

Soups, Salads & Appetizers

She Crab Soup

Garnished with Lump Crab Salad and Fresh Chives \$7/\$9

Chilled Corn Soup

Garnished with Pickled Shrimp and Basil Oil

\$7/\$9

Farmer's Salad

Johns Island Greens, Seasonal Vegetables, Lemon Thyme Vinaigrette

\$9

Blackened Shrimp Salad

Arugula, Orange, Marcona Almonds, Feta, Charred Spring Onion Vinaigrette

\$16

*Grilled Local Fish Salad

Roasted Beets, Watercress, Parmesan, Brioche Croutons, Tangerine Vinaigrette

\$16

Confit Chicken Wings

Choice of Buffalo, BBQ or Plain

\$12

Oysters on The Half Shell

Jalapeno-Champagne Mignonette, Pepper Vodka Cocktail Sauce

6 \$12 / 12 \$22

PEI Mussels

House Made Chorizo, Tomato Broth, White Wine, Shaved Fennel, Parsley

\$14

Charcuterie Plate

Artisan Meats and Cheeses, Pickled Vegetables, Assorted Crackers and Breads Appropriate Condiments

łwiches & Entrees

All Sandwiches are served with house made potato chips. Substitute small salad or French fries for \$2.50

*Mills House Burger

Pimento Cheese, Applewood Smoked Bacon, Tomato Jam, Local Butter Lettuce and Brioche Bun

\$15

Lowcountry Club

Local Shrimp, Avocado, Fried Green Tomato, Jalapeño Bacon, Pickled Red Onion, Texas Toast

\$15

Crispy Chicken Hoagie

Buttermilk Fried Chicken Breast, Bacon, Melted Mozzarella, Garlic Hoagie

\$13

Soft Shell Crab Sandwich

Tangerine and Chile Aioli, Shaved Fennel and Radish Slaw, Pickled Okra, Brioche Bun

\$16

Grilled Scallops

Pickled Shrimp, Bulger Wheat Salad, Gazpacho

\$19

Hanger Steak

Grilled Sourdough and Burrata Panzanella, Red Wine Vinaigrette

\$17

Housemade Sausage

House Crafted Sausage, Garlic Baguette, Whole Grain Mustard, Sweet Onion and Peppers

\$12

Shrimp and Grits

Green Onion, Tomato and Tasso Gravy

\$18

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase yourglisk of bootborne illness, especially if you have certain medical conditions.

Locally Farmed Vegetables over Lowcountry Succotash, Herb Oil, Smoked Feta