

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

FLAT BREADS

VEGGIE CHAOS (ROASTED VEGETABLES, PROVOLONE, MARINARA) 9
RUSTIC (BACON, MUSHROOMS, ASIAGO CHEESE, CREAM SAUCE) 9
CRAB (LUMP CRAB, MUSHROOMS, CHEDDAR, OLD BAY CREAM SAUCE) 12

MILL CRAB DIP

CRAB, CREAM CHEESE, AND SHERRY CREAM SAUCE TOPPED WITH MELTED
CHEDDAR, OLD BAY, AND SCALLIONS. SERVED WITH
TOASTED BAGUETTE SLICES 11

BACON WRAPPED SCALLOPS

FOUR BACON WRAPPED SEA SCALLOPS, SKEWERED AND GRILLED. SERVED
WITH A DRIZZLE OF BARBEQUE SAUCE 12

MILL FEATURED 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

CHICKEN COBB SALAD

CLASSIC COBB SALAD WITH FRESH GREENS, TOMATO, BLEU CHEESE,
BACON, AND AVOCADO WITH GRILLED CHICKEN 12

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

SALAD DUO

A SCOOP OF OUR HOUSEMADE SHRIMP SALAD AND TUNA SALAD
ON OUR FRESH GREEN SALAD. SERVED WITH CRACKERS 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 TO ANY SALAD:

CRISPY OR GRILLED CHICKEN FOR AN ADDITIONAL 3
GRILLED JUMBO SHRIMP 5
MARINATED BEEF TENDERLOIN 6

ENTREES

BOURBON GLAZE SALMON

GRILLED SALMON WITH A
BOURBON HONEY GLAZE 24
SUGGESTED WINE: LA VIELLE
FERME 21/BTL

CRAB STUFFED TILAPIA

BAKED TILAPIA STUFFED WITH OUR
CRABCAKE AND TOPPED WITH
CHESAPEAKE CREAM SAUCE. 23
SUGGESTED WINE: CHATEAU ST.
MICHELLE RIESLING 24/BTL

MARYLAND STYLE CRABCAKES

TWIN 4 OZ BROILED JUMBO LUMP
CRABCAKES SERVED WITH
DILL REMOULADE SAUCE 32
SUGGESTED WINE: KENDALL
JACKSON RES CHARDONNAY 30/BTL

STEAMED MUSSELS

1 LB OF STEAMED MUSSELS IN A LEMON
BUTTER GARLIC BROTH WITH A TOASTED
BAGUETTE SLICE. SERVED WITH A SMALL
GREEN OR CAESAR SALAD. 15
SUGGESTED WINE: WAIRU RIVER
SAUVIGNON BLANC 34/BTL

VEGETABLE CHAOS PASTA

ROASTED MARINATED ZUCCHINI, SQUASH,
RED PEPPER, RED ONION, AND
PORTABELLA MUSHROOMS WITH
MARINARA AND LINGUINE. SERVED WITH
A SIDE GREEN OR CAESAR SALAD. 18
SUGGESTED WINE: DROUHIN
BEAUJOLAIS VILLAGES 23/BTL

GRILLED RIBEYE

16OZ HOUSECUT GRILLED RIBEYE
TOPPED WITH CRISPY ONION STRAWS
AND SERVED WITH OUR
HOUSEMADE STEAK SAUCE 29
SUGGESTED WINE: INDOMITA GRAND
RES CABERNET 28/BTL

FILET MIGNON

8OZ HOUSECUT FILET MIGNON WITH
CHOICE OF BRANDY CREAM SAUCE OR
SAUTEED MUSHROOMS & ONIONS 27
SUGGESTED WINE: RODNEY STRONG
CABERNET SAUVIGNON 30/BTL

GRILLED NEW YORK STRIP

14OZ. HOUSECUT GRILLED NEW YORK
STRIP STEAK TOPPED WITH CRISPY ONION
STRAWS AND SERVED WITH
OUR HOUSEMADE STEAK SAUCE 24
SUGGESTED WINE: GNARLY HEAD
ZINFANDEL 28/BTL

CHICKEN CHESAPEAKE

8 OZ PAN SEARED CHICKEN BREAST
TOPPED WITH OUR CRABCAKE AND
A SHERRY CREAM SAUCE 24
SUGGESTED WINE: RODNEY STRONG
CHALK HILL CHARDONNAY 37/BTL

TORTILLA CRUSTED CHICKEN

8 OZ CHICKEN BREAST, COATED WITH
CRUSHED TORTILLA CHIPS AND DEEP
FRIED. SERVED WITH FRESH
PICO DE GALLO 22
SUGGESTED WINE: PARDUCCI
SUSTAINABLE WHITE BLEND 32/BTL

ALL ENTREES EXCEPT PASTA SERVED WITH OUR FRESH VEGETABLE AND STARCH OF THE DAY
SUBSTITUTE A SIDE CAESAR OR GREENS SALAD FOR AN ADDITIONAL 2

***ADD A CRABCAKE TO ANY ENTREE FOR AN ADDITIONAL 15 ***

BURGERS

ALL SANDWICHES AND BURGERS SERVED
WITH CHOICE OF FRENCH FRIES
OR COLE SLAW

BEEF BURGERS ARE ½ POUND, GROUND IN
HOUSE. TRY ANY OF OUR SPECIALTY
BURGERS AS A TURKEY BURGER OR
VEGGIE BURGER!

MILL BURGER

WITH YOUR CHOICE OF CHEESE,
LETTUCE, TOMATO AND ONION 10

ANGRY TEXAN BURGER

JALAPENOS, PEPPERJACK
CHEESE, ONION STRAWS & SPICY
SOUTHWESTERN SAUCE 12

MUSHROOM & SWISS BURGER 11

PATTY MELT

SERVED ON GRILLED RYE WITH CHEDDAR
CHEESE AND SAUTÉED ONIONS 11

BLACK & BLEU BURGER

DUSTED IN CAJUN SEASONINGS
WITH MELTED BLEU CHEESE 12

CHESAPEAKE BURGER

TOPPED WITH LUMP CRAB, SWISS
CHEESE AND OLD BAY MAYO 14

CALIFORNIA BURGER

AVOCADO, SWISS, FIELD GREENS AND
ROASTED RED PEPPER AIOLI 13

SANDWICHES AND PUB FOOD

CRABCAKE SANDWICH

4 OZ BROILED JUMBO LUMP CRABCAKE 16

SHRIMP SALAD SANDWICH

STEAMED SHRIMP & CELERY TOSSED IN
OLD BAY MAYONNAISE 11

SANDWICHES AND PUB FOOD

SPICY MILL NACHOS

CRISPY TORTILLA CHIPS WITH JALAPENOS,
TOMATO, ONION, CHEDDAR & PEPPERJACK
CHEESE, AND SPICY SAUCE. CHOICE OF:
GRILLED OR CRISPY CHICKEN 11
BEEF TENDERLOIN 14
GRILLED SHRIMP 13, PULLED PORK 12

JUMBO QUESADILLA

CHEESE, TOMATOES, ONIONS, & PEPPERS,
CHOICE OF: PULLED PORK 11
GRILLED OR CRISPY CHICKEN 10
ROASTED VEGGIES 10
BEEF TENDERLOIN 13, GRILLED SHRIMP 12

PORKY FRIES

OUR HOUSECUT FRIES LOADED WITH
PULLED PORK AND CHEDDAR CHEESE
DRIZZLED WITH BBQ SAUCE 9

WINGS (BONE-IN & BONELESS)

HOT, MILD, BBQ, HONEY BBQ,
SWEET THAI CHILI, MANGO HABANERO,
OLD BAY, HOT GARLIC OR NAKED
5 WINGS 6, 10 WINGS 11

FISH AND CHIPS 10

CHICKEN TENDERS AND FRIES 9

BACON CHEESE FRIES 8

CLASSIC BLT 7

PULLED PORK SANDWICH

TOPPED WITH HOUSEMADE COLE SLAW
AND CHOICE OF TRADITIONAL BBQ SAUCE
OR TANGY CAROLINA STYLE SAUCE 10

VEGETABLE CHAOS WRAP

ROASTED ZUCCHINI, SQUASH, RED PEPPER,
RED ONION, AND PORTABELLA MUSHROOMS
WITH PROVOLONE CHEESE AND
RED PEPPER AIOLI 10

