

## SMALL PLATES

### Fried Green Tomatoes 11

Lake City Tomatoes | House Pepper Jelly | Feta Cheese

### Pimento Cheese Fritters 9

House Made Pimento Cheese | Bacon Marmalade | Comeback Sauce

### Lobster Sliders 18

Chili Butter | Scallion | Cilantro

### GF Shrimp & Scallop Ceviche 14

Georgia Coastal Shrimp | U-10 Scallop | Shallots | Lime Vinaigrette | Fire Roasted Corn | Tomato | Basil | Pickled Fresno Chili | Flour Tortilla Chips

### Georgia Peach and Pimento Brushetta 9

Grilled Peaches | Pimento Cheese | Rustic Bread | Balsamic Peach Drizzle

### Pickle Chips 8

Cilantro & Green Chili Aioli

### GF Blackened Brie 14

Asian Pear | Candied GA Pecans | House Made Peppadew Jelly | Rustic Bread

### GF Deviled Eggs 7

House Made Deviled Eggs | Candied Bacon | Chives

### GF Charcuterie 23

Heywood's Summer Salami | CalyRoad Tomme & Bit o' Blue | The Mill Coppa | Pork Confit | Rustic Bread | Candied Cashews | Zatarain's Mustard | House Preserve | Rootie's Pickle

## SOUPS & SALADS

### GF Southern Caesar 11

Local Romaine | Parmesan Reggiano | Toasted Cornbread Croutons | House Made Deviled Eggs | Classic Caesar Dressing

### GF Warm Bacon Spinach Salad 9

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

### GF Prosciutto, Melon & Burrata 12

Shaved Prosciutto | Honeydew | Fresh Burrata | Cantaloupe | Peach Puree | Balsamic | Baby Arugula

### GF Beet & Watermelon 10

Fresh Cut Watermelon | Roasted Beets | B & W Arugula | Caly Road Creamery Goat Cheese | Champagne Vinaigrette | Walnuts

### Wedge 8

Stonecreek Bibb | Tobacco Onions | Applewood Bacon | Cherry Tomatoes | Chives | House Bleu Cheese Dressing

### Soup of the Day 6



# Dinner Menu

Executive Chef Flynn McClanahan

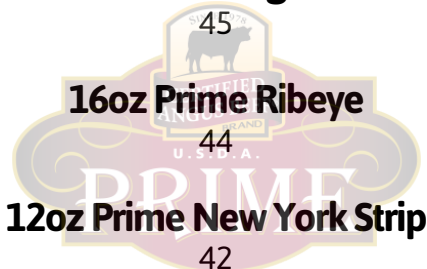
## The Mill's Signature Steak House

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



### 16oz Prime Ribeye

### 12oz Prime New York Strip

## STYLES

### Southern

Blackened, Twice Baked Potato, Whiskey Demi, Blue Cheese Butter, Tobacco Onions

### Mill

Lobster Mac n' Cheese, Brussel Sprouts, Bacon Vinaigrette, Lobster Butter

### GF Traditional

Yukon Gold Mashed Potatoes, Sautéed Green Beans, Red Wine Demi and Garlic Herb Butter

## ENHANCEMENTS

### 2 U-10 Scallop 18

### Lobster Mac N' Cheese 10

### Sautéed Mushrooms 6

### 2x Baked Loaded Potato 7

### Fried or Broiled Shrimp 14

## 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

## LARGE PLATES

### GF Scallops 34

U-10 Scallops | Lobster and Asparagus Carolina Gold Risotto | Bacon Marmalade | Chipotle Corn Puree

### Crab Cakes 36

Two Lump Maryland Style Crab Cakes, Roasted Corn Maque Choux, Cilantro Jalapeño Aioli, Topped with Pickled Chow Chow

### GF Almond Crusted Cobia 33

Almond Crusted Cobia | Roasted Fingerling Potatoes | Heirloom Tomato | Baby Arugula | Champagne Vinaigrette

### Pan Seared Trout 26

Enchanted Springs, GA Trout | Wild Onion and Summer Squash Risotto | Roasted Tomato Gravy

### GF Herb Crusted Elk Loin 44

Domestic Elk Chops | Yukon Potato Cake | Brussel Sprouts | Grilled Peach Chutney

### GF Short Rib 25

Braised Certified Angus Beef Short Rib | Tim & Alice's "Red Mule" Three Cheese Grits | Brussel Sprouts | Bacon Vinaigrette | House BBQ Sauce | Tobacco Onions

### GF Springer Mountain Chicken 26

Sous Vide and Roasted ½ Chicken | Okra | Roasted Potatoes | Lemon Chicken Jus

### Fried Chicken 23

Gainesville, GA Fried Chicken Breast | Mashed Potatoes | Grilled Asparagus | Topped with Country Gravy

### Chicken Fettuccine 28

House made Fettuccini | Blackened Chicken | Roasted Portobello | Spinach | Cherry Tomato | Garlic Olive Oil

### GF Shrimp & Grits 24

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

### Mill Burger 17

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

### GF Out of the Garden 17

Four Seasonal Vegetables and a Grain or Starch  
- No Substitutions -

\*\*\* 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.