



MILLS HOUSE SPECIALTIES

Fish & Chips \$15

*Spicy Slaw, Aioli, Local Greens,
Shoestring Fries*

Smoked Salmon \$14

*Scottish Salmon, Marble Rye, Hard Boiled Egg,
Capers, Pickled Red Onion, Chive Cream Cheese*

*Burger \$15

*Short Rib/Chuck/Brisket Blend, Pimento
Cheese, Bacon, Tomato Jam, Red Onion,
Lettuce, Brioche Bun*

*Sausage, Egg & Cheese \$14

*House Made Sausage, Peppers, Onions, Cheddar,
Mustard Sauce, Fried Egg, Brioche Bun, Choice
of French Fries or Herbed Red Potatoes*

Mills House Shrimp and Grits \$17

*Local Shrimp, Tasso Gravy, Stone Ground
Grits, Buttermilk Biscuit*

STARTERS

Avocado Toast \$9

*Wheat Berry Toast, Pickled Shallot, Cherry
Tomato, Sriracha Aioli, Cilantro*

Roasted Corn Salad \$9

*Shaved Fennel, Arugula, Celery, Scallion,
Chipotle Crema, Cotija,
Spring Onion Vinaigrette*

She Crab Soup \$7

Garnished with Lump Crab Salad

Biscuits & Gravy \$9

Fried Green Tomato, Mozzarella, Scallion

Farmer's Salad \$9

*John's Island Greens, Local Seasonal
Vegetables, Lemon Thyme Vinaigrette*

Seasonal Berry Parfait \$8

Greek Yogurt, Granola

*Oysters On The Half Shell \$12/\$22

*Jalapeño-Champagne Mignonette, Pepper
Vodka Cocktail Sauce*

EGG DISHES

Wagyu Corned Beef Hash \$15

House Made Corned Beef, Fried Eggs

*Farmer's Omelet \$12

*Wild Mushrooms, Tomatoes, Spinach, Goat
Cheese, Buttermilk Biscuit*

*Ham & Cheese Omelet \$12

*Pitt Ham, Caved Aged Gruyere, Mustard
Hollandaise, Buttermilk Biscuit*

*Steak & Eggs \$17

Hanger Steak, Two Farm Eggs, Biscuit

*Traditional Benedict \$14

*Nueske's Smoked Pork Loin, Poached Eggs,
English Muffin, Hollandaise*

*Crab Benedict \$16

*Lump Crab Meat, English Muffin,
Old Bay Arugula,
Preserved Lemon Hollandaise*

*Mills House Breakfast \$11

*Two Farm Eggs Cooked Any Style, Whole
Wheat Toast, Griddled Tomatoes and Choice
of Bacon or Tennessee Sage Sausage*

SWEET BREADS & BATTERS

Buttermilk Pancakes \$12

*Original, Blueberry, or Chocolate Chip
Berry Compote*

Cinnamon Bun French Toast \$12

Banana Fosters Caramel, Pecan, Maple Syrup

Malted Waffle \$12

Bourbon Anglaise, Berries and Fruit Jam

SIDES

Herbed Red Potatoes \$3.5

Stone Ground Grits \$3.5

Fresh Fruit \$6

Applewood Bacon \$6

Tennessee Sage Sausage \$6

Pitt Ham \$5

Buttermilk Biscuit \$2.5

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