

TO SHARE

**BLACKENED BRIE** 20  
fig preserve, candied ga pecans,  
mission bakery sourdough

**POKE NACHOS** 22  
ahi tuna, crispy wontons, avocado,  
cucumbers, pickled red onion, fresno  
chilies, cilantro, seaweed salad,  
pickled ginger, sriracha aioli

**BREAD & BUTTER** 13  
mission bakery sourdough,  
cracked mustard-truffle butter

**PIMENTO CHEESE FRITTERS** 12  
bacon marmalade, comeback sauce

**THE DEVIL'S EGGS** 12  
'nduja egg filling, sriracha aioli,  
spicy pickle chip, dill *GF*

**BOURBON TRAIL BRUSSELS SPROUTS** 16  
duck confit, green apples,  
bourbonyaki sauce, sunny-side duck egg,  
basil, cilantro, crushed peanuts *GF*

**GREEN GODDESS HUMMUS** 14  
aritsan sourdough, garden  
vegetables, olive oil

**PICKLED FRIED GREEN TOMATOES** 13  
shaved prosciutto, goat cheese gremolata,  
comeback sauce

**CHARCUTERIE BOARD** 26  
chef's selection of meat,  
cheese & accompaniments

SOUP + SALAD

**ROASTED SWEET POTATO  
& APPLE BISQUE** 10  
bourbon caramel,  
pumpkin seed-pecan granola *GF*

**THE MILL HOUSE** 13  
local greens, heirloom cherry tomatoes,  
cucumber, cheddar cheese, croutons,  
pickled red onion, pimento cheese dressing

**SPINACH & RADICCHIO SALAD** 16  
blood orange supremes, red onion,  
pickled cranberries, pomegranate vinaigrette,  
pumpkin seed-pecan granola *GF*

**SOUTHERN CAESAR** 11  
romaine hearts, prosciutto cracklins',  
shaved parmesan, lemon-caper  
caesar dressing *GF*

**ADD TO YOUR SALAD**  
*GRILLED OR FRIED CHICKEN* 8  
*GRILLED SHRIMP* 11  
*GRILLED SALMON* 11

DINNER

EXECUTIVE CHEF  
+ MANAGING PARTNER

Derek Dollar

FALL | W N T R 2026



RIBEYE + NY STRIP  
SOURCED FROM

CHATEL FARMS  
AUGUSTA | GA

- CUTS -

**8oz. FILET MIGNON** 60  
black & blue mac n' cheese, bourbonyaki brussels sprouts  
& apples, red wine demi-glace

**14oz. DELMONICO RIBEYE** 57  
roasted cauliflower & broccoli, blue cheese  
creamed cippolini onions & oyster mushrooms,  
green peppercorn demi-glace *GF*

**12oz. NEW YORK STRIP** 53  
herb roasted red potatoes & shallots, dressed arugula,  
red wine demi-glace *GF*

- SIDES -

**LOBSTER & ASPARAGUS RISOTTO** 16 *GF*

**BLACK & BLUE MAC N' CHEESE** 11

**BOURBONYAKI BRUSSELS SPROUTS & APPLES** 11 *GF*

**CIDER BRAISED COLLARD GREENS** 9 *GF*

**ROASTED CAULIFLOWER & BROCCOLI** 9 *GF*

**YUKON GOLD MASHED POTATOES** 9 *GF*

MAINSTAYS

**BLACKENED SALMON** 31  
pimento cheese grits, garlic spinach, meyer lemon vinaigrette *GF*

**FALL HARVEST PASTA** 30  
sweet potato gnocchi, maple brown butter, cippolini onion,  
frizzled sage, pickled cranberries, peppered bacon

**OYSTER MUSHROOM PICATTA** 26  
meyer lemon, chablis, grilled artichokes, leeks, green olives,  
pearl couscous, toasted pine nuts, crispy caper blossoms

**GA MOUNTAIN TROUT** 32  
espresso rubbed, sweet potato-apple purée,  
roasted cauliflower & broccoli, pickled cranberries *GF*

**SEARED DIVER SCALLOPS** 44  
lobster & asparagus risotto, roasted carrot romesco sauce,  
goat cheese gremolata *GF*

**ROOT BEER BRAISED BONELESS BEEF SHORT RIBS** 39  
parsnip-potato purée, celery root & green apple slaw,  
tobacco onions, applewood smoked blue cheese,  
pomegranate seeds, natural jus

**EVERYTHING CRUSTED TUNA** 35  
kimchi roasted potatoes, garlic spinach, cucumber,  
bourbonyaki vinaigrette, wasabi-lime aioli, pea tendrils *GF*

**HOT HONEY BRINED PORK CHOP** 37  
warm cracked mustard potato salad, cider braised collard greens,  
hot honey glaze *GF*

**SHRIMP & GRITS** 30  
heirloom cherry tomatoes, sweet corn, scallions, prosciutto  
cracklins', smoked gouda grits, piquillo pepper-crab cream sauce *GF*

**SOUTHERN FRIED CHICKEN BREAST** 27  
yukon gold mashed potatoes, green beans, "chainsaw" mill gravy

**MILL BURGER** 20  
double patty, pimento cheese, bacon marmalade, arugula,  
rootie's pickles, brioche bun

GF= NATURALLY GLUTEN-FRIENDLY

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.