

HOUSE MADE SOUPS

MILL FRENCH ONION SOUP

CLASSIC RECIPE OF CARAMELIZED ONIONS, FRESH
HERBS AND SPICES IN A FULL-BODIED BROTH
TOPPED WITH CROSTINI AND RICH MELTED CHEESE 6

SEAFOOD SOUP DU JOUR

CHEF'S CHOICE OF OUR DAILY SOUP
FEATURING ALWAYS FRESH SEAFOOD
CUP 5.50 BOWL 7.50

SOUP DU JOUR

A DAILY FRESH CREATION
MADE IN HOUSE
CUP 4 BOWL 6

APPETIZERS

PROSCIUTTO WRAPPED

ASPARAGUS

CHILLED ASPARAGUS WRAPPED
IN PROSCIUTTO WITH DIJON 9

BACON SCALLOPS

FOUR BACON WRAPPED SKEWERED
SEA SCALLOPS OVER DRIZZLED
BARBEQUE SAUCE 12

FLAT BREAD CREATIONS

MARGHERITA (FRESH TOMATO, PROVOLONE, MARINARA SAUCE) 9

RUSTIC (BACON, MUSHROOMS, ASIAGO CHEESE, CREAM SAUCE) 9

BACON, SPINACH & MOZZARELLA (LIGHT CREAM SAUCE) 10

MILL CRAB DIP

OUR HOUSE BLEND OF SEASONINGS,
CREAM CHEESE AND CHEDDAR IN A
SHERRY CREAM SAUCE WITH LUMP
AND CLAW CRAB MEAT. SERVED WITH
TOASTED BAGUETTE SLICES 11

CRISPY SOUTHWEST EGG ROLLS

PULLED CUBAN PORK, BLACK
BEANS, ONIONS, PEPPERS, CORN,
TOMATO, CILANTRO, CABBAGE &
PEPPERJACK CHEESE WITH
SOUTHWEST DIPPING SAUCE 9

MILL FEATURED APPETIZER

OUR FRESH SPECIALTY APPETIZER
ASK YOUR SERVER FOR TODAY'S SELECTION

****CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.**

SIGNATURE SALADS

BLEU CHEESE PORTOBELLO SALAD

BABY LEAF SPINACH TOPPED WITH CRUMBLLED BLEU CHEESE, MARINATED PORTOBELLO MUSHROOM PIECES, RED ONION, CRISP ASPARAGUS, ROASTED RED PEPPER, & CROUTONS. SERVED WITH BALSAMIC VINAIGRETTE 12

GRILLED SHRIMP CAESAR

GRILLED ROMAINE HEART TOPPED WITH GRILLED SHRIMP AND DRIZZLED WITH OUR HOUSEMADE CAESAR DRESSING WITH SHAVED PARMESAN AND HOUSEMADE CROUTONS 14

CRANBERRY CHICKEN SALAD

FRESH GRILLED CHICKEN BREAST, DRIED CRANBERRIES, CANDIED WALNUTS AND BLEU CHEESE ADORN OUR SALAD BLEND TOSSED IN OUR FRESH CRANBERRY VINAIGRETTE 12

GARLIC STEAK SALAD

A FRESH SALAD BLEND TOPPED WITH GARLIC BUTTER FRENCH FRIES, PARMESAN CHEESE, TOMATOES AND BEEF TENDERLOIN 13

FRESH GREEN SALAD

FIELD GREENS, GREEN LEAF AND CRISP ROMAINE TOPPED WITH RED ONION, TOMATOES, CARROTS AND FRESH MADE CROUTONS 7

CLASSIC CAESAR

CRISP ROMAINE TOSSED WITH SEASONED CROUTONS, HOUSE MADE CAESAR DRESSING AND FRESH SHAVED PARMESAN CHEESE 8

ADD CRISPY OR GRILLED CHICKEN FOR AN ADDITIONAL 3

GRILLED JUMBO SHRIMP 5

MARINATED BEEF TENDERLOIN 6

BRUNCH ENTREES

THREE EGG OMELET

FRESH THREE EGG OMELET WITH A CHOICE OF TWO OF THE FOLLOWING:
SCALLIONS, HAM, BACON, TOMATO, MUSHROOM, CHEDDAR, SWISS, PEPPER JACK
OR PROVOLONE, SERVED WITH HOMEFRIES 9

CRAB OMELET

FRESH THREE EGG OMELET WITH LUMP CRAB, CHEDDAR CHEESE
AND MUSHROOMS SERVED WITH HOMEFRIES 13

MILL BREAKFAST

FOUR OUNCE GRILLED BEEF TENDERLOIN TOPPED
WITH TWO EGGS AND SERVED WITH HOMEFRIES 15

MILL STUFFED FRENCH TOAST

OUR SIGNATURE FRENCH TOASTED STUFFED WITH MIXED BERRIES
AND CREAM CHEESE WITH A MIXED BERRY REDUCTION
SERVED WITH BACON OR SAUSAGE 11

MILL EGGS BENEDICT

TWO POACHED EGGS SERVED ON WHEAT TOAST WITH HAM,
ASPARAGUS AND HOLLANDAISE SAUCE WITH HOMEFRIES 11

VEGETABLE CHAOS

FRESH GRILLED ZUCCHINI, SQUASH, ROASTED RED PEPPER, RED ONION AND
PORTABELLA MUSHROOMS ALL SERVED OVER RYE BREAD AND TOPPED WITH
PROVOLONE CHEESE, RED PEPPER AIOLI AND FIELD GREENS 10

SIDES

BACON	3	SAUSAGE	3	HAM	3
HOME FRIES	2	TOAST	1.50		

BRUNCH ENTREES

MARYLAND STYLE CRABCAKES

TWIN FOUR OUNCE BROILED JUMBO LUMP CRABCAKES
SERVED WITH HOMEFRIES, THE FRESH VEGETABLE OF THE
DAY AND OUR OWN DILL REMOULADE SAUCE 32

LEMON ASPARAGUS LINGUINE

FRESH ASPARAGUS, PROSCIUTTO AND GRILLED CHICKEN
TOSSED WITH LINGUINE PASTA IN A LIGHT LEMON CREAM SAUCE 23
VEGETARIAN – WITHOUT THE PROSCIUTTO & CHICKEN 20

CHICKEN CHESAPEAKE

BONELESS SKINLESS CHICKEN BREAST, PAN SEARED AND
TOPPED WITH OUR CRAB IMPERIAL AND SHERRY CREAM SAUCE
SERVED WITH HOMEFRIES AND THE FRESH VEGETABLE OF THE DAY 24

SEAFOOD TRIO

BROILED HADDOCK PAIRED WITH PAN SEARED JUMBO SHRIMP
AND SCALLOPS IN A HOUSEMADE LEMON BUTTER SAUCE 27

CHICKEN PICCATA

8 OUNCE CHICKEN BREAST, PAN SEARED AND TOPPED WITH
OUR HOUSEMADE LEMON BUTTER SAUCE WITH FRESH CAPERS 21

BOURBON GLAZE SALMON

FRESH CUT ATLANTIC SALMON, MARINATED AND PAN SEARED
WITH OUR BOURBON GLAZE, SERVED WITH HOMEFRIES AND
THE FRESH VEGETABLE OF THE DAY 24

FILET MIGNON

OUR 8OZ HOUSE CUT FILET MIGNON TOPPED WITH BRANDY CREAM
SAUCE 27, WITH MUSHROOMS & ONIONS 29
WITH A HOUSEMADE JUMBO LUMP 4 OUNCE CRABCAKE ADD 15

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