



DINNER

MEAT & CHEESE	HOUSE MADE PIMENTO CHEESE	<i>flatbread crackers</i>	8
	CHARCUTERIE BOARD	<i>assortment of housemade & cured meats with accompaniments</i>	17
	CHEESE BOARD	<i>assortment of artisanal cheeses with accompaniments</i>	17
	MILLS BOARD	<i>assortment of meat & cheeses with accompaniments</i>	28
SMALL PLATES – SHAREABLES	SMOKED FISH DIP	<i>local fish, fresh herbs, crème fraîche, flatbread crackers</i>	11
	BURRATA	<i>peaches, arugula, prosciutto, basil, strawberry balsamic</i>	14
	CALAMARI	<i>lightly fried, pineapple habanero mojo, key lime tartar</i>	18
	CRISPY BRUSSELS SPROUTS	<i>roasted red pepper chimichurri, shaved horseradish</i>	9
	WILD MUSHROOM FLATBREAD	<i>feta cheese, ricotta, spinach, caramelized onions, truffle oil</i>	17
	SMOKED PORK FLATBREAD	<i>BBQ sauce, tomato sauce, mozzarella, jalapeno, red onion, cilantro</i>	18
	CAPELLINI	<i>vodka pomodoro, venison meatballs, parmesan</i>	19/26
	PAPPARDELLE	<i>wild mushroom, marsala, cream, parmesan, truffle</i>	18/25
	TAGLIATELLE	<i>clams, shrimp, squid, fish filet, parmesan and prosciutto broth, wilted greens</i>	19/26
	ENTRÉES – SANDWICHES – SALADS	FARMERS SALAD	<i>kurios farms greens, seasonal vegetables and fruits, lemon thyme vinaigrette</i>
LOCAL FISH		<i>pan seared, summer vegetable couscous, grilled broccolini, tarragon beurre blanc</i>	31
CHICKEN SANDWICH		<i>grilled or fried herb marinated chicken, applewood bacon, melted spicy mozzarella, arugula, brioche, shoestring fries</i>	15
*MILLS HOUSE BURGER		<i>double 4 oz patties, pimento cheese, applewood bacon, tomato jam, brioche, shoe string fries</i>	16
*STEAK FRITES 14OZ		<i>14oz Prime Ribeye, béarnaise butter, truffle frites, fried brussels sprouts, aioli</i>	45