

THE MILL

EST. 2015

SMALL PLATES

CIDER BRAISED MUSSELS

Bacon, Leeks, Sweet Onion, Cauliflower, Gorgonzola, Smoked Pine Nuts, Grilled Onion Focaccia / 15

BLUE CRAB CROQUETTES

Cilantro Rémolade, Jalapeño Ginger Marmalade / 14

WATERMELON BRUSCHETTA

Tomato, European Cucumber, Whipped Feta, Smoked Pistachio Brittle, Añejo Agave Syrup, Rustic Loaf / 12

SWEET PEA HUMMUS

Pear Chutney, Dukkah, Garlic Oil, Lavash and Belgian Endive / 9

SALADS

SOUTHERN BELLE SALAD

Romaine, Red Onion, Candied Pecans, Sage Derby, Peppadews, Dried Apricots, Honeycup Vinaigrette, Southern Fried Chicken / 14

ROAST BEET PANZANELLA

Red and Golden Beets, Burrata, Tomatoes, Kumato, Aged Balsamic Pound Cake Croutons, Mint, Basil, Roasted Horseradish Vinaigrette / 14

COUNTRY SPINACH SALAD

Smoked Gouda, Oven-Roasted Grapes, Snap Peas, Lentils, Red Apples Candied Ginger, Crispy Shallots, Warm Bacon and Apple Vinaigrette / 15

TRI-KALE AND ORZO

Baby Kale, Purple Kale, Fried Kale, Orzo, Chorizo, Pickled Peppers Sweet Potato, Red Onion, Tomato, Lemon Feta Vinaigrette / 14

SAMMYS

NOT YOUR MOMMA'S GRILLED CHEESE

Marble Rye, Swiss, Dill Havarti, Whipped Feta, Sweet Pepper Jam, Crispy Shallots, Arugula, Cheddar IPA Vinaigrette / 13

BLT

Cuban Bread, Gem Lettuce, Candied Bacon, Tomato, Chicken Egg, Avocado, Basil Garlic Aioli / 14

MTO PANINI

Portobello Mushroom, Tomato, Sweet Onion Guava Jam, Arugula, Sweet Pea Hummus, Black Pepper Garlic Aioli / 13

LA COSA NOSTRA

Blood Orange Balsamic Marinated Chicken, Sicilian Giardiniera, Goat Cheese Croquettes, Arugula, Smoked Tomato Aioli, Fig Jam / 13

THE MILL BURGER

8oz Prime Beef, Swiss, Kumato, House Dill Pickles, Butter Lettuce, Lemon Herb Crema, Porter Mustard / 13

THE SAAN DEAHGO

Cali-Style Chicken Salad, Kumato, Avocado, Shaved Red Onion, Ajo Dulce Spread, Drunken Goat Cheese, Pumpernickel / 14

KIMMELWECK BEEF

Roast Prime Beef, Lemon Herb Chevre, Fresh Horseradish Aioli, Fried Green Tomatoes, Crispy Shallots / 13

BBQ PORK CHEEK SUB

Smoked Gouda, Crispy Jalapeños, Texas Slaw, Whole Grain BBQ, Apple Butter, Wheat Baguette / 14

LEON PHELPS

Grilled Market Catch, Jerked Pineapple Aioli, Frisée, Cantaloupe Caponata, Pancetta Crisp, Brioche / 16

BIG PLATES

HONEY SEARED TUNA

Blood Orange Beet Purée, Roast Banana Sticky Quinoa, Compressed Cantaloupe Poké, Coconut-Poppyseed Gastrique / 18

JERK MARINATED GRILLED SHRIMP

Red Beans and Barley, Braised Red Cabbage, Caribbean Kimchi, Vieux-Carre Vinaigrette / 16

GRILLED COULOTTE & THE MILL STEAK FRIES

Blue Cheese Butter, Mushroom Ketchup / 16

THE DAILY GRIND

Chef's Daily Feature

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