

## S T A R T E R S

**SHE CRAB SOUP** 7  
lump crab salad | chives

**FARMER'S SALAD** 9  
kurios farms greens | local vegetables |  
lemon thyme vinaigrette

**STRAWBERRIES AND BURRATA** 13  
watercress | toasted almonds |  
minus8 ip8 beer vinegar |  
champagne basil vinaigrette

**WADMALAW ISLAND TOMATO GAZPACHO** 7  
grilled peach & jalapeno salsa | french  
baguette

**RICOTTA AND ORANGE AGNOLOTTI** 14  
duck confit | snap beans |  
whole grain mustard | duck jus | herbs

**SEARED SCALLOPS\*** 15  
carrot top pesto | baby carrots |  
shaved asparagus | spring peas |  
farro | rye bread crumb

## F O R T H E T A B L E

**OYSTERS ON THE HALF SHELL\*** 12/22  
jalapeño-champagne mignonette |  
pepper vodka cocktail sauce  
*Suggested Wine: Avissi Prosecco*

**CHARCUTERIE\*** 18  
artisan meats and cheeses |  
pickled vegetables |  
assorted breads & crackers  
*Suggested Wine: A by Acacia Chardonnay*

**HOUSE-MADE SAUSAGE** 12  
garlic baguette | whole grain mustard |  
sweet onions | peppers  
*Suggested Wine: Yangarra Shiraz*

**HICKORY SMOKED HALF CHICKEN** 24  
joyce farms half chicken | field peas |  
pork belly | swiss chard |  
smoked chicken jus  
*Suggested Wine: Erath Rose of Pinot Noir*

## M A I N S

**LOCAL SHRIMP GARGANELLI** 26  
heirloom cherry tomatoes |  
summer squash | spinach |  
ricotta salata  
*Suggested Wine: Benvolio Pinot Grigio*

**SEARED LOCAL FISH\*** 26  
corn velouté | pickled corn salad |  
lump crab | cilantro | radish |  
togarashi popcorn  
*Suggested Wine: Hunky Dory Sauvignon Blanc*

**SOUTHEAST FAMILY FARMS DRY AGED RIBEYE- 14 OZ.\*** 42  
duck fat fingerling potatoes | grilled  
broccolini | gremolata |  
parmesan | tobacco onions  
*Suggested Wine: Storypoint Cabernet Sauvignon*

**MILLS HOUSE BURGER\*** 15  
joyce farms heritage chuck | pimento  
cheese | applewood bacon | tomato  
jam | brioche  
*Suggested Wine: Brazin Zinfandel*

**ROASTED BEETS AND CARROTS** 17  
adluh mills stone ground grits |  
honey | local greens |  
toasted benne seeds  
*Suggested Wine: Lyric by Etude Pinot Noir*

**FOUR COURSE TASTING MENU\*** 50  
chef's choice | entire table please

Chef de Cuisine  
Daniel Vershon

Executive Chef  
Justin Hunt

Executive Sous Chef  
Samantha Burmood

**Eat Fresh  
Eat Local**

WE SUPPORT OUR LOCAL FARMERS.

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

