

SMALL PLATES

Pimento Cheese Fritters 9
House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

Pickle Chips 8
Cilantro & Green Chili Aioli

GF Basket of Biscuits 6
Four Biscuits | Whipped Butter | Seasonal Jam

Pork Belly Ho Cakes 10
Smoked Belly | Grit Pancake | Lingonberry Preserve | Crispy Onion

GF Blackened Brie 14
Asian Pear | Candied GA Pecans | House Made Peppadew Jelly | Rustic Bread

Fried Green Tomatoes 9
Lake City Tomatoes | House Pepper Jelly | Feta Cheese

GF Deviled Eggs 6
House Made Deviled Eggs | Candied Bacon | Chives

SOUPS & SALADS

Soup of the Day 6

GF Warm Bacon Spinach Salad 9
Spinach | Goat Cheese | Bacon Vinaigrette | Pearson Farms Pecan | Sunny Side Up Farm Egg | Shaved Red Onion

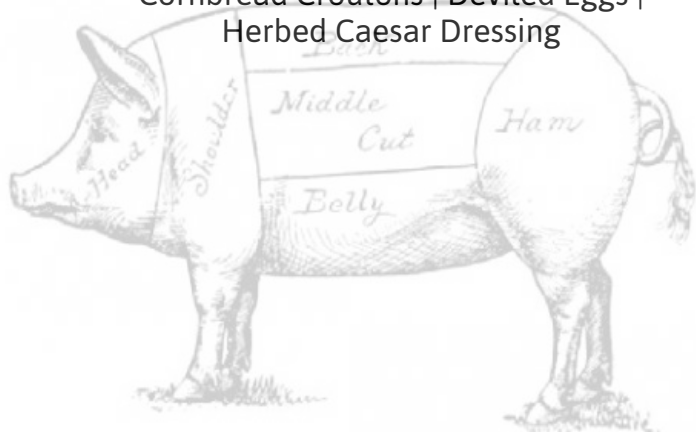
Citrus Shrimp 14
Georgia Coastal Shrimp | Local Mixed Greens | Avocado | Crispy Bacon | Heirloom Cherry Tomatoes | House Made Citrus Vinaigrette

GF The Mill Salad Trio 15
Gulf Shrimp Salad | Mar Jac Chicken Salad | L+R Farms Egg Salad

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

Strawberry Field Green Salad 8
Local Strawberries | Local Greens | Frissee Lettuce | Cashews | Feta | Shaved Red Onion | Strawberry Balsamic Vinaigrette

GF Southern Caesar 8
Local Romaine Lettuce | Parmesan | Cornbread Croutons | Deviled Eggs | Herbed Caesar Dressing



Brunch Menu

Executive Chef Flynn McClanahan

The Mill's Signature Steak House

Pick Your Cut, Choose Your Style, Add an Enhancement

CUTS

All of our cuts are 100% Prime Certified Angus Beef and are sourced locally. (Based on availability)

8oz Filet Mignon



STYLES

GF Carpetbagger
Crab Cakes | Grilled Asparagus | Hollandaise | Breakfast Potatoes | Poached Eggs

Ranchero
Scrambled Eggs | Pico de Gallo | Avocado | Taco Salad

Whole Shabang
French Toast | Bacon | Tobacco Onions | Fried Egg | Maple Demi | Blue Cheese Butter

ENHANCEMENTS

Sautéed Mushrooms 5

Sautéed Vidalia Onions 5

Lobster Mac & Cheese 10

Fried or Grilled Shrimp 14

2 U-10 Scallops 16

TEMPS

Rare - Red Cool Center
Medium Rare - Red Warm Center
Medium - Red Hot Center
Medium Well - Pink, Hot Center
Well Done - No Pink, Hot Center

*** 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.

LARGE PLATES

Southern Gentleman 18
Pancakes | French Toast | Sausage | Bacon | Two Eggs Any Style | Breakfast Potatoes

Short Rib Skillet 16
BBQ Short Rib | Breakfast Potatoes | Peppers | Onions | Bacon | Cheddar Cheese | Sausage Gravy | Two Eggs Any Style

Avocado Toast 14
Avocado Spread | Thick Cut Rustic Bread | Applewood Smoked Bacon | Heirloom Tomatoes | Runny Egg

The Mill Omelet 14
Heywood's Andouille Sausage & Tasso Ham | Fresh Spinach | Pimento Cheese

French Toast 15
House Made French Toast | 2 Eggs Any Style | Bacon or Sausage | Breakfast Potatoes

Smoked Salmon Croissant 13
Smoked Salmon | Avocado & Dill Cream Cheese | Scrambled Eggs | Shaved Onion | Tim & Alice's "Red Mule" Three Cheese Grits

Chicken & Waffle 14
Gainesville, GA Fried Chicken Breast | Buttermilk Waffle | Maple Syrup | Heywood's Bacon

Crab Cake Benedict 16
"Blue Crab" Crab Cakes | Buttermilk Biscuit | Old Bay Hollandaise Sauce | Local Poached Eggs | Breakfast Potatoes

GF Shrimp & Grits 23
Gulf Coast White Shrimp | Heywood's Andouille Sausage & Tasso Ham | Blistered Heirloom Cherry Tomatoes | Tim & Alice's "Red Mule" Three Cheese Grits | Low Country Sauce

Blue Plate 13
Two Eggs Any Style | Bacon or Sausage | Buttermilk Biscuit | Breakfast Potatoes

Mill Burger 17
Certified Angus Beef Double Patty | Pimento Cheese | Sweet & Spicy Pickles | Arugula | Bacon Marmalade

GF Out of the Garden 17
Chef's Selection of Local, Seasonal Vegetables
- No Substitutions -