
SOUP & SALAD

Soup du Jour

Ask your server for today's selection 8

GF House Chili

Chef's Daily Selection 8

GF V Mill House

Mixed Greens, Radish, Carrots, Cucumbers,
Pickled Red Onions, House Vinaigrette 8

GF V Spinach, Kale & Quinoa

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

Kale & Radicchio Caesar

Shaved Parmesan, Hard Boiled Egg,
Buttered Croutons 11

GF Black & Bleu

Blackened Sirloin, Mixed Greens, Roquefort,
Roasted Beets, Pickled Red Onion, Walnuts,
Balsamic Vinaigrette 15.5

Buffalo Chicken Cobb

Crispy Chicken, Mixed Greens, Tomato, Bacon,
Hard Boiled Egg, Blue Cheese, Avocado Ranch 13.5

SMALL PLATES

House Bacon

Fried Green Tomato, Warm Tomato Jam,
Sriracha Aioli 10.5

Crispy Calamari*

Banana Peppers, Shaved Shallots,
Sweet & Spicy Chile Vinaigrette 13

v Bruschetta

Whipped Goat Cheese, Roasted Butternut Squash,
Crushed Pistachios, Balsamic Glaze 9.5

Steamed Mussels du Jour*

Chef's Selection of Daily Catch 12.5
– Add Fresh Cut Fries or Garlic Bread - 2.5

Local Pork Meatballs

Spicy Tomato Sauce, Toasted Pine Nuts, Pecorino,
Garlic Bread 10.5

Charred Brussels Sprouts

Rich Egg Yolk Vinaigrette,
Toasted Duck Fat Breadcrumbs 9.5

Crab Croquettes

Whipped Potato, Red Onion and Bacon Jam,
Bearnaise Aioli 11

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

SANDWICHES

Substitute a Gluten Free Wrap or Roll for any Sandwich Selection - 2

Blackened Chicken Breast

Blue Cheese Crumbles, Pickled Red Onion, Bacon,
Arugula, Avocado Ranch 13.5
– Fries

Turkey Burger

Brie, Crispy Onions, Arugula, Ginger-Cranberry Jam,
Maple Mayo 13
– Chips

Maryland Crab Cake

Baby Arugula, Fried Green Tomato, Remoulade 15.5
– Chips

v Kim-Possible Burger

Plant Based Burger Patty, House Kimchi,
Peanut Sauce 15
– House Salad

Smoked Brisket Panini

Ciabatta, Swiss, Red Onion-Bacon Jam,
Horseradish Cream Sauce 15
– Fries

Monte Cristo

Egg Battered Brioche, Roasted Turkey & Ham,
Swiss, Rosemary Dijonnaise 13.5
– Chips

"Mill" Burger*

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

Blackened Salmon Wrap*

Sundried Tomato Wrap, Arugula, Quinoa, Black Beans,
Dill Sour Cream 12
– Chips

v Vegetable Panini

Sundried Tomato Pesto, Basil, Spinach, Tomato, Pine
Nuts, Mozzarella 12
– Chips

ENTRÉES

GF Steak Frites

Grilled 7oz Sirloin, Mill House Fries,
Baby Arugula & Fennel, Bearnaise Aioli 19

v Spicy Szechuan Tofu

Chinese Glass Noodles,
Carrot-Diakon-Jalapeno Slaw 16

Baked Maryland Crab Cake

House Mac & Cheese, Baby Carrots, Remoulade,
Charred Lemon 17.5

Please advise your server of any dietary restrictions or
allergies. We are happy to customize a dish to fit your
needs!