

# LUNCH

## SOUPS & SALADS

**SHE CRAB SOUP** 7/9  
lump crab salad | chives

**SEASONAL SOUP** 7/9  
seasonal accompaniments

**FARMER'S SALAD** 9  
Kurios Farms greens | local vegetables |  
lemon thyme vinaigrette

Add Chicken... 7 Add Shrimp... 9

**BLACKENED SHRIMP CAESAR** 15  
romaine hearts | caesar dressing |  
garlic-herb croutons | white anchovy |  
shaved parmesan

**GRILLED LOCAL FISH SALAD\*** 16  
arugula | orange segments |  
Split Creek Farms goat feta |  
red cabbage | balsamic vinaigrette

## FOR THE TABLE

**OYSTERS ON THE HALF SHELL\*** 12/22  
jalapeño-champagne mignonette |  
pepper vodka cocktail sauce

**CONFIT CHICKEN WINGS** 12  
choice of: buffalo | bbq | plain  
*blue cheese or ranch*

**CHARCUTERIE\*** 18  
artisan meats and cheeses |  
pickled vegetables |  
assorted breads & crackers

**SMOKED FISH** 9  
trout roe | crème fraiche | jewish rye

## SANDWICHES

**LOW COUNTRY CLUB** 14  
local shrimp | avocado |  
fried green tomato | jalapeño bacon |  
pickled red onion | texas toast

**PASTRAMI REUBEN** 14  
mustard seed cole slaw | swiss | rye |  
house ranch-thousand island

**CHICKEN SANDWICH** 13  
fried or grilled | herb marinated |  
applewood bacon | spiced mozzarella |  
arugula | brioche

**HOUSE MADE SAUSAGE** 12  
house crafted sausage |  
garlic baguette | whole grain mustard |  
sweet peppers | onions

**SCALLOP PO' BOY** 18  
hoagie roll | shaved red cabbage |  
chipotle tartar | diced tomatoes | lime

**CAPRESE WRAP** 12  
burrata | heirloom cherry tomatoes |  
balsamic | EVOO | arugula | pesto

## MILLS HOUSE BURGER 15

Joyce Farms Heritage Chuck | pimento  
cheese | applewood bacon | tomato jam |  
brioche

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.

