

## SMALL PLATES

**GF N'awlins BBQ Shrimp 16**  
Grilled Gulf Coast Shrimp | Cajun Seasoning | The Mill BBQ sauce | Worcestershire Sauce | Rustic Bread

**The Mill's Hot Chicken Sliders 13**  
Gainesville, GA Fried Chicken | Nashville Hot BBQ Sauce | Vietnamese Slaw | Brioche Slider Buns

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

**Pickle Chips 8**  
Cilantro Green Chili Aioli

**Fried Green Tomatoes 9**  
Local Feta | House Made Peppadew Jelly

**GF Summer Crudité 14**  
Black Eyed Pea Hummus | Herbed Goat Cheese Spread | Ciabatta | Artichokes | Cucumbers | Grilled Asparagus | Roasted Cauliflower | Pickled Green Beans | Marinated Tomatoes | Edamame

**GF Deviled Eggs 7**  
House Made Deviled Eggs | Candied Bacon | Chives

**GF Charcuterie 20**  
Heywood's Summer Sausage | Pastrami Smoked Salmon | Grilled Peaches | Pimento Cheese | Asher Blue Cheese | Herbed Goat Cheese | Pecans | Grain Mustard | Marinated Olives | Mercer Farms Apples | Rustic Bread | Dill Pickles | Crackers

## SOUPS & SALADS

**Soup of the Day 6**  
Oyster Crackers

**GF Beet & Watermelon 8**  
Local Watermelon | Goat Cheese | Roasted Beets | Arugula | Walnuts | Honey Vinaigrette

**GF Strawberry Salad 10**  
Spring Mix & Spinach | Red Onions | Cucumbers | Local Strawberries | Feta Cheese | Pecans | Strawberry Basil Balsamic Vinaigrette

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

**GF Wedge 9**  
Bibb Lettuce | Tobacco Onions | Bacon | Heirloom Cherry Tomatoes | Asher Blue Cheese Dressing



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.



## 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**



**12oz Prime New York Strip**

## STYLES

**GF Traditional**

Yukon Gold Mashed Potatoes | Garlic Sautéed Green Beans | Red Wine Demi | Truffle Blue Cheese Butter

**Mill**

Lobster Mac & Cheese | Brussel Sprouts | Bacon Vinaigrette | Lobster Butter

**GF Southern**

Tim and Alice's "Red Mule" Three Cheese Grits | Grilled Asparagus | Whiskey Peppercorn Demi | Smoked Butter

## ENHANCEMENTS

**Sautéed Mushrooms 5**

**Sautéed Vidalia Onions 5**

**Blue Cheese Crumbles 5**

**Crabcake 16**

**2 U10 Scallops 16**

## LARGE PLATES

**Seabass 36**

Pan Crisped Seabass | Delta Spice Rub Blackened Alligator | Creamed Corn | Georgia Peach Relish

**Scallops 33**

U10 Scallops | Lobster and Asparagus Carolina Gold Risotto | Bacon Marmalade | Chipotle Corn Puree

**Herb Crusted Grouper 32**

Pan Seared Herb Crusted Grouper | Corn and Crab Risotto | Old Bay Vinaigrette

**Crabcakes 34**

Blue Crab | Corn, Lima Bean, Vidalia Onion & Heywood's Ham Succotash | Cilantro & Green Chili Aioli

**Red Snapper 31**

Blackened Gulf Red Snapper | Low Country Succotash | Crawfish Cream Sauce

**GF Shrimp & Grits 23**

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

**GF Pecan Crusted Trout 25**

Pecan Crusted Enchanted Springs GA Trout | Fresh Herb Roasted Potatoes | Sautéed Green Beans | Brown Butter Sauce

**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 Out of the Garden 17**

Chefs Selection of Local Seasonal Vegetables  
- No Substitutions -

**Fried Chicken 22**

Gainesville, GA Fried Chicken Breast | Pickle Brine | Mashed Potatoes | Grilled Asparagus | Side of Country Gravy

**Mill Burger 17**

Certified Angus Beef Double Patty | Pimento Cheese | B&B Pickles | Arugula | Bacon Marmalade  
- Served Juicy & Well Done -

\*\*\* GF - Can Be Made Gluten Free \*\*\*