

## SMALL PLATES

**Cornmeal Dusted Calamari 16**  
House Pickled Peppers | Sweet Chili Glaze | Siracha Aoli

**Tomato Bruschetta 9**  
Heirloom tomato | Vidalia Onion | Balsamic Aoli | Calyroad Goat Cheese | Rustic Bread

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

**Dixie Chicken Sliders 12**  
Buttermilk Chicken Breast | Balsamic Aoli | Pickles | Shredded Lettuce | Brioche Slider Bun

**Pickle Chips 8**  
Cilantro & Green Chili Aioli

**GF Blackened Brie 12**  
Asian Pear | Candied Pecans | House Made Peppadew Jelly | Rustic Bread

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

**GF Charcuterie 23**  
House Cured Duck | Soppressata Salami | Sweet Grass Dairy "Griffin" Cheese | Pimento Cheese | CalyRoad Bit o' Blue | Ham Rillettes | Rustic Bread | Pecans | Grain Mustard & Dijon | Pickled Cippolini Onion | Sweet and Spicy Pickles | House Jam | Crackers | Allison's Honeycomb

## SOUPS & SALADS

**Soup of the Day 6**

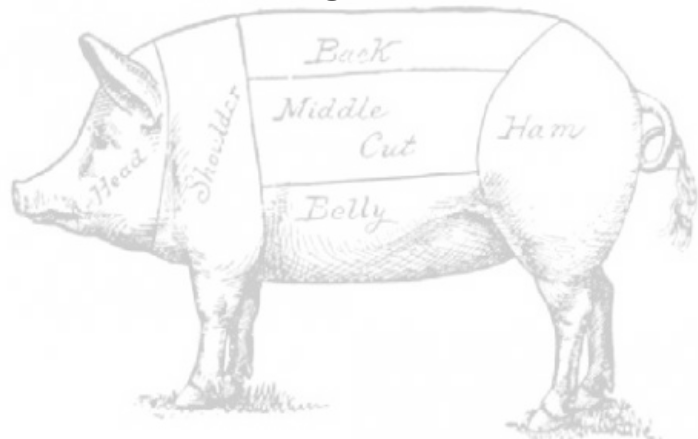
**Farmhouse Chili 8**

**GF Warm Bacon Spinach Salad 9**  
Local Spinach | Goat Cheese | Bacon Vinaigrette | Pecan | Sunny Side Up Farm Egg | Red Onion

**Wedge 8**  
Bibb | Tobacco Onions | Applewood Bacon | Cherry Tomatoes | Chives | House Bleu Cheese Dressing

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

**GF Beet and Goat Cheese 9**  
Roasted Beets | CalyRoad Goat Cheese | Baby Arugula | Lemon Vinaigrette | Walnut



# 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



## STYLES

**GF Traditional**

Yukon Gold Mashed Potatoes | Garlic Sautéed Green Beans | Red Wine Demi | Maître d'Butter

**Mill**

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

**Southern**

Blackened Steak | Bacon | Tobacco Onions | Herb Roasted Potatoes | Whiskey Peppercorn Demi | Blue Cheese Butter

## ENHANCEMENTS

**Sautéed Mushrooms 5**

**Sautéed Vidalia Onions 5**

**Lobster Mac & Cheese 10**

**Lobster Tail 19**

**2 U10 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

**Cajun Chicken & Andouille 29**  
Tagliatelle Pasta | Heywood's Andouille | Blackened Chicken | Corn | Peppers | Sweet Onions | Tomatoes | Cajun Cream Sauce

**GF Scallops 32**

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

**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

**Pecan Crusted Trout 26**

Pecan Crusted Enchanted Springs, GA Trout | Green Bean Caserole | Sautéed Wild Mushrooms

**Herb Crusted Grouper 34**

Gulf of Mexico Grouper | Sweet Potato | Bacon braised Local Greens | Irish Brown Butter |

**GF Venison Tenderloin 41**

Red Deer Venison | Butternut Squash Puree | Black Forest Butter | Brussel Sprouts | Root Beer Reduction

**Country Fried Pork Shoulder 25**

White Oak Pork Shoulder | Chickory Greens | Parsnip | Apple Smoked Bacon | Mustard Vinaigrette

**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

**Fried Chicken 22**

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

**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 -