



The Mill Street Tavern

504 Mill Street
Mt Pleasant, SC 29464
(843) 892-1120

www.themillstreettavern.com

3 COURSES FOR \$39

OPTIONAL TWO-COURSE WINE PAIRING \$16

FIRST COURSE

OYSTERS ON THE HALF SHELL - Zucchini Relish, Salsa Verde (GF)
Poema Cava – Catalonia, Spain

CRAB CEVICHE - Avocado, Serrano, Citrus, Crispy Wontons
Groener Grüner Veltliner – Austria 2021

SMOKED TROUT DIP - Salt & Vinegar Chips (GF)
Hahn Pinot Gris – California 2021

LOW COUNTRY POUTINE - Pulled Pork, Fried White Cheddar Curds, Pimento Cheese
Sauce, Scallions
McManis Zinfandel – Lodi, CA 2018

SECOND COURSE

DUROC SMOKED PORK BELLY & SEARED SCALLOPS - Wok-Tossed
Heirloom Carrots, Green Beans, Peaches, Garlic-Chili Sauce (GF)
McManis Viognier – River Junction, CA 2021

“CREOLE” RED SNAPPER - Blue Crab Gumbo Sauce, Haicot Verts, Marsh Hen Mill Carolina
Gold Rice
Angeline Pinot Noir – California 2019

SHRIMP & GRITS - Smoked Pork Belly, Sautéed Cherry Tomatoes, Fresh
Corn & Scallions, Marsh Hen Mill White Grits, Cajun-Butter Sauce (GF)
Villa Matilde Falanghina – Campania, Italy 2020

HOUSE-SMOKED YARDBIRD - Dry-Rubbed Half Chick-
en, Hot Hoey Brussels, Red Bean Cassoulet, Carolina Gold Rice (GF)
Maddalena Cabernet Sauvignon – Paso Robles, CA 2019

THIRD COURSE

CHOCOLATE HEAVEN - Macerated Berries, Whipped Cream (GF)

BEIGNETS - Blueberry Compote, Powdered Sugar