



## Cheese & Charcuterie

HOUSE MADE PIMENTO CHEESE 8  
flatbread crackers

CHARCUTERIE BOARD 16  
assortment of housemade & cured meats with accompaniments

CHEESE BOARD 16  
assortment of artisanal cheeses with accompaniments

MILLS BOARD 25  
assortment of meat & cheeses with accompaniments

BURRATA 12  
arugula, crispy prosciutto, dried figs,  
pistacchio, vincotto

## Housemade Pastas & Grilled Flatbreads

ANGEL HAIR 16/20  
rustic tomato broth, red wine, whipped ricotta

TAGLIATELLE 18/24  
wild mushroom, marsala, cream, parmesan, truffle

MARGHERITA FLATBREAD 15  
sliced tomato, fresh mozzarella, parmesan, basil

DUCK CONFIT FLATBREAD 16  
burrata, bacon, arugula, balsamic

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

## Add ons

MARINATED CHICKEN BREAST 7  
LOWCOUNTRY SHRIMP 8  
HOUSEMADE SAUSAGE 7

## Small Plates

CRISPY BRUSSELS SPROUTS 10  
roasted red pepper chimichurri, shaved horseradish

LOWCOUNTRY SUCCOTASH 11  
pickle brined fried chicken

PUMPKIN SOUP 8  
candied pepitas, crème fraîche

Braised Clams 14  
chorizo, english peas, white wine, Parmesan,  
garlic baguette

Pickled Shrimp 14  
green tomato, bibb lettuce, sundried  
tomato agrodolce

## Plates

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

CHICKEN SANDWICH 15  
grilled or fried herb marinated chicken, applewood bacon,  
melted spicy mozzarella, arugula, brioche, shoestring fries

\*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, béarnaise butter, truffle  
frites, fried brussels sprouts, aioli

## Sweets

GELATO  
By Affogado Caffè & Gelato  
1 scoop 4  
2 scoops 6

MOLTEN BROWNIE  
with vanilla ice cream 8  
with gelato 10

Executive Chef  
Justin Hunt