

THE MILL KITCHEN & BAR DINNER

Executive Chef Daniel Marteny

SMALL PLATES

GF Pork Belly 8

Corn Puree | Fennel | Apples | Sorghum

Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon
Vinaigrette | Scallions

Lobster Sliders 18

Chili Butter | Scallions | Cilantro

Pickle Chips 7

Green Chili Aioli

Southern Cornbread 5

Sweet Cornbread | Crystal Honey
Butter

Nashville Hot Wings 12

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

Charcuterie 20

Heywood's Duck Breast | Venison
Sausage | Heywood's Smoked Ham |
Asher Bleu Cheese | Camembert |
Thomasville Tomme | Roasted
Pumpkin Seeds | Pecans | Asian Pear |
Grapes | Grain Mustard | B&B Pickles |
Rustic Bread

SOUPS & SALADS

Soup of the Day 6

Frogmore Chowder 7

Scallions | Oyster Crackers

The Mill's Chili 6

Sour Cream | Cheddar Cheese | Green
Onions

GF Harvest Salad 9

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

Southern Caesar 8

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

GF Wedge 7

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

SIGNATURE STEAK HOUSE

Certified Angus Beef

Choose your Cut, Pick Your
Style, Add an Enhancement

CUTS

8oz Filet Mignon

39

14oz Ribeye

37

12oz New York Strip

35

STYLES

Traditional

Yukon Gold Mashed Potatoes | Garlic
Sautéed Green Beans | Red Wine Demi
| Truffle Bleu Cheese Butter

Mill

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

GF Southern

Tim and Alice's "Red Mule" Three
Cheese Grits | Braised Collard Greens |
Whiskey Peppercorn Demi | Smoked
Butter

ENHANCEMENTS

Sautéed Mushrooms 5

Sautéed Vidalia Onions 5

Bleu Cheese Crumbles 5

Gulf Coast White Shrimp 8

LARGE PLATES

GF Trout 24

Enchanted Springs GA Trout | Fennel |
Leeks | Carolina Gold Risotto | Capers |
Lemon | Parsley | Butter

14oz Tomahawk Pork Chop 31

Heritage Farms NC Pork Chop | Boiled
Peanut Succotash | Carolina BBQ
Hoisin | Shaved Brussel Sprouts |
Mercer Farms Apples

Fried Chicken 22

Mar-Jac Farms Chicken Breast | Pickle
Brine | Mashed Potatoes | Collard
Greens | Country Gravy

Alabama Catfish 23

Caramelized Catfish Filet | Carolina
Gold Rice Grits | Smoked Soy
Vinaigrette | Gari | Basil & Garlic
Sautéed Green Beans

Halibut En Croute 35

Alaskan Halibut | Puff Pastry |
Crawfish Fried Rice | Low Country
Sauce
- Longer Cook Time Limited Quantity
Available -

Low Country Ramen 25

Louisiana Crawfish | Gulf Coast White
Shrimp | Heywood's Andouille Sausage
& Tasso Ham | Hard Boiled Egg | Sweet
Potato | Corn | Chilies | Onions |
Mushrooms

GF Scallops 32

Savannah Red Rice | Heywood's
Andouille Sausage, Tasso Ham, &
Bacon | Gulf Coast White Shrimp | Okra
| Grilled Sweet Corn Puree

Mill Burger 17

Certified Angus Beef Double Patty |
Pimento Cheese | B&B Pickles |
Arugula | Bacon Marmalade
- Served Juicy & Well Done -

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

Short Rib 24

Tim & Alice's "Red Mule" Three Cheese
Grits | Brussel Sprouts | Bacon
Vinaigrette | House BBQ Sauce | Crispy
Onions

GF Seasonal Garden Bowl 18

Ancient Grains | Shaved Brussel
Sprouts | Corn | Sweet Potatoes |
Vidalia Onions | Tomato-Onion Salad |
Citrus Vinaigrette
- No Substitutions -

*** 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.