

SMALL PLATES

Fried Green Tomatoes 9

Lake City Tomatoes | House Pepper Jelly | Feta Cheese

Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

Dixie Chicken Sliders 12

Mar Jac Chicken | Balsamic Aoli | Pickles | Shredded Lettuce | Brioche Slider Bun

Pork Belly Hoe Cake 10

Smoked Belly | Grit Pancake | Artisan Mushroom | Savory Lingonberry Preserves | Maple Demi

Tomato Bruschetta 9

Heirloom Beefsteak Tomato | Vidalia Onion | Balsamic Aioli | Calyroad Goat Cheese | Rustic Bread

Pickle Chips 8

Cilantro & Green Chili Aioli

GF Blackened Brie 14

Asian Pear | Candied GA Pecans | House Made Peppadew Jelly | Rustic Bread

GF Deviled Eggs 6

House Made Deviled Eggs | Candied Bacon | Chives

GF Charcuterie 23

House Cured Duck | Pork Belly | CalyRoad Tomme | Pimento Cheese | Asher Blue | Ham Rillettes | Our Sausage | Rustic Bread | Almonds | Zatarain's Mustard | Pickled Garden Vegetables | House Preserve | Crackers | Allison's Honeycomb

SOUPS & SALADS

GF Warm Bacon Spinach Salad 9

Spinach | Goat Cheese | Bacon Vinaigrette | Pearson Farms Pecan | Sunny Side Up Farm Egg | Shaved Red Onion

Wedge 8

Stonecreek Bibb | Tobacco Onions | Applewood Bacon | Cherry Tomatoes | Chives | House Bleu Cheese Dressing

GF Grapefruit & Baby Arugula 8

Grapefruit Segments | Local Arugula | Watermelon Radish | CalyRoad Goat Cheese | Toasted Walnut | Lemon Vinaigrette

GF Southern Caesar 8

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

GF Strawberry Field Green Salad 8

Local Strawberries | Local Greens | Frissee Lettuce | Cashews | Feta | Shaved Red Onion | Strawberry Balsamic Vinaigrette

Soup of the Day 6



Dinner Menu

Executive Chef Flynn McClanahan

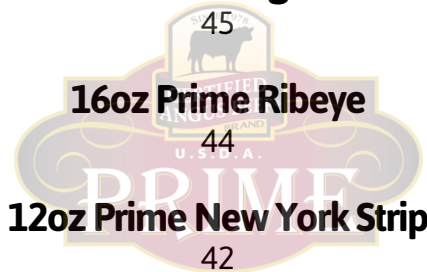
The Mill's Signature Steak House

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

Southern

Blackened, Twice Baked Potato,
Whiskey Demi, Blue Cheese Butter,
Tobacco Onions

Mill

Lobster Mac n' Cheese, Brussel
Sprouts, Bacon Vinaigrette, Lobster
Butter

Traditional

Yukon Gold Mashed Potatoes,
Sautéed Green Beans, Red Wine
Demi and a Roasted Garlic Herb
Butter

ENHANCEMENTS

Sautéed Mushrooms 5

Sautéed Vidalia Onions 5

Lobster Mac & Cheese 10

Fried or Grilled Shrimp 14

2 U-10 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

LARGE PLATES

Creole Shellfish Risotto 29

Gulf Shrimp | Mussels | Scallop |
Heywood's Andouille | Corn |
Peppers | Sweet Onions | Tomatoes |
Cajun Cream 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

GF Scallops 34

U-10 Scallops | Lobster and
Asparagus Carolina Gold Risotto |
Bacon Marmalade | Chipotle Corn
Puree

Bayou Red Snapper 31

Gulf Snapper | House made Sausage
| Trinity Vegetables | Farro | Old Bay
Chimichurri

Smoked Rabbit Legs 34

North Carolina Rabbit | Roasted
Baby Carrots | Sugar Snap Peas |
Sautéed Leeks and Turnips | Rabbit
Jus

Pan Seared Trout 26

Enchanted Springs, GA Trout | Baby
Carrots | Field Peas and Local
Mushroom Risotto | Mint & Pea Jus

Crab Cakes 36

Two Lump Maryland Style Crab
Cakes, Roasted Corn Maque Choux,
Cilantro Jalapeño Aioli, Topped
with Pickled Chow Chow

Fried Chicken 22

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

GF Shrimp & Grits 23

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

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 -

*** 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.