



## Appetizers

### **She Crab Soup**

*Garnished with Lump Crab Salad and Chives*  
\$7

### **Chilled Corn Soup**

*Garnished with Pickled Shrimp and Basil Oil*  
\$7

### **Farmer's Salad**

*Johns Island Greens, Local Seasonal Vegetables,  
Lemon Thyme Vinaigrette*  
\$9

### **Watercress Salad**

*Watercress, Arugula, Charred Spring Onion  
Vinaigrette, Orange, Marcona Almonds, Parmesan*  
\$9

### **\*Grilled Broccolini**

*Poached Farm Egg, Togarashi Buttermilk Dressing,  
Shaved Parmesan, Pickled Peppers, Brioche  
Croutons*  
\$10

### **\*Wagyu Beef Carpaccio**

*Pea Tendrils, Shaved Beets, Whipped Cambezola,  
Mustard-Vincoto Dressing*  
\$14

## Shared Plates

### **Oyster 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, Grilled  
Baguette*  
\$14

### **Manchester Farms Quail**

*Buttermilk Fried, Braised Red Cabbage,  
Mineola,  
Fennel Seed, Molasses*  
\$14

### **Housemade Sausage**

*House Crafted Sausage, Garlic Baguette,  
Whole Grain Mustard, Sweet Onion and  
Peppers*  
\$12

### **Charcuterie Plate**

*Artisan Meats and Cheeses, Pickled  
Vegetables, Assorted Crackers and Breads,  
Appropriate Condiments*  
\$18

### **Confit Chicken Wings**

*Choice of Buffalo, BBQ or Plain*  
\$12

## Entrees

### **\*Seared Scallops**

*Creamed Corn, Croqueta de Jamón, Roasted Poblano Salsa, Frisee, Chile  
Roasted Radish*  
\$25

### **Stuffed Joyce Farms Chicken Breast**

*Carrot Purée, Snap peas, Rebecca Farms Oyster Mushrooms, Yukon Gold  
Potatoes*  
\$22

### **\*NY Strip Steak**

*Roasted Garlic Potato Purée, Caramelized Sweet Onions, Red Pepper  
Chimichurri*  
\$31

### **\*Tea-Brined Pork Chop**

*Squash Casserole, Mustard Roasted Fingerlings, Duck Confit, Natural Jus*  
\$28

### **Soft Shell Crab**

*Chef's Daily Preparation*  
\$26

### **\*Seared Local Fish**

*Black Forbidden Rice, Pickled Cabbage, Celery, Green Garlic, Sherry  
Cream*  
\$26

### **Grilled Spring Vegetables**

*Local Farmed Vegetables, Lowcountry Succotash, Herb Oil, Smoked Feta*  
\$18

### **\*Mills House Burger**

*Pimento Cheese, Applewood Smoked Bacon, Tomato Jam  
Local Butter Lettuce, Brioche Bun*  
\$15