

THE MILL KITCHEN & BAR

LUNCH

Executive Chef Daniel Marteny

SMALL PLATES

Soup of the Day 6

Chef's Daily Preparation

Frogmore Chowder 7

Scallions | Oyster Crackers

GF The Mill's Chili 6

Sour Cream | Cheddar Cheese | Green Onions

Nashville Hot Wings 12

Jumbo Mar-Jac Farms Chicken Wings | House Nashville Hot Sauce | B&B Pickles | Rustic Bread

Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Vinaigrette | Scallions

Pickle Chips 7

Green Chili Aioli

Lobster Sliders 18

Chili Butter | Scallions | Cilantro

SALADS

Grilled or Fried Chicken 6 | Scoop of Chicken Salad 6 | Grilled or Blackened Shrimp 8 | Grilled or Blackened Salmon 8

GF 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

GF Citrus Shrimp 14

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

GF Harvest Salad 9

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

GF Salmon Salad 14

Loche Etive Salmon | Local Mixed Greens | Heirloom Cherry Tomatoes | Red Onion | Cucumber | Citrus Vinaigrette

GF Wedge 7

Bibb Lettuce | Caramelized Onions | Heywood's Bacon | Heirloom Cherry Tomatoes | Asher Bleu Cheese Dressing

Southern Caesar 8

Local Romaine Lettuce | Parmesan | Cornbread Croutons | Hard Boiled Eggs | Heywood's Bacon | Herbed Caesar Dressing

SANDWICHES

Gluten Free Bread Available - 2

All Sandwiches & Burgers Are Served With Your Choice of House Cut Fries, Sweet Potato Fries, Seasonal Fruit, or a Side Salad

Chicken Salad 12

Apples | Dried Cherries | Pecans | Celery | Local Mixed Greens | Local Croissant

Pimento BLT 12

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

Grilled Chicken 13

Gainesville, GA Chicken Breast | Arugula | Tomato | Thomasville Tomme | Dijonnaise | Heywood's Smoked Ham | B&B Pickles | Local Brioche Bun

Pear & Goat Cheese 12

Honey Whipped Goat Cheese | Asian Pear | Heywood's Bacon | Arugula | Local Multigrain

Salmon BLT 13

Loche Etive Salmon | Mixed Greens | Tomato | Heywood's Bacon | Roasted Garlic Aioli | Local Sourdough

Portobella 12

Grilled Portobello | Avocado | Goat Cheese | Arugula | Onions | Roasted Garlic Aioli | Local Multigrain

BURGERS

Gluten Free Bun Available - 2

All Patties are Served Juicy & Well Done

Bleu Burger 16

Double Patty | Asher Bleu Cheese | Caramelized Onions | Local Mixed Greens | Tomato | Heywood's Bacon | Local Brioche Bun

Jalapeno Burger 16

Double Patty | Udderly Cool Pepper Jack Cheese | Pickled Jalapeños | Local Mixed Greens | Tomato | Jalapeño Marinated Heywood's Bacon | Green Chili Aioli | Local Brioche Bun

Mill Burger 16

Double Patty | Pimento Cheese | Bacon Marmalade | Arugula | B&B Pickles | Local Brioche Bun

LARGE PLATES

Fried Catfish 14

Cornmeal Crust | House Made Coleslaw | House Fries | Malt Vinegar Aioli

GF Seasonal Garden Bowl 14

Ancient Grains | Shaved Brussel Sprouts | Corn | Sweet Potatoes | Vidalia Onions | Tomato-Onion Salad | Citrus Vinaigrette

GF 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

*** GF - Gluten Free Dish ***

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.