

— FRESH FISH —

Matt the Miller's Tavern is committed to obtaining the finest fresh seafood available, and uses only sustainably caught fish. Enjoy our seasonal seafood features—while supplies last

ASIAN SALMON*

Salmon filet pan seared and served with soy-honey glaze, coconut edamame rice and mixed vegetables. 18.99

PAN SEARED WALLEYE

A lightly breaded filet covered in a panko crust and topped with a soy-citrus butter sauce. Served with horseradish mashed potatoes and asparagus. 22.99

SWORDFISH TACOS

Three flour tortillas topped with blackened swordfish, creamy avocado sour cream, shredded cabbage tossed in a light Blue Moon vinaigrette, and finished with homemade sweet and spicy pineapple pico de gallo. Served with a side of our coconut edamame rice and house pickled onions. 17.99



CARMEL



HEMGROWN

CHEF'S MENU

FRESH | LOCAL | SUSTAINABLE



Our specials highlight the best local, organic, and sustainable fare of the season. Made from scratch by our team of chefs, this menu is an opportunity to enjoy some delicious and healthy indulgences made available by the season. Enjoy!

SPINACH SALAD WITH WARM BACON VINAIGRETTE

Fresh baby spinach topped with thin-sliced Fuji apples, gorgonzola crumbles, candied walnuts, sliced shallots, dried cherries, Fischer Farms natural chicken breast, and our warm bacon vinaigrette dressing. 14.99

PORK BELLY AND PEPPADEW FLATBREAD

This Fall flatbread is topped with diced pork belly that is cured and roasted in-house, and served on a goat cheese-ricotta mousse with sweet and slightly spicy peppadew peppers, thin-sliced Fuji apples, tart pomegranate seeds, and finished with melted smoked Gouda cheese. 13.99

SEAFOOD ARRABIATTA WITH ANGEL HAIR

Our extra spicy homemade tomato sauce that is tossed with fresh sautéed shrimp, mussels, and calamari and served over angel hair pasta. 17.99

BEEFALO MEATLOAF

We use Fassnacht Farms, locally grown, 100% natural and hormone free, ground Beefalo to make our full flavored meatloaf. It is topped with a shiitake mushroom and red wine reduction, and served with a side of rainbow chard and a creamy califlower-bleu cheese purée. 17.99

TIRAMISU

Homemade tiramisu by locally owned Circle City Sweets—a regular at the Carmel Farmers Market. This rich and creamy, coffee flavored dessert will be the perfect end to your meal. Contains alcohol. 9.99

FEATURED COCKTAILS

SALTED CARAMEL SPICE

RumChata, Patron Incendio, Butterscotch 9

THE GENTLEMAN'S FIG

Figenza Fig Vodka, Bourbon, Lemon 10