

Charcuterie & Cheese

PIMENTO CHEESE 8

everything flatbreads

CHEESE BOARD 15

assortment of artisanal cheeses with accompaniments

CHARCUTERIE BOARD 17

assortment of housemade and 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 9

onions and peppers, whole grain
mustard, baguette

WILD MUSHROOM ARANCINI 9

herb goat cheese, sundried tomato agrodolce

SWEET POTATO & CHORIZO CROQUETTES 8

cauliflower, peppers, tomato crema

FRIED PIMENTO CHEESE 7

togarashi ranch

CRISPY BRUSSELS SPROUTS ^{vegf} 7

roasted red pepper chimichurri, horseradish

GREEN TOMATO NAPOLEON 9

fried and pickled, burrata,
greens, balsamic

GRILLED BROCCOLINI 7

parmesan, romesco aioli, bread crumbs

Salads, Soups, and Sandwiches

FARMER'S SALAD ^{vegf} 10

Kurios Farms greens, lemon
thyme vinaigrette

CAESAR SALAD 9

Kurios Farms red romaine,
white anchovies, garlic croutons

QUINOA BOWL ^{vegf} 12

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

SHE CRAB SOUP 8

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 14/18

roasted corn alfredo, pickled street
corn salad, queso fresco

SPAGHETTI 14/18

wild mushroom and tomato ragu

PAPPARDELLE 17/21

house smoked tasso ham carbonara

AGNOLOTTI 17/21

local shrimp, piquillo pepper pesto,
Benton's bacon, peas

ADD PROTEIN TO ANY SALAD/PASTA

CHICKEN 6

SAUSAGE 6

SHRIMP 7

FISH 7

Main

*STEAK FRITES 14OZ 32

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

DUCK LEG CONFIT 26

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

LOCAL FISH 27

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

Sweets 7

FRENCH QUARTER BEIGNETS WARM BROWNIE & ICE CREAM

PRALINE CHEESECAKE FRIED COFFEE CAKE

^{gf} - gluten free ^{df} - dairy free ^v - vegan