

SMALL PLATES

Fried Green Tomatoes

Lake City Tomatoes | House Pepper Jelly | Feta Cheese 9

Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

Tomato Bruschetta 9

Heirloom Beefsteak Tomato | Vidalia Onion | Balsamic Aioli | Calyroad Goat Cheese | Rustic Bread

GF Blackened Brie 14

Asian Pear | Candied GA 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

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 Grouper | Cilantro Aioli | Pico de Gallo | Shredded Lettuce | Flour Tortilla

Southern Shrimp Succotash

Pasta 16

Gulf Shrimp | Tagliatelle pasta | Sweet Onions | Corn Succotash | Heirloom Tomato | Lemon Butter Sauce

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

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

GF The Mill Salad Trio 15

Gulf Shrimp Salad | Mar Jac Chicken Salad | L+R Farms Egg Salad

GF The Mill Cobb 13

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

GF Salmon Salad 14

Loche Etive Salmon | Levity Farms Greens | Heirloom Cherry Tomatoes | Red Onion | Cucumber | Citrus Vinaigrette

GF Warm Bacon Spinach Salad 9

Spinach | Goat Cheese | Bacon Vinaigrette | Pearson Farms Pecan | Sunny Side Up Farm Egg | Shaved Red Onion

GF Strawberry Field Green Salad 8

Local Strawberries | Local Greens | Frissee Lettuce | Cashews | Feta | Shaved Red Onion | Strawberry Balsamic Vinaigrette

GF Grapefruit & Baby Arugula 8

Grapefruit Segments | Local Arugula | Watermelon Radish | CalyRoad Goat Cheese | Toasted Walnut | Lemon Vinaigrette

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

Dixie Chicken Sandwich 15

Fried or Grilled Gainesville, GA Chicken Breast | Lettuce | Tomato | Brioche Bun | Sweet and Spicy Pickle | Aged Balsamic Aioli |

Pimento BLT 13

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

Smoked Turkey 14

Smoked Turkey Breast | Provolone | Ciabatta | Smoked Tomato Aioli | Field Greens | Balsamic Onions | Sliced Avocado

The Mill Cheesesteak 15

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

Chicken Salad 12

Washington Apples | Dried Cherries | Pearson Farm Pecans | Celery | Local Mixed Greens | Local Croissant

Avocado Toast 14

Avocado Spread | Thick Cut Rustic Bread | Applewood Smoked Bacon | Heirloom Tomatoes | Runny Egg

Veggie Delight 12

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

BURGERS

All Patties are 100% Prime Certified Angus Beef and are Served Juicy & Well Done

The Hometown Burger 17

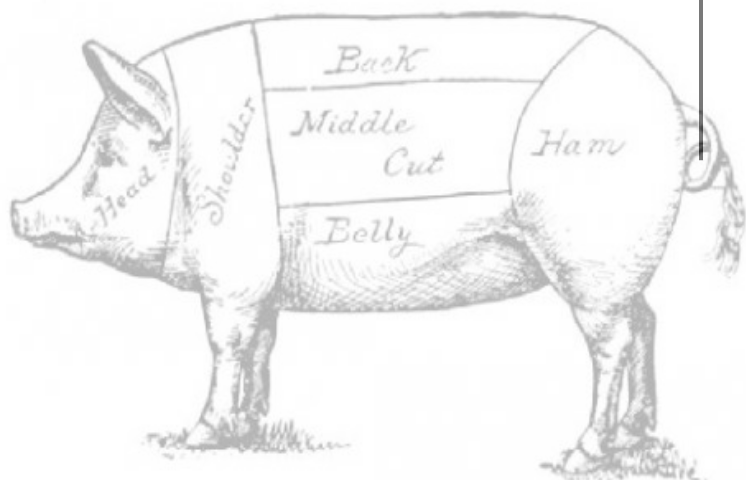
Double Patty | Cheddar Cheese | The Mill's Special Sauce | Shredded Lettuce | Minced Onions | Sweet & Spicy Pickle | Local Brioche Bun

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.