THE PEPPERMILL
EST. 2019
CHEF CHAD & WIFE BECKY
BOLAR

STARTERS

Corn Bread Escargot - 20.00
Warm corn bread, escargot, bacon red pepper jam, hot honey, truffle herb butter

Wood Fired Bone Marrow - 25.00
Bacon jam, herb pesto, green apple chimichurri , black garlic purée, grilled house made bread*

Lobster Corn Dogs - 24.00
Corn meal fried lobster corn dogs with truffle honey mustard

Sweet and Sour Calamari -18.00
Tempura batter, tossed in lemon pepper served with spicy Pomo sauce

Shrimp Cocktail- 18.00
Six shrimp with house made atomic cocktail sauce

Tuna Crudo - 18.00
House made horseradish chimichurri and EVOO toast *

Crispy Pork Belly— 18.00
Warm date syrup, maple mascarpone, shallots

French Onion Dip - 12.00
Fresh chives and dill, served with house made chips

Stuffed Mushrooms -15.00
Goat cheese, sausage, cream cheese, herbs and bread crumbs

Charcuterie Board -27.00
Assorted meats, cheese, jams, pickles, olives, chocolates, cookies, nuts, honey

Red Curry Mussels - 24.00
Ground sausage, shallots, garlic, citrus, Thai basil curry with house toast

Chef Whim Appetizer -30.00
Allow our Chef to be creative with making you a complete unique appetizer. No suggestions, substitutions, No exceptions

Perfect Bite -20.00
32 degree egg, slow braised pork, truffle cream, potato frit*

Crab Rangoon Arancini -18.00
Fried risotto balls, sweet chili cream cheese crab meat

SALADS

Pork Belly Wedge -14.00
Iceberg, pickled onion, tomato, garlic, blue cheese crumble, pork belly, ranch dressing , balsamic

Broccoli Caesar - 15.00
Oven dried tomatoes, pickled shallots, bacon, truffle Caesar dressing, parmesan

Beet And Warm Goat Cheese - 15.00
spring mix, tomatoes, pickled beets, carrot, onion, warm goat cheese puck

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.