



The Mills House - The Barbadoes Room

115 Meeting St | Charleston, SC 29401

(843) 805-1054 | MillsHouse.com/dining

3 COURSES FOR \$37

STARTERS

SHE CRAB SOUP

lump crab salad | chives

GAZPACHO & WATERMELON

watercress | ranch sunflower seeds | Meredith Dairy goat feta

1/2 DOZEN OYSTERS ON THE HALF SHELL* jalapeño-champagne mignonette | pepper vodka cocktail sauce

SEARED SCALLOPS*

yuzu aioli | rosemary fennel confit | fried capers | shallot

CHARCUTERIE*

artisan meats and cheeses | pickled vegetables | assorted breads & crackers

FARMER'S SALAD

Kurios Farms greens | local vegetables | lemon thyme vinaigrette

BURRATA & TOMATOES

heirloom tomatoes | pickled corn | pea tendrils | basil-pecan pesto | ciabatta croutons

BIBB WEDGE

Kurios Farms bibb | green goddess dressing | NC jumbo lump crab | roasted radish | cucumber | crispy shallot

SHRIMP & PORK BELLY RAVIOLI

pickled local shrimp | fromage frais | broccolini florettes | onion soubise | preserved meyer lemon

HOUSE-MADE SAUSAGE

garlic baguette | whole grain mustard | sweet onions | peppers

MAINS

LOCAL FISH

marinated gigante beans | Lo-Fi Mexican Lager fumet | savoy cabbage | fines herbes | fennel marmalade | black trumpet mushroom

SEAFOOD ARRABIATA*

house-made tagliatelle | spicy cherry tomato broth | shrimp | mussels | scallops | basil | ricotta salata

GRILLED HALF CHICKEN

herb marinade | sea island red peas | lacinato kale | heirloom tomatoes | cornbread croutons

SOUTHEAST FAMILY FARMS DRY AGED RIBEYE* +8

duck fat fingerling potatoes | garlic aioli | grilled broccolini | gremolata | parmesan | tobacco onions

ATLANTIC SALMON*

crispy skin | cauliflower mousse | baby beets | rainbow swiss chard | toasted benne seeds | beet butter

HOUSE-MADE SPAGHETTI

castelvetro olives | beech mushroom | smoked pine nuts | pecorino romano | basil

CONFIT DUCK LEG

Dr. Jurgielewicz Duck | cous-cous | snap peas | grilled SC peaches

pea puree | cherry duck jus

MILLS HOUSE BURGER*

Joyce Farms Heritage Chuck | pimento cheese | applewood bacon | tomato jam | brioche

CHEF'S SELECTION OF DESSERTS

*Chef de Cuisine
Daniel Vershon*

Executive Chef Justin Hunt

*Executive Sous
Chef Samantha
Burmoed*

*Restaurant General Manager
Dimitri Hatgidimitriou*

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