

## SMALL PLATES

### Calamari 15

House Pickled Peppers | Bloody Mary Red Sauce | Fresh Lemon

### Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

### Boar Meatball Sliders 12

Pickled Chow Chow | BBQ Sauce | Pimento Cheese | Brioche Slider Buns

### GF Blackened Brie 12

Sliced Mercier Farms Apples | Candied Pecans | House Made Peppadew Jelly | Rustic Bread

### Pickle Chips 8

Cilantro & Green Chili Aioli

### GF Deviled Eggs 6

House Made Deviled Eggs | Candied Bacon | Chives

### Lobster Bisque 8

### Soup of the Day 6

## LARGE PLATES

### GF Shrimp & Grits 16

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

### Fish Tacos 13

Blackened Seasonal Catch | Cilantro Aioli | Pico de Gallo | Shredded Lettuce | Flour Tortilla

### Cajun Shrimp Scampi 16

Dry Rubbed GA Shrimp | Tagliatelle pasta | Garlic Butter Sauce | Heirloom Tomato | Carmelized Onion | Roasted Peppers

### GF Out of the Garden 14

Chefs Selection of the Best Seasonal Vegetables

-- No Substitutions --



## LUNCH MENU

Executive Chef Flynn McClanahan

### SALADS

Add Chicken or Scoop of Chicken Salad 6  
Add Shrimp 8 or Salmon 9

### GF Southern Chicken Caesar 13

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

### GF Citrus Shrimp 14

GA Coastal Shrimp | Local Mixed Greens | Avocado | Crispy Bacon | Heirloom Cherry Tomatoes | House Made Citrus Vinaigrette

### GF Salmon Salad 14

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

### GF The Mill Cobb 13

Gainesville, GA Chicken Breast | Local Mixed Greens | Avocado | Bacon | Cucumbers | Heirloom Cherry Tomatoes | Asher Farms Blue Cheese | Hard Boiled Egg | House Made Ranch

### 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 Wedge 9

Bibb Lettuce | Tobacco Onions | Bacon | Heirloom Cherry Tomatoes | Asher Farms Blue Cheese Dressing

## SANDWICHES

Gluten Free Bread Available \$2  
All Deli Meats are provided by Boars Head.

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

### Cordon Bleu 16

Grilled Chicken | Ham | Swiss Cheese | Bacon | Dijonnaise | Sourdough

### Pimento BLT 13

Pimento Cheese | Bacon | Tomato | Local Mixed Greens | Local Sourdough

### The Mill Cheesesteak 15

Sautéed Certified Angus Beef Steak Tips | House Cheese Sauce | Sautéed Vidalia Onions, Bell Peppers & Mushrooms | Dukes Mayo | Amoroso Roll

### The Southern Club 14

Fried Green Tomato | Turkey | Ham | Bacon | Swiss Cheese | Lettuce | Tomato | Dukes Mayo | Sourdough

### Chicken Salad 12

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

### Veggie Delight 12

Herbed Goats Cheese | Portabello Mushroom | Cucumbers | Avocado | Lettuce | Tomato | Multigrain

### Salmon BLT 17

Loche Etive Salmon | Thick Cut Bacon | Lettuce | Tomato | Garlic Aoli | Brioche Bun

## BURGERS

Gluten Free Bun Available \$2  
All Patties are 100% Prime Certified Angus Beef and are Served Juicy & Well Done

### Beet & Goat Cheese Burger 17

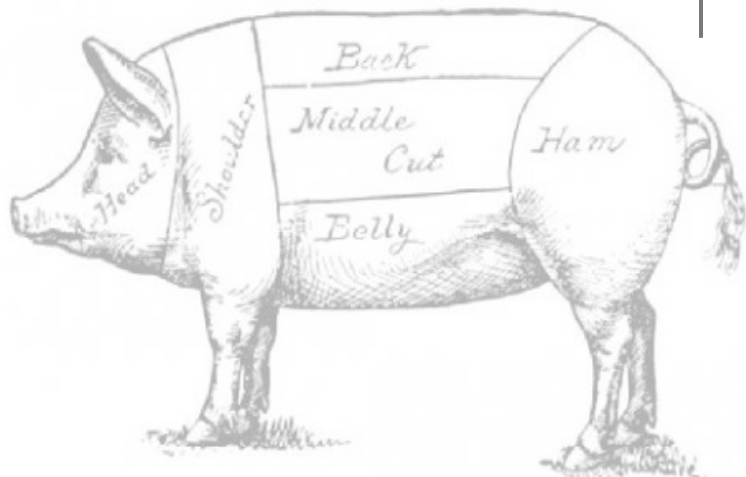
Double Patty | Roasted Red Beets | Goat Cheese | Arugula | Sweet & Spicy Pickle | Local Brioche Bun

### Mill Burger 17

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

### Roswell Burger 15

Double Certified Angus Beef Patties | Cheddar Cheese | Lettuce | Tomato | Onion | Local Brioche Bun



\*\*\* 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.