

## S T A R T E R S

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

**MUSHROOM & LEEK BISQUE** 7  
brioche crouton | truffle | parmesan

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

**SEARED SCALLOPS\*** 15  
yuzu aioli | rosemary fennel confit | fried capers | shallot

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



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

**BURRATA & TOMATOES** 10  
heirloom tomatoes | pickled corn | pea tendrils | basil-pecan pesto | ciabatta croutons

**BIBB WEDGE** 15  
Kurios Farms bibb | green goddess dressing | NC jumbo lump crab | roasted radish | cucumber | crispy shallot

**SHRIMP & PORK BELLY RAVIOLI** 14  
pickled local shrimp | fromage frais | broccolini florettes | onion soubise | preserved meyer lemon

**HOUSE-MADE SAUSAGE** 12  
garlic baguette | whole grain mustard | sweet onions | peppers

## M A I N S

**LOCAL FISH** 26  
marinated gigante beans | Lo-Fi Mexican Lager fumet | savoy cabbage | fines herbes | fennel marmalade | black trumpet mushroom

**SEAFOOD ARRABIATA\*** 29  
house-made tagliatelle | spicy cherry tomato broth | shrimp | mussels | scallops | basil | ricotta salata

**GRILLED HALF CHICKEN** 24  
herb marinade | sea island red peas | lacinato kale | heirloom tomatoes | cornbread croutons

**SOUTHEAST FAMILY FARMS DRY AGED RIBEYE\*** 39  
duck fat fingerling potatoes | garlic aioli | grilled broccolini | gremolata | parmesan | tobacco onions

bone in for two ..... 65

**ATLANTIC SALMON\*** 25  
crispy skin | cauliflower mousse | baby beets | rainbow swiss chard | toasted benne seeds | beet butter

**HOUSE-MADE SPAGHETTI** 18  
castelvetrano olives | beech mushroom | smoked pine nuts | pecorino romano | basil

**CONFIT DUCK LEG** 28  
Dr. Jurgielewicz Duck | cous-cous | snap peas | grilled SC peaches | pea puree | cherry duck jus

**MILLS HOUSE BURGER\*** 15  
Joyce Farms Heritage Chuck | pimento cheese | applewood bacon | tomato jam | brioche

## 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**

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.

