

B R U N C H

S A V O R Y

CHICKEN AND WAFFLES 17

marinated fried chicken breast | spicy maple bourbon syrup | cinnamon honey butter

MILLS HOUSE BURGER 15

double 4 oz patties | house-made pimento cheese | applewood bacon | tomato jam | brioche bun | shoestring fries

CAESAR SALAD 12

romaine | brioche croutons | shaved parmesan | white anchovy
Add Chicken 6
Add Shrimp 7

SHRIMP AND GRITS 17

local shrimp | tasso ham gravy | stone ground grits

L I G H T

YOGURT BOWL 10

greek yogurt | granola | fresh fruit | peanut butter powder | chia seeds

E X T R A S

APPLEWOOD SMOKED BACON 6

PORK SAUSAGE LINKS 5

GRILLED HAM 5

STONE-GROUND GRITS 4

ROASTED POTATOES 3

FRESH FRUIT 6

BISCUIT 2

TOAST 3

whole wheat | white | gluten-free

BAGEL 3

plain | cinnamon raisin | everything

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

SOUTHERN OMELETTE 17

smoked ham | wilted greens | sweet onions | pimento, goat, *or* cheddar cheese | bacon *or* sausage

FARMERS OMELETTE 17

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

STEAK & EGGS* 21

new york strip | two eggs any style | bearnaise butter | brussels sprouts

S W E E T S

choice of bacon or sausage

STICKY BUN FRENCH TOAST 15

banana fosters caramel | pecan maple syrup

BUTTERMILK PANCAKES 15

choice of: chocolate chips | bananas | strawberries | maple syrup

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 5

PLANTATION HOT TEA 5

ASSORTED FRUIT JUICES 5

Executive Chef
Justin Hunt

**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.

