

# LUNCH

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## SHARED

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CONFIT CHICKEN WINGS 10

choice:  
buffalo | bbq | plain

\*OYSTERS ON THE HALF SHELL 12/22

jalapeño-champagne mignonette  
pepper vodka cocktail sauce

CHARCUTERIE 18

artisan meats and cheeses | pickled vegetables  
assorted breads and crackers

SMOKED FISH 8

trout roe | crème fraiche | jewish rye

## SOUPS AND SALADS

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SHE CRAB SOUP 6/8

lumb crab salad | fresh chives

ROASTED PUMPKIN SOUP 6/8

crème fraiche | toasted pepitas

FARMER'S SALAD 9

john's island greens | seasonal vegetables  
lemon thyme vinaigrette

BLACKENED SHRIMP SALAD 15

baby kale | pomegranate seeds | cauliflower  
crispy shallots | tangerine vinaigrette

\*GRILLED LOCAL FISH SALAD 16

local greens | roasted root vegetables  
spaghetti squash | sherry vinaigrette

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## ENTRÉE

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*MILLS HOUSE BURGER	pimento cheese   applewood bacon   tomato jam   local butter lettuce   brioche	14
LOW COUNTRY CLUB	local shrimp   avocado   fried green tomato   jalapeño bacon   pickled red onion   texas toast	14
FRIED CHICKEN SANDWICH	buttermilk marinated   applewood bacon   spiced mozzarella   arugula   brioche	13
HOUSE MADE SAUSAGE	house crafted sausage   garlic baguette   whole grain mustard   sweet peppers and onions	12
PASTRAMI REUBEN	mustard seed cole slaw   swiss   rye   house ranch-thousand island	14
*GRILLED SCALLOPS	sweet potato hash   brussel sprouts   maitake mushroom   mustard-bacon vinaigrette	19
STUFFED ACORN SQUASH	wild mushrooms   sage   apple   pomodoro   parmesan   cornbread	16



Executive Chef Justin Hunt – The Mills House Hotel

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.