

# DINNER

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## FIRST

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**SHE CRAB SOUP 7**

lumb crab salad | fresh chives

**ROASTED PUMPKIN SOUP 7**

crème fraiche | toasted pepitas

**FARMER'S SALAD 9**

john's island greens | local vegetables

lemon thyme vinaigrette

**BABY KALE SALAD 11**

compressed apples | crispy farro | parmesan

roasted garlic vinaigrette

**BUTTERNUT SQUASH RAVIOLI 16**

blackbird farms squash | fromage fraise | carrots

chicken stock | arugula

**NORTH CAROLINA CHARRED OCTOPUS 14**

merguez | bok choy | piquillo pesto | celery root  
fingerling potatoes

**\*HOUSE MADE SAUSAGE 12**

house crafted sausage | garlic baguette  
whole grain mustard | sweet onion and peppers  
shoestring fries

**CHARCUTERIE 18**

artisan meats and cheeses | pickled vegetables

assorted breads and crackers

**\*OYSTERS ON THE HALF SHELL 12/22**

jalapeño-champagne mignonette  
pepper vodka cocktail sauce

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## ENTRÉE

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**SOUTHEAST FAMILY FARMS PORK SHANK** ipa braised | new potato | carrot | mushroom | pearl onion 25

**\*SEARED LOCAL FISH** parisian gnocchi | tomato | cucumber | celery | sauce américaine 27

**SMOKED HALF CHICKEN** prestige farms chicken | white acre peas | pork belly | tarragon | grilled baby bok choy 23

**MILLS HOUSE BURGER** rosewood farms american wagyu | pimento cheese | applewood bacon | tomato jam | brioche 15

**STUFFED ACORN SQUASH** wild mushrooms | sage | apple | cornbread | parmesan | pomodoro 18

**SEARED SCALLOPS** sweet potato hash | maitake mushrooms | brussel sprouts | mustard-bacon vinaigrette 29

**\*KANSAS CITY STRIP-14oz** heirloom fingerling potatoes | haricot verts | rainbow chard | mushroom au poivre 31

**\*DELMONICO RIBEYE-20oz** 43



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.