



the mill

SMALL PLATES

House Bacon ^{GF}

Marinated Tomato, Shredded Greens,
Whole Grain Mustard Vinaigrette 11

Smoked Salmon

Smoked Salmon 3 Ways, Crostini,
Capers, Red Onion, Wild Dill Oil 12

Breakfast Flatbread

Eggs, Sausage, Bacon,
Onion, Cheese 10

Italian Flatbread

Pepperoni, Prosciutto, Soppresatta, Mozzarella,
Arugula, Pesto 12

SOUP & SALAD

Soup du Jour

Ask your server for today's selection 7

Crab & Corn Soup

Roasted Corn, Toasted Tortilla 8

Caesar Salad

Romaine, Shaved Parmesan, Croutons 8

Mill House Salad ^{GF} ^V

Romaine, Spring Greens, Cucumbers, Radish, Tomato,
Pickled Onion, House Vinaigrette 8

Spinach, Kale, Quinoa Salad

White Bean Cake, Chickpeas, Cannellini Beans,
Feta, Cucumber, Red Onion, Tomato, House Vinaigrette 14

BRUNCH

Eastern Omelette ^{**}

Super Lump Crabmeat, Cooper Cheese, Onions, Peppers,
Old Bay Hollandaise 16
– Cheesy Tater Tots –

Mediterranean Quiche ^V

Spinach, Feta, Sun-Dried Tomato 14
– House Salad –

Steak & Eggs ^{GF}

Stockyard Sirloin, Béarnaise Sauce 20
– Home Fries –

"Eggs Benedict" Quiche

Canadian Bacon, Hollandaise 14
– Home Fries –

Brisket Hash ^{GF}

Potato, Red Pepper, Onion, Poached Egg 16
– House Salad –

Breakfast Brulee ^V

Baked Oatmeal, Caramelized Sugar 12

Cinnamon Roll Pancakes ^V

Brown Sugar, Traditional Glaze 12

Broiled Crab Cake

Baked Cooper Mac & Cheese, Heirloom Carrots 19

"Mill" Burger*

Brioche, Aged Cheddar, Bacon, Lettuce, Tomato, Black Pepper BBQ 14
– Fries –

Please advise your server of any dietary requirements so we can customize a dish to fit your specific needs

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