


**Fresh Oysters**  
1/2 or Full Dozen  
\$MKT



# The Peppermill

EST: 2019

## SHARED PLATES

### CHARCUTERIE BOARD \$21

Assorted meat, cheese, house made accouterments, toasted bread

### FOIE GRAS \$18

Date jam, dried fruit, corn nuts, balsamic reduction

### WONTON CRAB DIP \$12

Cream cheese, chile flakes, crab meat, chives, green onion, won ton chips

### GRILLED OCTOPUS \$16

Charred oranges, yams, white balsamic, fried cous cous, chorizo oil, fennel arugula radish salad \*

### KING CRAB SALAD \$15

Green apple, celery, hearts of palm, cashew, warm curry butter, pea sprouts \*

### WOOD-FIRED BONE MARROW \$14

Two canoes topped with crispy short rib, peppadew jam, grilled bread \*



- Executive Chef/Owner: Chad Bolar
- General Manager/Owner: Becky Bolar
- Sous Chef: Mikey Alesi

## SALADS

### Strawberry Spinach Salad \$12

Strawberry, Spinach, Walnuts, Red Onions, Goat Cheese, balsamic vinaigrette.

ADD Protein \$9.00 Chicken, Steak, Shrimp or Duck

### HOUSE SALAD \$9

Shredded gem lettuce, red cabbage, cucumbers, freeze dried fruit, assorted pickled vegetables, candied walnut crumble, house vinaigrette

### GRILLED BROCCOLI CEASER \$13

Bacon, Pickled Shallots, Oven Dried Tomatoes, Shaved Parmesan, White Truffle Ceaser

### KALE SALAD \$15

Stone fruit, radish, carrots, avocado, feta, nuts, honey, apple, cider vinaigrette

## MAINS

### HOUSE BURGER \$15

Pork belly, red pepper jam, smoked chili aioli, tomato, pickle, onion, arugala

### HOUSE PASTA \$MKT

Ask Your Server About Our Ever Changing Fresh Hand Crafted Pasta

### ROASTED LEMON THYME CHICKEN \$25

100 Layer au gratin potatoes, butter bean carrot dill ragu, lemon thyme bone broth

### CHEF WHIM \$15/30

Let Our Chefs Get Creative And Create An Appetizer Or Entree For You! \*

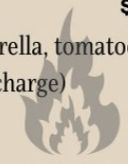
### MARKET FISH \$MKT

Ask Your Server About Our Ever Changing Fresh Fish \*

## WOOD-FIRED PIZZA

### THE GODFATHER II \$12

House made marinara fresh buffalo mozzarella, tomatoes, basil, garlic on house dough (add pepperoni, no charge)



### WHITE \$15

Pesto, sliced tomato, speck, arugula, Parmesan, lemon oil

### DUCK CONFIT \$13

Goat cheese, pepadew, fresno chilies, hot honey, arugula, pickled red onions

## WOOD-FIRED GAME

### LAMB MEATLOAF \$28

Roasted carrots, black garlic whipped potatoes, marsala jus, pepadew glaze

### ASIAN STYLE SHORT RIB \$30

Grilled short rib, braised in soy truffle red wine, whipped potatoes, grilled bok choy, ginger radish, slaw, dashi

### 45 DAY AGED RIBEYE \$47

Mushroom demi, twice baked potato, grilled broclini

### STEAK & FRITES \$23

Hanger steak, chard leek puree, fried onions, au poivre sauce

### PORK SHOULDER \$26

Roasted apples, french toast spaetzle, garlic zucchini, honey mustard glaze.

### SMOKED FILET \$42

King crab crusted, snow pea linguine, roasted cherry tomatoes, maltese sauce, red wine honey

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. \*