

B R U N C H

S T A R T E R S

BISCUITS AND GRAVY*	9
sausage gravy cheddar scallion sunny side up farm egg	
AVOCADO TOAST	9
wheat berry pickled shallot cherry tomato sriracha aioli cilantro add farm egg* \$2	
SHE CRAB SOUP	7
lump crab salad chives	
FARMER'S SALAD	9
kurios farms greens local vegetables lemon thyme vinaigrette	
YOGURT BOWL	8
greek yogurt granola fresh berries peanut butter powder chia seeds	

S W E E T S

choice of bacon or sausage

BUTTERMILK PANCAKES	15
choice of: chocolate chips bananas strawberries blueberries served with maple syrup	
STICKY BUN FRENCH TOAST	15
banana fosters caramel pecan maple syrup	

C H E F I N S P I R E D

MILLS HOUSE BURGER*	15
Joyce Farms Heritage Chuck pimento cheese applewood bacon tomato jam brioche add farm egg* \$2 choice of fries or roasted potatoes	
BREAKFAST SANDWICH*	13
farm eggs honey ham sriracha pimento cheese maple syrup texas toast choice of fries or roasted potatoes	
SHRIMP AND GRITS	17
local shrimp tasso ham gravy stone ground grits buttermilk biscuit	
CHICKEN & WAFFLES	15
buttermilk boneless fried 1/2 chicken spicy maple bourbon syrup chives cinnamon honey butter	

E G G S

choice of roasted potatoes or grits

MILLS HOUSE BREAKFAST*	16
two cage-free whole eggs or egg whites griddled tomatoes bacon or sausage choice of 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 cherry tomato red onion spinach goat or cheddar cheese bacon or sausage	
EGGS BENEDICT*	16
poached farm eggs english muffin <u>choice of:</u> lump crab arugula old bay hollandaise <u>or</u> house smoked canadien bacon bbq spiced hollandaise	
WAGYU CORNED BEEF HASH*	15
housemade corned beef poached farm eggs diced onion potatoes	

S I D E S

ROASTED POTATOES	3
STONE-GROUND GRITS	4
FRESH FRUIT	6
APPLEWOOD SMOKED BACON	6
PORK SAUSAGE LINKS	5
CHICKEN-APPLE SAUSAGE LINKS	5
GRILLED HAM	5
BISCUIT	2
TOAST	3
whole wheat rye white gluten-free	

C O C K T A I L S

BLOODY MARY	5
MIMOSA	5
BELLINI	5

Executive Chef
Justin Hunt

Restaurant General Manager
Dimitri Hatgidimitriou

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.

