



Small Plates and Such

HOUSE MADE PIMENTO CHEESE 8

flatbread crackers

CRISPY BRUSSELS SPROUTS 10

roasted red pepper chimichurri, shaved horseradish

PICKLE BRINED FRIED CHICKEN 13

Lowcountry Succotash, House Smoked Tasso Gravy

Burrata 12

arugula, crispy prosciutto, dried figs, pistachio, vincotto

CHARCUTERIE BOARD 16

assortment of housemade & cured meats with accompaniments

CHEESE BOARD 16

assortment of artisanal cheeses with accompaniments

MILLS BOARD 25

assortment of meat and cheeses with accompaniments

Housemade Pastas

SPAGHETTI 16/20

rustic tomato broth, red wine, whipped ricotta

TAGLIATELLE 18/24

chopped clams, chorizo, white wine, parmesan

PAPPARDELLE 18/24

wild mushroom, marsala, cream, parmesan,

Plates

CAESAR SALAD 12

Romaine, shaved parmesan, croutons, white anchovies,

*MILLS HOUSE BURGER 15

Double 4 oz patties, pimento cheese, applewood bacon, tomato jam, brioche, shoe string fries

STEAK FRITES 14OZ 39

14oz Southeast Family Farms ribeye, bearnaise butter, truffle frites, fried brussel sprouts, aioli

CHICKEN SANDWICH 15

grilled or fried herb marinated chicken, applewood bacon, melted spicy mozzarella, arugula, brioche, shoe string fries

Grilled Flatbread Pizzas

MARGHERITA 15

sliced tomato, fresh mozzarella, parmesan, basil

WILD MUSHROOM 16

goat cheese, ricotta, spinach, caramelized onions, truffle oil

DUCK CONFIT FLATBREAD 16

burrata, bacon, arugula, balsamic

Add ons

7

MARINATED CHICKEN BREAST - LOWCOUNTRY SHRIMP -

Sweets 8

MOLTEN LAVA BROWNIE SUNDAE

BELGIAN CHOCOLATE MOUSSE CAKE

Executive Chef
Justin Hunt