



## APPETIZERS

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### Coconut Onion Rings – 8

hand-breaded sweet onions in a coconut batter,  
served with bistro sauce VG

### Salmon Cakes – 12

two cakes on a bed of micro kale drizzled  
with our bistro sauce N

### Jamaican Egg Rolls – 8

our signature collard greens sautéed with peppers,  
hand-wrapped and fried, served with peach chutney  
and sweet & spicy sauce VG

### Southern Pimento Dip – 8

house-made pimento cheese dip with assortment  
of crackers, bread and microgreens VG

### Fried Green Tomatoes – 8

thick cut slices of hand-battered fresh tomatoes  
served with buttermilk green goddess sauce VG

### Summer Crostini – 9

shaved celery, fennel and radishes dressed in a  
light vinaigrette and laid over fresh bread with point Reyes  
blue cheese and butter

## SOUPS & SALADS

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*dressings: blue cheese ~ honey mustard ~ buttermilk ranch ~ balsamic  
chardonnay vinaigrette ~ caesar ~ green goddess*

### Summer Beet Salad – 8

lemon goat cheese mousse, candied pecans,  
microgreens, gold and red beets with  
chardonnay vinaigrette VG GF S

### Hurricane Garden Salad – 5

local hurricane and red oak leaf lettuces,  
grape tomatoes, carrots, cucumber, monterey jack,  
with green goddess dressing GF VG

### Dinner Salad – 10

turn any salad into entrée size  
with grilled chicken \$16 / with salmon \$18

### Country Caesar Salad – 5

kale, romaine, shaved parmesan, cornbread croûtons  
and caesar dressing

### Butter Crunch Wedge – 5

local hydroponic butter crunch lettuce,  
grape tomatoes, bacon and blue cheese crumbles GF

### Tomato Cucumber Dill Gazpacho

VG GF V DF S – 4 cup – 6 bowl

### Soup of the Day

ask your server for details – 5 cup – 7 bowl

## SIDES – 4

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*yukon garlic mashed potatoes GF VG ~ macaroni & cheese VG ~ cornbread VG ~ cole slaw VG GF  
green beans VG GF DF ~ asparagus VG GF V DF ~ collard greens DF ~ roasted sweet potatoes VG GF  
carolina gold rice VG GF V ~ seasonal vegetable ~ \$2 up-charge for substituting asparagus*

### We proudly partner with:

Peifer Orchards, Yellow Springs, OH • Rue Farms, Springfield, OH • Great Lakes Growers, Middlefield, OH  
Anson Mills, Columbia, SC • Chestnut Farms, Kidron, OH • Morning Sun Organic Farm, West Alexandria, OH





## ENTRÉES

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### House Filet Mignon – 26

6 oz. filet grilled with garlic herb butter and our signature steak sauce, served with our yukon garlic mashed potatoes and asparagus GF

### Apricot Glazed Pork Chop – 22

10 oz. duroc pork chop grilled and served with a sweet apricot reduction, served with our yukon garlic mashed potatoes and green beans GF N

### Chicken & Waffles – 18

our new take on fried chicken, brined overnight and battered to order, served with savory cheddar waffles, cole slaw and your choice of honey hot sauce or bourbon molasses

### Shrimp & Grits – *market price*

south carolina anson mills grits slow simmered and topped with tiger shrimp, tasso ham gravy, cheese, pimentos and bacon crumbles

### Southern Style Pulled Pork – 15

slow roasted pork served over cornbread with collard greens and cole slaw, with your choice of carolina or traditional bbq sauce

### Lobster Carbonara – 24

pappardelle pasta tossed with seasoned lobster claw meat and applewood bacon in a rich brown butter béchamel sauce finished with shaved parmesan

### Sweet Tea Salmon Brûlée – 25

norwegian salmon glazed with our signature sweet tea reduction, served with carolina gold rice and asparagus GF S

### Wizard of Oz – 18

fresh pesto made with marcona almonds, lemon, olive oil, garlic and basil tossed with linguine pasta and parmesan VG  
*with grilled chicken or shrimp 24 / with salmon 26*

### Mills Park Burger – 15

our classic cheeseburger with 8 oz. handmade pan-seared patty with lettuce, tomato, cheddar cheese on a kaiser roll and our signature steak sauce, served with kettle chips and pickle  
*with bacon 17*

### Hoppin' John – 15

sea island red peas and carolina gold rice slow cooked in a hearty vegetable stock, tossed with carrots and celery, and topped with green onions and a savory sea island sauce GF V VG DF

### Southern Bolognese – 17

slow cooked ground tenderloin in a sweet and creamy tomato sauce tossed with pappardelle and parmesan N

### Pan Roasted Chicken – 18

north carolina chicken served with blackberry port sauce, roasted sweet potatoes and green beans GF N

*ask your server about our special desserts*

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**VG** vegetarian / **GF** gluten-free / **V** vegan / **DF** dairy-free / **N** new / **S** seasonal

*please make your server aware of any food allergies. consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*

*split entrées will incur a \$3 split charge. parties of eight or more will have an 20% gratuity added to the check.*

