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## STARTERS

### Brie & Apple Flatbread

Ricotta, Dijon, Caramelized Red Onion, Arugula 11

### Lamb Meatballs

Harissa Tomato Sauce, Greek Yogurt, Grilled Pita 12.5

### Baked Brie

Fig, Apricot, Crushed Almonds, Balsamic Reduction 13

### Deviled Eggs

Traditional Filling, Lump Crab Salad 12

### Minted Pea Soup

Creme Fraiche 8

### Mill House Salad

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

### Kale & Radicchio Caesar

Shaved Parmesan, Buttered Croutons 11

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## BRUNCH & LUNCH

### Truffled Soft Scramble

Caramelized Onions, Local Sausage, Spinach, Ricotta, Home Fries 17

### Mushroom Quiche

Caramelized Onions, Gruyere, House Salad 12

### Mediterranean Quiche

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

### Chesapeake Benny

English Muffin, Maryland Crab Cakes, Poached Egg,  
Old Bay Hollandaise 17

### Oatmeal Brulee

Seasonal Berries 12

### Filet & Eggs

Grilled 8oz Filet, Two Eggs, Home Fries, Traditional Demi Glace 34

### Broiled Maryland Crab Cakes

Garlic-Parmesan Roasted Potatoes, Baby Carrots,  
Charred Lemon, Remoulade 29.5

### Low & Slow Brisket

House Mac & Cheese, Green Beans, Black Pepper BBQ,  
Crispy Onion Straws, Horseradish Cream 27.5

### Grilled Ham Steak

Sautéed Green Beans, Mashed Sweet Potatoes, Bourbon Glaze 21

### Crispy Skin Salmon

Pesto Cous Cous, Roasted Tomato, Asparagus, Crispy Prosciutto 28

### Brasied Lamb Shank

Whipped Potatoes, Roasted Vegetables, Lamb Demi, Mint Gremolata 26