



APPETIZERS

Coconut Onion Rings – 8

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

Mini Crab Cakes – market price

two crab cakes on a bed of micro kale drizzled
with our homemade remoulade

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

Fontina Cheese Dip – 10

fontina cheese and our garlic herb butter
baked until bubbly and served with
hearty bread assortment VG

SOUPS & SALADS

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

Strawberry Spring Salad – 8

goat cheese covered strawberries rolled in
crushed pistachios with sugar snap peas on a
bed of watercress and chef greens, served with
chardonnay vinaigrette dressing VG GF

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

French Onion Soup – 4 cup – 6 bowl

with toast and melted Gruyère

Soup of the Day – 5 cup – 7 bowl

ask your server for details

SIDES – 5

*yukon garlic mashed potatoes GF VG ~ macaroni & cheese VG ~ cornbread VG
green beans VG GF DF ~ asparagus VG GF V DF ~ collard greens DF
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

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
surf & turf option including a crab cake 28

Cider Chop – 24

10 oz. brined duroc pork chop grilled and served with apple cider reduction, served with our yukon garlic mashed potatoes and green beans GF

Chicken & Waffles – 18

our new take on fried chicken, brined overnight and battered to order, served with savory cheddar waffles and a honey hot sauce

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

Roasted Salmon – 25

norwegian salmon topped with a horseradish mustard crust and a dijon mustard cream sauce, served with spring succotash and crispy baby potatoes

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 chives and a savory sea island sauce GF V VG DF

Salmon Cakes – 25

two pan-seared cakes in our bistro sauce served with rice and asparagus

Pan Roasted Duck – 26

blackberry port sauce with yukon garlic mashed potatoes and green beans GF

ask your server about our special desserts

VG vegetarian / **GF** gluten-free / **V** vegan / **DF** dairy-free

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 a 20% gratuity added to the check.

