



Small Plates and Such

HOUSE MADE PIMENTO CHEESE 8
flatbread crackers

CRISPY BRUSSELS SPROUTS 10
roasted red pepper chimichurri, shaved horseradish

PICKLE BRINED FRIED CHICKEN 13
Lowcountry Succotash, House Smoked Tasso Gravy

CHARCUTERIE BOARD 16
assortment of housemade & cured meats with accompaniments

CHEESE BOARD 16
assortment of artisanal cheeses with accompaniments

Housemade Pastas

SPAGHETTI 16/20
rustic tomato broth, red wine, whipped ricotta

TAGLIATELLE 18/24
chopped clams, chorizo, white wine, parmesan

PAPPARDELLE 18/24
wild mushroom, marsala, cream, parmesan,

Grilled Flatbread Pizzas

MARGHERITA 15
sliced tomato, fresh mozzarella, parmesan, basil

WILD MUSHROOM 16
goat cheese, ricotta, spinach, caramelized onions, truffle oil

PROSCIUTTO AND BRUSSELS 17
piquillo pepper pesto, fresh mozzarella

Plates

CAESAR SALAD 12
Romaine, shaved parmesan, croutons, white anchovies,

*MILLS HOUSE BURGER 15
Double 4 oz patties, pimento cheese, applewood bacon, tomato jam, brioche, shoe string fries

STEAK FRITES 14OZ 39
14oz Southeast Family Farms ribeye, bearnaise butter, truffle frites, grilled broccolini, aioli

Add ons

7

MARINATED CHICKEN BREAST - HOUSEMADE SAUSAGE -
LOWCOUNTRY SHRIMP - DUCK CONFIT

Sweets 8

KEY LIME TART
WARM BROWNIE SUNDAE

Executive Chef
Justin Hunt