



• **The Barbadoes Room at The Mills House**
 • 115 Meeting Street | Charleston, SC 29401
 • (843) 874-1054 | millshouse.com
 •

3 COURSES FOR \$30

STARTERS

SHE CRAB SOUP

lump crab salad | shives

WADMALAW ISLAND TOMATO GAZPACHO

grilled peach jalapeño salsa | french baguette

FARMER'S SALAD

kurios farms greens | local vegetables | lemon thyme vinaigrette

STRAWBERRIES AND BURRATA

watercress | toasted almonds | minus8 ip8 beer vinegar | champagne basil vinaigrette

OYSTERS ON THE HALF SHELL*

jalapeño-champagne mignonette | pepper vodka cocktail sauce
Suggested Wine: Avissi Prosecco

SEARED SCALLOPS

carrot top pesto | baby carrots | shaved asparagus | spring peas | farro | rye bread crumb

RICOTTA AND ORANGE AGNOLOTTI

duck confit | snap beans | whole grain mustard | duck jus | herbs

MAINS

HICKORY SMOKED HALF CHICKEN

joyce farms half chicken | field peas | pork belly | swiss chard | smoked chicken jus
Suggested Wine: Erath Rose of Pinot Noir

MILLS HOUSE BURGER*

all american wagyu | pimento cheese | applewood bacon | tomato jam | brioche
Suggested Wine: Brazin Zinfandel

ROASTED BEETS AND CARROTS

adluh mills stone ground grits | honey | local greens | toasted benne seeds
Suggested Wine: Lyric by Etude Pinot Noir

PASSIONFRUIT MOUSSE

coconut macaroon | mixed berries | raspberry powder

N.Y. STYLE CHEESECAKE

triple berry balsamic reduction | sweet meyer lemon

SEARED LOCAL FISH*

corn velouté | pickled corn salad | lump crab | cilantro | radish | togarashi popcorn
Suggested Wine: Hunky Dory Sauvignon Blanc

LOCAL SHRIMP GARGANELLI

heirloom cherry tomatoes | summer squash | spinach | ricotta salata
Suggested Wine: Benvolio Pinot Grigio

HOUSE-MADE SAUSAGE

garlic baguette | whole grain mustard | sweet onions | peppers
Suggested Wine: Yangarra Shiraz

BISTRO FILET*

duck fat fingerling potatoes | grilled broccolini | gremolata | parmesan | tobacco onions
16 oz. Dry Aged Cowgirl Ribeye +\$15
Suggested Wine: Storypoint Cabernet Sauvignon

DESSERT

BREAD PUDDING

bourbon glaze | candied bacon | vanilla bean ice cream

SALTED CARAMEL CHOCOLATE CAKE

heath crumble | salted caramel buttercream | mocha ganache | vanilla bean ice cream

**Eat Fresh
 Eat Local**

WE SUPPORT OUR LOCAL FARMERS.

Executive Chef Justin Hunt
 Executive Sous Chef Samantha Burmood
 Chef de Cuisine Daniel Vershon



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.