

THE MILL KITCHEN & BAR

BRUNCH

Executive Chef Daniel Marteny

Build Your Own Bloody Mary Bar

Bottomless Mimosa's - 12:30 pm - 3:00 pm Fresh Orange Juice | Sparkling Champagne \$16

SMALL PLATES

Lobster Sliders – 18

Chili Butter | Scallions | Cilantro

Citrus Shrimp – 14

Gulf Coast White Shrimp | Local Mixed Greens | Avocado | Heywood's Bacon | Heirloom Cherry Tomato | Citrus Vinaigrette

Deviled Eggs – 6

Heywood's Smoked Ham | Espelette

Pimento Cheese Fritters – 9

Bacon Vinaigrette | Scallions

Cornmeal Fried Okra – 6

Green Chili Aioli

Harvest Salad – 9

Endive | Pear | Apples | Candied Pecans | Goat Cheese | Maple Bacon Vinaigrette

Autumn Cobb – 13

Gainesville, GA Chicken Breast | Local Mixed Greens | Dried Cherries | Heywood's Bacon | Pecans | Sweet Potato | Asher Bleu Cheese | Hard Boiled Egg | Balsamic Vinaigrette

LARGE PLATES

Croque Madame – 12

H&F Toasted Bread | Heywood's Smoked Ham | Bechamel Sauce | Dijon | Over Easy Egg | Tim & Alice's "Red Mule" Three Cheese Grits

Chicken & Waffle – 14

Gainesville, GA Fried Chicken Breast | Buttermilk Waffle | Maple Syrup | Heywood's Bacon

Mill Short Rib Benedict – 13

Country Biscuit | Shredded Short Rib | Poached Eggs | BBQ Hollandaise | Breakfast Potatoes

Crabcake Benedict – 18

Country Biscuit | Crabcakes | Poached Eggs | Old Bay Hollandaise | Breakfast Potatoes

The Mill Omelet – 14

Crawfish | Heywood's Andouille Sausage & Tasso Ham | Caramelized Onions | Udderly Cool Pepperjack Cheese

Mill Burger – 16

Wrightsville, GA Double Patty | American Cheese | B&B Pickles | Arugula | Onion | Heywood's Bacon | Mill Sauce
– Served Juicy & Well Done –

French Toast – 12

Maple Syrup | Sausage or Bacon | Breakfast Potatoes

Shrimp & Grits – 15

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

Smoked Salmon Croissant – 13

Smoked Salmon | Avocado & Dill Cream Cheese | Scrambled Eggs | Red Onion | Tim & Alice's "Red Mule" Three Cheese Grits

Southern Gentlemen – 16

Pancakes | French Toast | Sausage | Bacon | Two Eggs Any Style | Breakfast Potatoes

Country Fried Steak – 19

Fried Filet Mignon | Two Eggs Any Style | Tim and Alice's "Red Mule" Three Cheese Grits

Pimento BLT – 12

Pimento Cheese | Heywood's Bacon | Tomato | Local Mixed Greens | H&F Sourdough

Blue Plate – 12

Two Eggs Any Style | Sausage or Bacon | Buttermilk Biscuit | Breakfast Potatoes

Vegan Filet – 14

Black Bean | Wild Mushroom Ragout | Caramelized Onion | Sautéed Green Beans | House Steak Sauce

A LA CARTE

2 Sausage Links – 3

1 Egg Any Style – 2

1 Biscuit – 2

Breakfast Potatoes – 4

2 Strips of Bacon – 2

1 Pancake – 3

1 Croissant – 3

Tim & Alice's Three Cheese Grits – 4

Biscuit & Gravy – 5

Homemade Buttermilk Biscuit | Sausage Gravy

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.