR
radicchio, grana padano, breadcrumb, prunes, chives
810 | 66 | 33 | 25 | 3
- \$16 -
 - GRILLED SHRIMP SALAD* {GF, DF}
green papaya, mango, kelp noodles, 5 spice peanuts, micro cilantro
345 | 10 | 30 | 40 | 6
- \$20 -
 - STEAK SALAD* {GF}
aleppo marinade, roasted vegetables, feta, avocado, tomato vinaigrette, oregano goddess
490 | 27 | 36 | 37 | 12
- \$23 -
 - CONFIT CHICKEN COBB {GF}
romaine, onion, tomato, bleu cheese, avocado, egg, bacon, red wine vinaigrette
580 | 41 | 18 | 35 | 4
- \$18 -
- ADD PROTEIN -----
- CHICKEN BREAST {GF}\$10
190 | 3.5 | 0 | 36 | 0
 - GRILLED SALMON* {GF}\$15
230 | 14 | 0 | 25 | 0
 - TERES MAJOR STEAK* {GF}\$16
250 | 15 | 0 | 28 | 0
 - GRILLED GARLIC SHRIMP* {GF}\$12
135 | 3 | 1 | 27 | 0

HANDHELDS

served with side salad

- BREAKFAST BURRITO*
scrambled egg, black bean, potato, pico de gallo, cheddar, avocado, harissa aioli
600 | 40 | 42 | 20 | 14
- \$18 -
- SALMON BURGER*
lettuce, tomato, onion, avocado, aioli
850 | 65 | 30 | 38 | 6
- \$20 -
- FELLERS RANCH WAGYU BURGER*
cheddar, lettuce, tomato, onion, special sauce
880 | 56 | 37 | 57 | 4
- \$21 -
- BISON BURGER*
lettuce, tomato, onion, avocado, lemon aioli
add cheese +\$1, egg +\$2, bacon +\$3
800 | 54 | 33 | 44 | 7
- \$23 -
- FALAFEL BURGER
house falafel patty, lettuce, tomato, red onion, tzatziki, harissa aioli
870 | 41 | 90 | 39 | 18
- \$19 -
- SHRIMP TACOS* {GF}
grilled shrimp, slaw, avocado, corn tortillas
600 | 29 | 44 | 37 | 8
- \$23 -
- TURKEY AVOCADO WRAP
smoked turkey, lettuce, tomato, onion, avocado, aioli
470 | 21 | 59 | 16 | 9
- \$18 -
- MEDITERRANEAN WRAP
grilled chicken, tomato, onion, cucumber, harissa, tzatziki
430 | 20 | 25 | 39 | 6
- \$19 -

FLATBREADS

cold fermented sourdough with mozzarella

- TOMATO, FRESH MOZZARELLA, & BASIL\$20
725 | 25 | 100 | 25 | 8
- PEPPERONI & HOT HONEY\$23
900 | 50 | 78 | 35 | 2
- PIPPERADE, CHICKEN CONFIT, FONTINA, PICKLED RED ONION\$24
930 | 53 | 63 | 49 | 3
- ROASTED MUSHROOM, TRUFFLE,\$24
HERBED RICOTTA, POMODORACCIO TOMATO*
810 | 30 | 96 | 39 | 14

ENTREES

- DAILY OMELETTE*\$18
seasonal selection, side salad
- RATATOUILLE {GF, V}\$25
roasted vegetables, pistachio romesco, quinoa cake, confit tomato, micro blend
375 | 18 | 40 | 10 | 10
- MISO GLAZED SEA BASS* {GF}\$42
ginger-shiitake quinoa, sweet and sour cucumber, cilantro
580 | 22 | 83 | 20 | 18
- KIMCHI FRIED RICE BOWL* {GF}\$19
chicken thigh, broccoli, carrot, shiitake, peas, yum yum sauce, fried egg *contains shrimp*
550 | 29 | 35 | 40 | 35
- BRAISED PORK TANGLED NOODLES {DF}\$28
braised pork, collar greens, broth, togarashi
910 | 45 | 87 | 38 | 8
- HERB CRUSTED PORK TENDERLOIN* {GF, DF}\$30
braised cabbage, poached apple compote, candied walnuts
870 | 61 | 31 | 51 | 12

NUTRITIONAL INFORMATION

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

*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.



Northern
HOSPITALITY & CO.

www.millvalleykitchen.com