

Ellie's

APPETIZERS

Pan Seared Scallops *market price*
three new england day boat scallops
poached in butter on sweet corn cakes,
brandied apple bacon cream sauce
and balsamic reduction

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

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

Fontina Cheese Dip 10
fontina cheese and our garlic herb
butter baked until bubbly and served
with hearty bread assortment

SOUPS & SALADS

dressings: blue cheese ~ honey mustard ~ buttermilk ranch ~ balsamic ~ fat free raspberry vinaigrette ~ caesar ~ green goddess

Country Caesar Salad 5
kale, local hurricane lettuce,
shaved parmesan, cornbread croûtons
and caesar dressing

Butter Crunch Wedge 5
local buttercrunch lettuce,
grape tomatoes, bacon and blue
cheese crumbles **GF**

Dinner Salad 10
turn any salad into entrée size
with grilled chicken 16 with salmon 18

Hurricane Garden Salad 5
local hurricane and red oak leaf lettuces,
grape tomatoes, carrots, cucumber,
monterey jack, with green goddess
dressing **GF VG**

French Onion Soup
with toast and melted gruyère
cup 4 bowl 6

Soup of the day
ask your server for details
cup 5 bowl 7

ENTREÉS

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
surf & turf option with 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

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

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

Butternut Squash Ravioli 18
sweet and savory butternut squash-
filled pasta tossed in a brown butter
béchamel and finished with
cranberries, candied pecans and
shaved parmesan **VG**

Sweet Tea Salmon Brûlée 25
norwegian salmon glazed with our
signature sweet tea reduction,
served with carolina gold rice
and asparagus **GF**

Shellfish & Grits *market price*
new england day boat scallops
sautéed in herb butter with shrimp,
and served over anson mills grits
with our lobster cream sauce

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
add bacon 2
add maple sriracha cheese 2.5

Hoppin' John 15
sea island red peas and carolina gold
rice slow cooked in a hearty vegetable
stock and tossed with carrots and celery,
topped with chives and a savory
sea island sauce **GF VG DF**

Cranberry Stuffed Chicken Breast 26
stuffed with sage and cream sauce,
served with yukon mashed potatoes
and green beans

Salmon Cakes 25
two pan-seared cakes in our bistro sauce
served with rice and asparagus

Sides 5

*yukon garlic mashed potatoes **GF VG** ~ macaroni & cheese **VG** ~ cornbread ~ green beans **VG DF V GF**
asparagus **VG DF V GF** ~ collard greens **DF** ~ carolina gold rice **GF VG** ~ seasonal vegetable
substitute asparagus 2*

Ask your server about our special desserts.

Young Diners
menu available upon request
for guests aged 10 and under

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.

We proudly partner with: Peifer Orchards, Yellow Springs, OH • Rue Farms, Springfield, OH • Fink Meat Co, Springfield OH • Anson Mills, Columbia, SC
Morning Sun Organic Farm, West Alexandria, OH • Great Lakes Growers, Middlefield, OH • Chestnut Farms, Kidron, OH

DAILY: Breakfast 7 – 11 am, Lunch 11 am – 2 pm • **WEDNESDAY – SATURDAY:** Bar Menu 2 – 5 pm, Dinner 5 – 9 pm • **SUNDAY:** Brunch 7 am – 2 pm