

S T A R T E R S

SHE CRAB SOUP	7	FARMER'S SALAD	9
lump crab salad chives		Kurios Farms greens local vegetables lemon thyme vinaigrette	
GAZPACHO & WATERMELON	7	BURRATA & TOMATOES	10
watercress ranch sunflower seeds Meredith Dairy goat feta		heirloom tomatoes pickled corn pea tendrils basil-pecan pesto ciabatta croutons	
OYSTERS ON THE HALF SHELL*	12/22	BIBB WEDGE	15
jalapeño-champagne mignonette pepper vodka cocktail sauce		Kurios Farms bibb green goddess dressing NC jumbo lump crab roasted radish cucumber crispy shallot	
SEARED SCALLOPS*	15	SHRIMP & PORK BELLY RAVIOLI	14
yuzu aioli rosemary fennel confit fried capers shallot		pickled local shrimp fromage frais broccolini florettes onion soubise preserved meyer lemon	
CHARCUTERIE*	18	HOUSE-MADE SAUSAGE	12
artisan meats and cheeses pickled vegetables assorted breads & crackers		garlic baguette whole grain mustard sweet onions peppers	



M A I N S

LOCAL FISH	26	ATLANTIC SALMON*	25
marinated gigante beans Lo-Fi Mexican Lager fumet savoy cabbage fines herbes fennel marmalade black trumpet mushroom		crispy skin cauliflower mousse baby beets rainbow swiss chard toasted benne seeds beet butter	
SEAFOOD ARRABIATA*	29	HOUSE-MADE SPAGHETTI	18
house-made tagliatelle spicy cherry tomato broth shrimp mussels scallops basil ricotta salata		castelvetrano olives beech mushroom smoked pine nuts pecorino romano basil	
GRILLED HALF CHICKEN	24	CONFIT DUCK LEG	28
herb marinade sea island red peas lacinato kale heirloom tomatoes cornbread croutons		Dr. Jurgielewicz Duck cous-cous snap peas grilled SC peaches pea puree cherry duck jus	
SOUTHEAST FAMILY FARMS DRY AGED RIBEYE*	39	MILLS HOUSE BURGER*	15
duck fat fingerling potatoes garlic aioli grilled broccolini gremolata parmesan tobacco onions		Joyce Farms Heritage Chuck pimento cheese applewood bacon tomato jam brioche	

bone in for two **65**

F O R T H E T A B L E

7

DUCK FAT FINGERLING POTATOES

BUTTER BEAN SUCCOTASH

PIMENTO CHEESE GRITS WITH CRISPY PROSCUITTO

Chef de Cuisine
Daniel Vershon

Executive Chef
Justin Hunt

Executive Sous Chef
Samantha Burmood

Restaurant General Manager
Dimitri Hatgidimitriou

**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.

