

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 | 8 Minute Egg

GF Harvest Salad 9

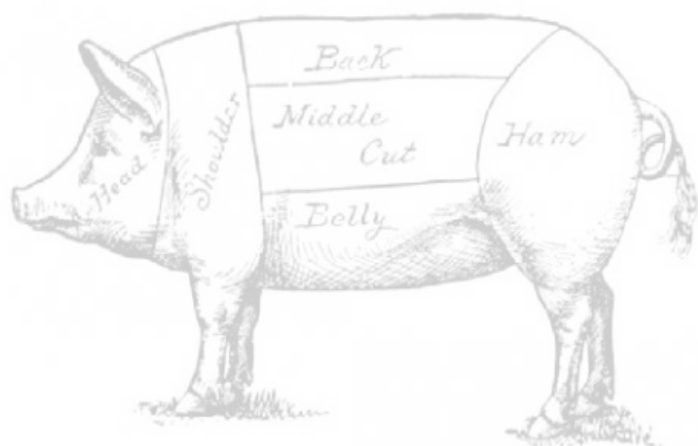
Red & White Endive | Red Onions | Fall Pears | Toasted Walnuts | Feta | Roasted Pear Vinaigrette

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

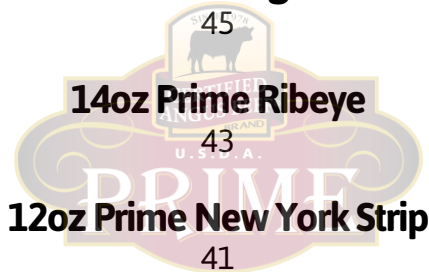
The Mill's Signature Steak House

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 | Celery | 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 -