



MILLWORKS

ART • FOOD • BREWERY

Small Plates

half dozen raw chesapeake bay oysters | 15
blood orange and champagne mignonette, house hot sauce

steamed mussels | 13
coconut curry broth, charred green onions, ginger, lemon grass, basil, black garlic bread

deviled eggs | 7
wholesome living acres pastured eggs, shaved red onion, house smoked paprika, candied millworks bacon, fresh tarragon, pickled mustard seeds

millworks macaroni and cheese | 10
lykens valley creamery raw milk cheeses, breadcrumbs

brisket pierogies | 12
smoked brisket, potato and smoked cheddar, brown butter, crème fraiche, crispy fried onion

urban picnic | 18
house cured and smoked meats, local grass-fed artisan cheeses, house pickled vegetables, mustard, crostini

cauliflower buffalo "wings" | 12
house fermented hot sauce, crumbled blue cheese, micro cilantro

millworks stout gravy fries | 13
house cut french fries, caramelized onion stout gravy, lykens valley cheeses

Vegetables

butternut squash bisque | 9
roasted local squash, kennett square mushrooms, house-made creme fraiche, autumn spice

roasted beet and arugula | 14
roasted local beets, baby arugula, dijon vinaigrette, candied pecans, chevre cheese

wood grilled kale and broccoli rabe salad | 14
quick charred local kale and broccoli rabe, chimichurri vinaigrette, sheep's milk romano, chile dusted pumpkin seeds

Add to any salad
8oz wood-grilled ny strip steak | 12
free-range wood-grilled chicken breast | 7
three new jersey day boat scallops | 11

Consuming raw or undercooked meat, seafood, poultry, and dairy may increase your risk of foodborne illness.

If you have an allergy please speak to the chef or your server.

Valentines Day Specials

winter parsnip salad | 14
baby mache and bibb lettuce, roasted parsnips, goat essa blue cheese, wood grilled radicchio, sherry vinaigrette, parsnip chips

lobster mac and cheese | 27
wholesome living acres pastured eggs, shaved red onion, house smoked paprika, candied millworks bacon, fresh tarragon, pickled mustard seeds

wood grilled beef tenderloin | 40
8oz filet, truffled celery root puree, sauteed brussel sprouts and kale, port wine glaze

organic salmon | 30
roasted beet risotto, arugula and kale, blood orange beurre rouge

pork osso bucco | 25
local braised pork shank, creamy polenta, wilted greens, natural jus

Entrees

wild mushroom bourguignon | 24
roasted local mushrooms, red wine, pearl onions, caramelized mirepoix, roasted carrots, creamy castle valley grits, double mushroom gravy, shaved scallion

slow roasted meatloaf | 25
local grass-fed beef and our house smoked bacon, whipped potatoes, seasonal farm fresh vegetables, caramelized onion millworks stout gravy

new jersey day boat scallops | 28
stone ground polenta, local apples, fennel, kale, spiced cider reduction

wood-grilled ny strip steak | 34
12oz hand cut grass-fed ny strip, blue cheese whipped potatoes, charred baby carrots, onion gravy

cast iron seared trout | 28
cedar plank roasted, seasonal succotash, wilted kale, smoked tomato beurre blanc, pea shoots

Sides

mixed greens | 5
hand cut french fries | 5
seasonal vegetable | 6
mushrooms and truffle | 6
whipped potatoes | 5
house made coleslaw | 4

Local Farms

Lykens Valley Creamery
Threefold Farms
Green Ridge Acres
Village Acres Farm
Lancaster Farm Fresh Co-op
Camelot Valley Creamery
Deer Creek Malthouse

Kepler's Seafood
Limestone Springs
Calicutts Spices
Wholesome Living Acres
LEAF Project
Sandi's Breads
Double Eagle Malt

Landisdale Farm
Abe's Bakery
R.L. Irwin Co
Castle Valley Mill
Elementary Coffee
Caputo Brothers