

Meat

Sous-Vide Duck & Cherries

Cardamom-spiced duck topped with brined cherries & pomegranate oil \$8

Lamb Chop

Tender grilled lamb, cilantro oil & romesco sauce \$9

Cilantro Beef & Cucumber

Layers of marinated beef in-between fresh cucumber topped with balsamic & cilantro oil \$6

Kobe Beef Sliders

Kobe beef grilled & drizzled with Dijon mustard & sautéed onions. Served with sweet potato fries \$12

Pork Gyoza

Deep-fried Asian pot stickers drizzled with a sweet mustard glaze \$5



BBQ Rib Fingers

Tender slow cooked baby back ribs grilled & coated in teriyaki BBQ sauce \$9

Beef & Bleu Cheese Salad

Cubed beef sautéed with onions on field greens tossed with tomatoes in house dressing topped with fig balsamic & bleu cheese \$8

Sweet & Sour Wings

Tender wings glazed in sweet & sour with bleu cheese sauce \$7

Chicken Tempura

Regular or curry battered with our zesty orange & BBQ sauces \$8

Bowls

Your choice of beef, chicken, shrimp or tofu with:

Teriyaki

A classic with the Rumor Mill's own special twist. Served over rice \$10

Green Curry Coconut

Green curry tempered with creamy coconut milk. Served over soba noodles \$15

Sesame Peanut Ginger

A traditional peanut sauce with sesame & ginger accents. Served over soba noodles \$14

Spicy Roasted Garlic

Our spiciest sauce – Thai chili blended with roasted garlic. Served over soba noodles \$14

Sweet & Sour

House made with a flavorful blast of sweet & sour \$10

All bowls also available over rice or rice noodles.

Fusion Stir Fries

Orange Cashew Chicken

Grilled chicken on a bed of steamed rice with sautéed peppers, onions & stir fry vegetables. Topped with cashews in an orange sauce \$12



Crab & Chicken Soba Bowl

Sautéed crab & chicken tossed in a Dijon cream sauce with soba noodles \$16

Welcome

The Rumor Mill Fusion Bar & Restaurant opened in April 2007. Located on Tiber Alley right off of Main Street, the building was originally one of the Ellicott brothers' mills. It also served as a private residence and a blacksmith shop before being reincarnated as a restaurant.

The Rumor Mill's building may be historic, but our menu is all modern. We encourage you to try flavors and combinations which may be new to you. My chefs and I created this menu to be shared among guests to enjoy many tastes. Our staff is happy to offer recommendations or even order for you if you are feeling adventurous, let them guide you to a perfect Rumor Mill meal. Please inform us if there is anything we can do to further enhance your dining experience. We look forward to serving you.

Matthew & Lexi Milani
therumormillrestaurant.com

Desserts

Amaretto White Chocolate

Crème Brulee

A classic, made with our favorite flavor combination \$7



Asian Pear Tart

Asian pears sliced and baked around a flaky crust & topped with our green tea ice cream \$7

Chocolate Raspberry Cake

Dense chocolate cake infused with raspberry flavor topped with white chocolate & raspberry sauces \$9

Trio of Ice Creams

Seasonal homemade ice creams & sorbets \$7

Banana Wontons

Chocolate, brown sugar, cinnamon & banana wrapped in a wonton & served with Kahlua espresso ice cream \$7

Dessert Drinks

Biscottitini

Rumor Mill Fusion Vanilla Vodka, Hazelnut liqueur & Irish cream

White Tiger

Tuaca Italian Liqueur, Crème de Cacao & a splash of cream

Ninja

Van Gogh Double Espresso Vodka, Crème de Menthe, Crème de Cacao & a splash of cream

Chai Buddha

Rumor Mill Fusion Vanilla Vodka, Starbucks Cream Liqueur & a splash of cream