

Charcuterie & Cheese

PIMENTO CHEESE 8

everything flatbreads

CHEESE BOARD 15

assortment of artisanal cheeses with accompaniments

CHARCUTERIE BOARD 15

assortment of housemade & cured meats with accompaniments

THE MILLS BOARD 25

selection of artisanal meats and cheeses



Raw Bar

bloody mary cocktail sauce, champagne-jalapeno mignonette

*OYSTERS 12/22

*LITTLE NECK CLAMS 8/14

*PEEL AND EAT LOCAL SHRIMP 14/26

SMOKED FISH DIP 8

local catch, crème fraîche, trout roe

Small Plates and Such

HOUSEMADE SAUSAGE 11

onions and peppers, whole grain
mustard, baguette

WILD MUSHROOM ARANCINI 10

herb goat cheese, sundried tomato agrodolce

SWEET POTATO & CHORIZO CROQUETTES 9

cauliflower, peppers, tomato crema

FRIED PIMENTO CHEESE 8

togarashi ranch

CRISPY BRUSSELS SPROUTS ^{V @ GF} 9

roasted red pepper chimichurri, horseradish

GREEN TOMATO NAPOLEON 11

fried and pickled, burrata,
greens, balsamic

GRILLED BROCCOLINI 9

parmesan, romesco aioli, bread crumbs

Salads, Soups, and Sandwiches

FARMER'S SALAD ^{V @ GF} 10

Kurios Farms greens, lemon
thyme vinaigrette

CAESAR SALAD 10

Kurios Farms red romaine,
white anchovies, garlic croutons

QUINOA BOWL ^{V @ GF} 13

local field peas, seasonal vegetables, greens,
herb and tahini vinaigrette, pine nuts

SHE CRAB SOUP 9

sherry gastrique, crispy crab roe

SEASONAL SOUP 8

*MILLS HOUSE BURGER 15

Joyce farms heritage chuck, pimento cheese,
applewood bacon, tomato jam, brioche,
shoestring fries

CHICKEN SANDWICH 14

grilled or fried, herb marinated, applewood bacon,
spiced mozzarella, arugula, brioche,
shoestring fries

Housemade Pasta

TAGLIATELLE 15/19

roasted corn alfredo, pickled street
corn salad, queso fresco

SPAGHETTI 15/19

wild mushroom and tomato ragu

PAPPARDELLE 17/21

house smoked tasso ham carbonara

SHRIMP AGNOLOTTI 18/22

piquillo pepper pesto, Benton's bacon, peas

ADD PROTEIN TO ANY SALAD/PASTA 7

MARINATED CHICKEN BREAST

HOUSEMADE SAUSAGE

LOWCOUNTRY SHRIMP

LOCAL FISH

Main

*STEAK FRITES 14OZ 32

14oz Southeast Family Farms ribeye, béarnaise butter,
truffle frites, aioli (24oz Bone in \$49)

COMFREY FARM BONE IN PORK CHOP 26

bacon and collard green cornbread, tomato butter,
grained mustard, peas and carrots, cider jus

LOCAL FISH 27

charleston chowder, little neck clams,
purple potatoes, bacon relish

Sweets 8

FRENCH QUARTER BEIGNETS WARM BROWNIE & ICE CREAM

PRALINE CHEESECAKE FRIED COFFEE CAKE

^{GF} - gluten free

^{DF} - dairy free

^V - vegan