

R E S T A U R A N T
W E E K
3 F O R \$ 3 7
S T A R T E R S

SHE CRAB SOUP

lump crab salad | chives

GAZPACHO & WATERMELON

watercress | ranch sunflower seeds | Meredith Dairy goat feta

1/2 DOZEN OYSTERS ON THE HALF SHELL*

jalapeño-champagne mignonette | pepper vodka cocktail sauce

SEARED SCALLOPS*

yuzu aioli | rosemary fennel confit | fried capers | shallot

CHARCUTERIE*

artisan meats and cheeses | pickled vegetables | assorted breads & crackers



FARMER'S SALAD

Kurios Farms greens | local vegetables | lemon thyme vinaigrette

BURRATA & TOMATOES

heirloom tomatoes | pickled corn | pea tendrils | basil-pecan pesto | ciabatta croutons

BIBB WEDGE

Kurios Farms bibb | green goddess dressing | NC jumbo lump crab | roasted radish | cucumber | crispy shallot

SHRIMP & PORK BELLY RAVIOLI

pickled local shrimp | fromage frais | broccolini florettes | onion soubise | preserved meyer lemon

HOUSE-MADE SAUSAGE

garlic baguette | whole grain mustard | sweet onions | peppers

M A I N S

LOCAL FISH

marinated gigante beans | Lo-Fi Mexican Lager fumet | savoy cabbage | fines herbes | fennel marmalade | black trumpet mushroom

SEAFOOD ARRABIATA*

house-made tagliatelle | spicy cherry tomato broth | shrimp | mussels | scallops | basil | ricotta salata

GRILLED HALF CHICKEN

herb marinade | sea island red peas | lacinato kale | heirloom tomatoes | cornbread croutons

SOUTHEAST FAMILY +8 FARMS DRY AGED RIBEYE*

duck fat fingerling potatoes | garlic aioli | grilled broccolini | gremolata | parmesan | tobacco onions

ATLANTIC SALMON*

crispy skin | cauliflower mousse | baby beets | rainbow swiss chard | toasted benne seeds | beet butter

HOUSE-MADE SPAGHETTI

castelvetrano olives | beech mushroom | smoked pine nuts | pecorino romano | basil

CONFIT DUCK LEG

Dr. Jurgielewicz Duck | cous-cous | snap peas | grilled SC peaches | pea puree | cherry duck jus

MILLS HOUSE BURGER*

Joyce Farms Heritage Chuck | pimento cheese | applewood bacon | tomato jam | brioche

C H E F ' S
S E L E C T I O N O F
D E S S E R T S

Chef de Cuisine
 Daniel Vershon

Executive Chef
 Justin Hunt

Executive Sous Chef
 Samantha Burmood

Restaurant General Manager
 Dimitri Hatgidimitriou

**Eat Fresh
 Eat Local**

WE SUPPORT OUR LOCAL FARMERS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

