

SMALL PLATES

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

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

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

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

Pickle Chips 8
Cilantro & Green Chili Aioli

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

Farmhouse Chili 8

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 13
Blackened Seasonal Catch | Cilantro Aioli | Pico de Gallo | Shredded Lettuce | Flour Tortilla

Southern River Beef Pasta 16
Southern River Filet Tips | Tagliatelle pasta | Sweet Onions | Heirloom Tomato | Wild Mushrooms | Creamy Veal Demi

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

GF Salmon Salad 14
Loche Etive Salmon | Local Mixed Greens | Heirloom Cherry Tomatoes | Red Onion | Cucumber | Citrus Vinaigrette

GF The Mill Cobb 13
Gainesville, GA Chicken Breast | Local Mixed Greens | Avocado | Bacon | Cucumbers | Heirloom Cherry Tomatoes | Asher Farms Blue Cheese | Hard Boiled Egg | House Made Ranch

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

GF Ancient Grain Salad 9
Farro | Red Onions | Pumpkin Seed | Feta | Heirloom Cherry Tomato | Baby Kale | Honey / Pear Vinaigrette

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

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 16
Fried Gainesville Chicken Breast | Lettuce | Tomato | Brioche Bun | Sweet and Spicy Pickle | Aged Balsamic Aoli

Pimento BLT 13
Pimento Cheese | Bacon | Tomato | Local Mixed Greens | Local Sourdough

The Mill Cheesesteak 15
Sautéed Certified Angus Beef Steak Tips | House Cheese Sauce | Sautéed Vidalia Onions, Bell Peppers & Mushrooms | Dukes Mayo | Amoroso Roll

The Southern Club 14
Tomato | Turkey | Ham | Bacon | Swiss Cheese | Lettuce | Tomato | Dukes Mayo | Sourdough

Chicken Salad 12
Apples | Dried Cherries | Pecans | Celery | Local Mixed Greens | Local Croissant

Veggie Delight 12
Herbed Goats Cheese | Portabello Mushroom | Cucumbers | Avocado | Lettuce | Tomato | Multigrain

Hot Ham n' Cheese 15
Heywood's Ham | Thick Cut Bacon | Swiss | Fried Egg | Mornay Sauce | Sourdough

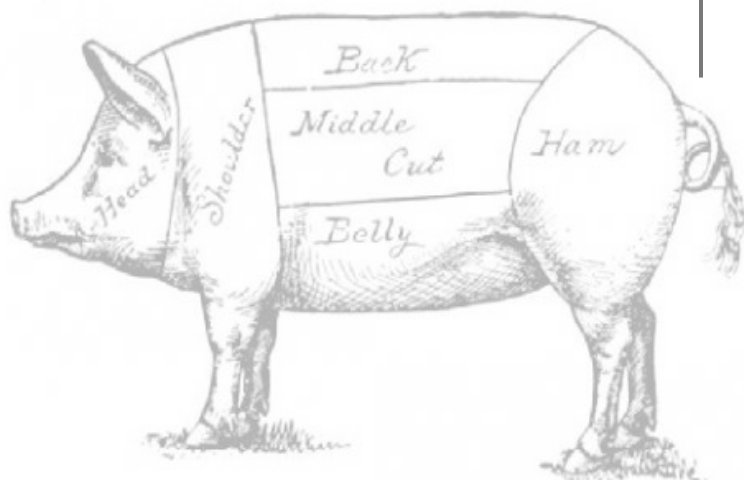
BURGERS

All Patties are 100% Prime Certified Angus Beef and are Served Juicy & Well Done

Beet & Goat Cheese Burger 17
Double Patty | Roasted Red Beets | Goat Cheese | Arugula | Sweet & Spicy Pickle | Local Brioche Bun

Mill Burger 17
Double Patty | Pimento Cheese | Bacon Marmalade | Arugula | Sweet & Spicy Pickles | Local Brioche Bun

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.

