

S T A R T E R S

SHE CRAB SOUP	7	SMOKED CARROT SOUP	7
lump crab salad chives		spiced pepitas red sorrel	
FARMER'S SALAD	9	OXTAIL AGNOLOTTI	14
Kurios Farms greens local vegetables lemon thyme vinaigrette		Revelry "midnight special" braised butternut squash pickled mustard seed kale pistachio	
BABY KALE AND BURRATA	13	SEARED SCALLOPS*	15
pomegranate candied walnuts vanilla charred orange vinaigrette		celery root caviar romanesco pickled shallot parsley	



F O R T H E T A B L E

OYSTERS ON THE HALF SHELL*	12/22	HOUSE-MADE SAUSAGE	12
jalapeño-champagne mignonette pepper vodka cocktail sauce		garlic baguette whole grain mustard sweet onions peppers	
CHARCUTERIE*	18	FOUR COURSE TASTING MENU*	50
artisan meats and cheeses pickled vegetables assorted breads & crackers		chef's choice entire table please	

M A I N S

SHORT RIB	29	MILLS HOUSE BURGER*	15
braised greens marble potatoes cippolini onion crispy parsnip red wine jus		Joyce Farms Heritage Chuck pimento cheese applewood bacon tomato jam brioche	
LOCAL FISH*	26	CONFIT DUCK LEG	28
red curry coconut Carolina gold rice napa cabbage pickled okra benne seed		Dr. Jurgielewicz Duck wild mushroom ragout lentil rosemary and goat cheese polenta cake cherry mostarda	
SOUTHEAST FAMILY FARMS DRY AGED RIBEYE- 14 OZ.*	42	SPINACH PAPPARDELLE	19
duck fat fingerling potatoes garlic aioli grilled broccolini gremolata parmesan tobacco onions		roasted garlic rapini sweet potato house ricotta crushed red pepper	

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.

