

B R E A K F A S T

H E A L T H Y S T A R T

STEEL CUT OATS 10
dried fruit | bananas | toasted
coconut | brown sugar

YOGURT BOWL 8
greek yogurt | granola | fresh fruit |
peanut butter powder | chia seeds

E X T R A S

**APPLEWOOD SMOKED
BACON** 6

PORK SAUSAGE LINKS 5

**CHICKEN-APPLE
SAUSAGE LINKS** 5

GRILLED HAM 5

STONE-GROUND GRITS 4

ROASTED POTATOES 3

FRESH FRUIT 6

BISCUIT 2

TOAST 3

whole wheat | rye | white | gluten-free

BAGEL 3

plain | cinnamon raisin | everything

R E F R E S H M E N T S

COFFEE 5

ESPRESSO 4

DOUBLE ESPRESSO 5

LATTE 6

CAPPUCCINO 6

CHARLESTON TEA

PLANTATION HOT TEA 5

ASSORTED FRUIT JUICES 5

E G G S

choice of grits or roasted potatoes

**MILLS HOUSE
BREAKFAST*** 16

two cage-free whole eggs *or* egg whites |
griddled tomatoes | bacon *or* sausage |
toast

BREAKFAST SANDWICH* 12
farm eggs | honey ham | sriracha |
pimento cheese | maple syrup | texas
toast

SOUTHERN OMELETTE 17
smoked ham | wilted greens | sweet
onions | pimento, goat, *or* cheddar
cheese | bacon *or* sausage |
house bbq spice

FARMERS OMELETTE 17
mushroom | tomato | red onion |
spinach | goat *or* cheddar cheese |
bacon *or* sausage

**WAGYU CORNED BEEF
HASH*** 15
housemade corned beef |
poached farm eggs | onions | potatoes

RED QUINOA & EGGS* 15
eggs any style | quinoa | spinach |
peppers | sun-dried tomatoes | chicken-
apple sausage

S W E E T S

choice of bacon or sausage

STICKY BUN FRENCH 15
TOAST
banana fosters caramel |
pecan maple syrup

BUTTERMILK PANCAKES 15
choice of: chocolate chips | bananas |
strawberries | maple syrup

Restaurant GM
Dimitri
Hatgidimitriou

Executive Chef
Justin Hunt

Chef de Cuisine
Daniel Vershon

**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.

