

## SMALL PLATES

### Georgia Peach and Pimento Brushetta 9

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

### 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

### Fried Green Tomatoes

Lake City Tomatoes | House Pepper  
Jelly | Feta Cheese 11

### GF Shrimp & Scallop Ceviche 14

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

### Pimento Cheese Fritters 9

House Made Pimento Cheese |  
Bacon Marmalade | Comeback  
Sauce

### Pickle Chips 8

Cilantro & Green Chili Aioli

### 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 14

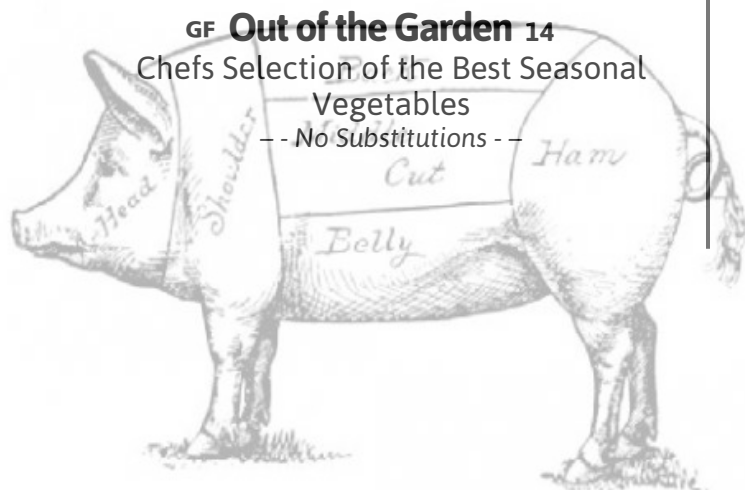
Blackened Gulf Fish | Cilantro Aioli |  
Pico de Gallo | Shredded Lettuce |  
Flour Tortilla

### House Made Pasta 16

Fettuccine | Local Mushroom |  
Heirloom Tomato | Fresh Spinach |  
Garlic Olive Oil | Shaved Parmesan

### 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 | Levy Farms  
Greens | Heirloom Cherry Tomatoes  
| Crispy Onions | Watermelon Radish  
| Citrus Vinaigrette | Frisee

### GF Beet & Watermelon 10

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

### GF Warm Bacon Spinach Salad 9

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

### Prosciutto, Melon & Burrata 12

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

## 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 |

### Fried Green Tomato BLT 14

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

### GF 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

### GF Chicken Salad 13

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

### GF Avocado Toast 14

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

### GF Veggie Delight 12

Grilled Eggplant | Portobello |  
Lettuce | Tomato | Feta Cheese |  
Smoked Tomato Aioli | Multigrain

## BURGERS

All Patties are 100% Prime Certified Angus  
Beef. Beyond Burger available upon  
request.

### GF The Hometown Burger 17

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

### GF Mill Burger 17

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

### GF 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.