

BRUNCH

STARTERS

BISCUITS AND GRAVY* 9
sausage gravy | cheddar | scallion |
sunny side up farm egg

AVOCADO TOAST 9
wheat berry | pickled shallot |
cherry tomato | sriracha aioli | cilantro
add farm egg \$2*

SHE CRAB SOUP 7
lump crab salad | chives

FARMER'S SALAD 9
kurios farms greens | local vegetables |
lemon thyme vinaigrette

OYSTERS ON THE HALF SHELL* 12/22
jalapeño-champagne mignonette |
pepper vodka cocktail sauce

SWEETS

choice of bacon or sausage

BUTTERMILK PANCAKES 14
choice of: chocolate chips | bananas |
strawberries | blueberries | served with
maple syrup

STICKY BUN FRENCH TOAST 14
banana fosters caramel |
pecan maple syrup

CHEF INSPIRED

MILLS HOUSE BURGER* 15
Joyce Farms Heritage Chuck | pimento
cheese | applewood bacon | tomato
jam | brioche
add farm egg \$2*
choice of fries or roasted potatoes

BREAKFAST SANDWICH* 13
farm eggs | honey ham | sriracha |
pimento cheese | maple syrup | brioche
choice of fries or roasted potatoes

SHRIMP AND GRITS 17
local shrimp | tasso ham gravy |
stone ground grits | buttermilk biscuit

SHORT RIB GRILLED CHEESE 14
white american cheese | pickled red
onion | horseradish crème fraîche
choice of fries or roasted potatoes

Chef de Cuisine
Daniel Vershon

Executive Chef
Justin Hunt

Executive Sous Chef
Samantha Burmood



THE MILLS HOUSE
Wyndham Grand Hotel

EGGS

choice of roasted potatoes or grits

MILLS HOUSE BREAKFAST* 16

two cage-free whole eggs or egg whites |
griddled tomatoes | bacon or sausage |
choice of toast

HAM & CHEESE OMELET* 12

grilled ham | shredded mozzarella |
whole grain mustard hollandaise

FARMER'S OMELET* 12
wild mushroom | tomato | spinach |
goat cheese

CRAB BENEDICT* 16
lump crab | arugula | english muffin |
old bay hollandaise | poached farm
eggs

WAGYU CORNED BEEF HASH* 15
housemade corned beef |
poached farm eggs | diced onion |
potatoes

SMOKED SALMON FRITTATA* 14
farm fresh egg whites | pickled red
onion | arugula | scallion |
crème fraîche | capers

SIDES

ROASTED POTATOES 3
STONE-GROUND GRITS 4
FRESH FRUIT 6
APPLEWOOD SMOKED BACON 6
PORK SAUSAGE LINKS 5
CHICKEN-APPLE SAUSAGE LINKS 5
GRILLED HAM 5
BISCUIT 2
TOAST 3
whole wheat | rye | white | gluten-free

COCKTAILS

BLOODY MARY 3
MIMOSA 3
BELLINI 3

**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.

