

## SMALL PLATES

### Calamari 15

House Pickled Peppers | Bloody Mary Red Sauce | Fresh Lemon

### Boar Meatball Sliders 12

Pickled Chow Chow | BBQ Sauce | Pimento Cheese | Brioche Slider Buns

### Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

### Pickle Chips 8

Cilantro & Green Chili Aioli

### GF Blackened Brie 12

Sliced Mercier Farms Apples | Candied Pecans | House Made Peppadew Jelly | Rustic Bread

### GF Southern Raw Oysters 18

Select East Coast Raw Oysters | Spiced Cocktail Sauce | Mercier Apple Mignonette

### GF Deviled Eggs 6

House Made Deviled Eggs | Candied Bacon | Chives

### GF Charcuterie 22

Heywood's Smoked Duck Breast | Soppressata Salami | Chicken Liver Pâté | Caly Road Bit O'Blue | Pimento Cheese | Roasted Pumpkin Seeds | Rustic Bread | Pecans | Grain Mustard | Sweet and Spicy Pickles | Mercier Farms Apples | Crackers

## SOUPS & SALADS

### Soup of the Day 6

### Lobster Bisque 8

### GF Warm Bacon Spinach Salad 9

Local Spinach | Goat Cheese | Bacon Vinaigrette | Pecan | Sunny Side Up Farm Egg

### GF Harvest Salad 9

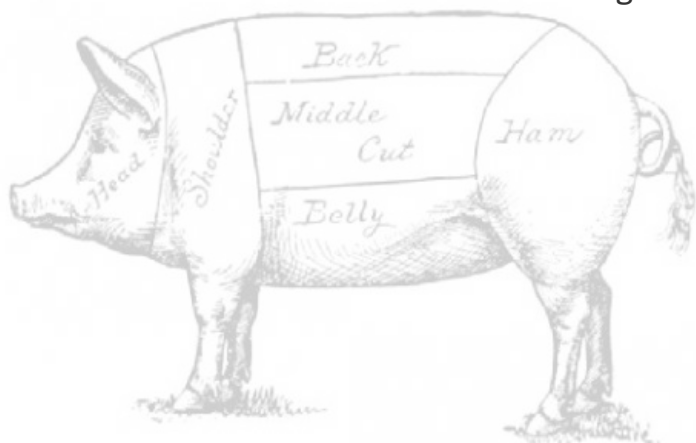
Red & White Endive | Red Onions | Fall Pears | Toasted Walnuts | Date | Feta | Roasted Pear Vinaigrette

### GF Southern Caesar 8

Local Romaine Lettuce | Parmesan | Cornbread Croutons | Deviled Eggs | Herbed Caesar Dressing

### GF Wedge 9

Bibb Lettuce | Tobacco Onions | Bacon | Heirloom Cherry Tomatoes | Asher Farms Blue Cheese Dressing



# Dinner Menu

Executive Chef Flynn McClanahan

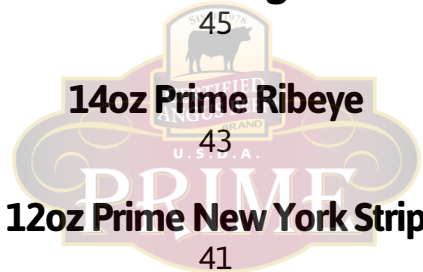
## The Mill's Signature Steak House

Pick Your Cut, Choose Your Style,  
Add an Enhancement

## CUTS

All of our cuts are 100% Prime Certified Angus Beef and are sourced locally.  
(Based on availability)

### 8oz Filet Mignon



## STYLES

### GF Traditional

Yukon Gold Mashed Potatoes | Garlic Sautéed Green Beans | Red Wine Demi | Maître d'Butter

### Mill

Lobster Mac & Cheese | Brussel Sprouts | Bacon Vinaigrette | Lobster Butter

### Southern

Blackened Steak | Bacon | Tobacco Onions | Herb Roasted Potatoes | Whiskey Peppercorn Demi | Blue Cheese Butter

## ENHANCEMENTS

### Sautéed Mushrooms 5

### Sautéed Vidalia Onions 5

### Lobster Mac & Cheese 10

### Lobster Tail 19

### 2 U10 Scallops 16

## TEMPS

Rare - Red Cool Center  
Medium Rare - Red Warm Center  
Medium - Red Hot Center  
Medium Well - Pink, Hot Center  
Well Done - No Pink, Hot Center

\*\*\* GF - Can Be Made Gluten Free \*\*\*

Some of these items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

## LARGE PLATES

### Seafood Pasta 32

Tagliatelle Pasta | Lobster | Jumbo Crab | GA Shrimp | Peppers | Sweet Onions | Tomatoes | Cajun Cream Sauce

### GF Scallops 32

U10 Scallops | Lobster and Asparagus Carolina Gold Risotto | Bacon Marmalade | Chipotle Corn Puree

### Herb Crusted Grouper 34

Pan Seared Herb Crusted Grouper | Corn and Crab Risotto | Old Bay Vinaigrette

### Ahi Tuna 39

Sushi Grade Ahi Panko Crusted Tuna | Forbidden Black Rice | Vietnamese Slaw | Cherry and Soy Gastrique

### GF Venison Tenderloin 41

Red Deer Venison | Butternut Squash Puree | Black Forest Butter | Brussel Sprouts | Root Beer Reduction

### GF Shrimp & Grits 23

Gulf Coast White Shrimp | Heywood's Andouille Sausage & Tasso Ham | Blistered Heirloom Cherry Tomatoes | Vidalia Onions | Tim & Alice's "Red Mule" Three Cheese Grits | Low Country Sauce

### Pecan Crusted Trout 26

Pecan Crusted Enchanted Springs, GA Trout | Sweet Potato Gnocchi | Swiss Chard | Soy Brown Butter Sauce

### GF Short Rib 25

Braised Certified Angus Beef Short Rib | Tim & Alice's "Red Mule" Three Cheese Grits | Brussel Sprouts | Bacon Vinaigrette | House BBQ Sauce | Tobacco Onions

### Fried Chicken 22

Gainesville, GA Fried Chicken Breast | Mashed Potatoes | Grilled Asparagus | Topped with Country Gravy

### Mill Burger 17

Certified Angus Beef Double Patty | Pimento Cheese | Sweet & Spicy Pickles | Arugula | Bacon Marmalade

### GF Out of the Garden 17

Chef's Selection of Local, Seasonal Vegetables  
- No Substitutions -