

LUNCH

FALL



SALADS

BARBECUED CHICKEN . . . 12 half 8
Herb roasted chicken, romaine, black beans, roasted sweet corn, tomatoes, Monterey Jack, buttermilk ranch dressing and our homemade BBQ sauce, with fried corn tortilla strips.

ELLIE'S COBB 12.5
with 6 oz roasted chicken 18.5
with 6 oz salmon 20.5
Red butter crunch, Applewood Honey bacon, grape tomatoes, hard boiled egg, blue cheese crumbles, avocado and Blue Cheese dressing. **GF**

COUNTRY CAESAR 8
with 6 oz roasted chicken 14
with 6 oz salmon 16
Kale, romaine, shaved Parmesan and cornbread croûtons with Caesar dressing. **VG**

BUFFALO CHICKEN 12 half 8
with fried chicken 14
Herb roasted chicken tossed in Frank's Hot Sauce, served over romaine with grape tomatoes, bacon, blue cheese crumble, cucumbers and ranch dressing.

HURRICANE GARDEN 10
with chicken salad 14
with 6 oz roasted chicken 16
with 6 oz salmon 18
Local hurricane and red oak leaf lettuces, grape tomatoes, carrots, cucumber, Monterey Jack, with green goddess dressing. **GF VG**

DRESSINGS

Blue Cheese ~ Buttermilk Ranch ~ Honey Mustard ~ Balsamic Raspberry Vinaigrette ~ Caesar ~ Green Goddess

SANDWICHES EBAN gluten-free bread available

CORGI CLUB 15.5
All natural roasted ham and turkey, bacon, tomato, lettuce, on toasted brioche with Duke's mayo. Served with kettle chips.

CLASSIC BLT 13.5
Applewood bacon, lettuce, tomato and Duke's mayo. Your choice of bread. Served with kettle chips.

PORTOBELLO HUMMUS SANDWICH . . 10
Roasted portobello, from-scratch sun-dried tomato hummus, and fresh mozzarella on toasted multi-grain bread. Served with cole slaw. **VG**

MILLS PARK BURGER 12.5
with bacon 15
Our classic cheeseburger – an 8 oz. handmade pan-seared patty with lettuce, tomato, cheddar cheese on a Kaiser Roll. Served with kettle chips and pickles.

GRILLED HAM & CHEESE 12
All natural roasted ham and cheddar cheese between slices of brioche. Served with kettle chips and pickles.

CHARLESTON CHICKEN CLUB 12
Our southern fried chicken breast with lettuce, tomato, bacon, and pimento cheese sauce on brioche bun. Served with cole slaw.

PULLED PORK SANDWICH 10.5
Slow roasted pork on our brioche bun with your choice of Carolina BBQ or Traditional BBQ sauce. Served with cole slaw.

CHICKEN SALAD CROISSANT 11
Shredded chicken, Duke's mayo, celery, red grapes, pecans on a fresh butter croissant. Served with kettle chips.

SPECIALTIES

HOT BROWN 16
Roasted turkey on toasted brioche, bacon, sliced tomatoes and covered in Mornay sauce then broiled with Gruyère. Served with fresh seasonal fruit.

SHRIMP & GRITS 16
South Carolina Anson Mills grits slow simmered and topped with tiger shrimp, Tasso ham gravy, cheese, pimentos and bacon crumbles.

CHICKEN & WAFFLE 15
Country fried chicken with Liège* waffle. Served with Ellie's potatoes, bourbon molasses and honey butter.

HOPPIN' JOHN 10
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 V VG DF**

STEAK & EGGS 18
6 oz. filet served with eggs to order and Ellie's potatoes. **GF**

JUMBO LUMP CRAB CAKES market price

Our signature crab cakes pan-fried and served with remoulade and Ellie's potatoes.

*Liège Belgian waffles are sweeter than traditional Brussels waffles, giving a wonderful brûlée taste and caramelization.

DRINKS

Ellie's Brewed Deeper Roots Coffee (regular or decaf) **3**

Rishi Hot Tea **3** *Ask your server for our seasonal selection.*

Sweet Tea or Unsweetened Tea **2**

Milk **2**

Hot Chocolate **3**

Orange, Apple, Pineapple or Cranberry Juice **3**

Coke, Diet Coke, Sprite, Coke Zero, Barq's Root Beer, Minute Maid Lemonade **2**

Fresh smoothie *Ask your server for details.*

Refills are available for all fountain soft drinks and coffee.

SIDES

Fresh Seasonal Fruit ~ Kettle Chips ~ Collard Greens ~ Cole Slaw ~ Grits ~ Croissant (butter or multi-grain)

Soup of the Day *cup 4 bowl 6*

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

Please make your server aware of any food allergies.

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