The association between Washington, D.C. and the Wilkins-Rogers Milling Company of interest in the mill was acquired by his associates. The mill operated from 600 to 1,000 barrels as improved milling machinery, increasing wheat storage capacity to 225,000 bushels.

In 1897, Bowling withdrew from the firm and his interest in the mill was acquired by his associates. The families of the remaining associates continued to secure ownership throughout the years until its sale in 1963 to the Wilson-Rogers Milling Company of Washington, D.C. The association’s purpose was to construct buildings and install modern machinery for manufacturing flour. The principal brand of flour, manufactured under the name of Melrose, was a staple in southern kitchens for the entire life of the mill. The Edward P. Allis Company, of Milwaukee, Wisconsin, the largest and most successful mill builder in the world, received the contract and they installed the machinery that produced flour that enabled the mill to operate regularly for many years. With the passing of Michael Kivlighan in 1942, his son, J. Harold Kivlighan, obtained ownership and became manager.

Harold immediately launched plans to update and modernize the mill, converting from steam power to full electric operation. Kivlighan instigated the construction of five concrete silos, increasing wheat storage capacity to 225,000 bushels. He installed improved milling machinery, effectively increasing output from 600 to 1,000 barrels every 24 hours.

The mill operated successfully every year until 1963 when it was acquired by the Washington milling company. The mill was purchased for its brand names; the building and equipment were out of date by then so they closed it down. The building sat derelict until it was bought by HHK Properties in the 1970s. HHK Properties are owned by the families of J.B. (Brownie) Hanger, Cecil Hanger and Jack Kiger. They started the restoration of the building, but it was a slow process. It was used for storage until 1980 when the first restaurant was opened there under the name of White Star Mills. It had three different owners until 1991 when it closed for a short period. In March of 1992 Ron Bishop and Terry Holmes became the 4th owners. This started the process of re-opening the restaurant under the name Mill Street Grill, which came from the former mill’s address. At Mill Street Grill we try to balance good quality food with fast fun efficient service, all in the cozy confines of a turn of the century flourmill. Since opening in 1992, our goal has been to be the most consistent quality food with fast fun efficient service, all in the cozy confines of a turn of the century flourmill.

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Grilled Barbeque Boneless Chicken Breast & a half rack of our famous St. Louis Ribs, smothered in our Homemade Barbecue Sauce.

Tender, meaty Pork Ribs, glazed with our Homemade Barbecue Sauce.

Slow cooked until tender & brushed with our Homemade Barbecue Sauce.

Barbecued Baby Back Ribs

Choice of one of the following:

- French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day.

All Barbecue Ribs are served with Cole Slaw and choice of one of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day.

Prime Rib - 10 oz. $23.99
10 oz. of Slow cooked aged beef, tender & juicy
12 oz. $25.99
16 oz. $30.99
Grilled with Cajun Spices $24.99
Served in a Port Wine, Sun-dried Tomato Sauce $28.99
Steak & Crab Cake $33.99
10 oz. New York Strip grilled in order & a seasoned Maryland Style Crab Cake

New York Strip - 10 oz. $24.99
Hand-cut & trimmed, then grilled to your taste.
Grilled with Cajun Spices $25.99
Sautéed in a Peppercorn Cream Sauce $28.99
Served in a Port Wine, Sun-dried Tomato Sauce $28.99

White Star Rib Platter $22.99
Try a half rack of our famous Barbecue Baby Back Ribs & a half rack of our famous St. Louis Ribs, smothered in our Homemade Barbecue Sauce.

Chicken & Rib Platter $19.99
Grilled Barbecue Boneless Chicken Breast & a half rack of Barbecue Baby Back Ribs.

All Barbecue Ribs are served with Cole Slaw and choice of one of the following:

- French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day.

Please let us know your dietary preferences. We will modify our recipes on many items to accommodate you. We want your dining experience with us to be a pleasurable one.

Artichoke Chicken $17.99
Chicken Breast sautéed in a White Wine Basil Sauce with Artichoke Hearts, Kalamata Olives, diced Tomatoes, Onions, Roasted Red Peppers, Mushrooms, Olive Oil & Feta Cheese.

Chianti Chicken $17.99

Cajun Shrimp w/ Fried Green Tomatoes $17.99
Cornmeal crusted Green Tomatoes, fried crispy and topped with two skewers of Cajun Shrimp on a Hot Sauce cream sauce.

1/2 lb. Steamed Spiced Shrimp Dinner $15.99
Half pound of Steamed Spiced Shrimp served with our Homemade Cocktail Sauce & Cole Slaw.

Charbroiled Salmon Filet $18.99
Fresh charbroiled Salmon Filet topped with a Garlic Basil Butter. Grilled with Cajun Spices. $19.50

Mahi Mahi $19.50
Chargrilled with Sun-dried Tomato Basil Butter or Grilled with Cajun Spices. $19.50

Greek Mahi Mahi $18.99

Crab Cake Dinner $21.99

Fried Oysters $19.99
Lightly breaded shrimp Oysters fried until crispy & served with Cole Slaw.

Grilled Barbecue Chicken Breast $14.99
Charbroiled Chicken Breast with Barbecue Sauce, served with your choice of Baked Potato, Rice, Roasted Garlic Mashed Potatoes, French Fries, Fried Green Tomatoes, Vegetable of the Day.

Includes choice of one of the following: French Fries, Baked Potato, Roasted Garlic Mashed Potatoes, Rice, Fried Green Tomatoes, Vegetable of the Day.

The Middlebrook $11.99
A sautéed Backfin Crab Cake with Lettuce & Tomato on a toasted Kaiser Roll. Served with Cilantro Citrus Mayonnaise.

The New Street $12.99
6 oz. of thinly sliced Prime Rib served with sautéed Onions & melted Provolone on a crisp French Roll with plenty of Asparagus for dunking.

Chicken Fingers $10.99
Five deep-fried Chicken Tenders served with a Spicy Honey Mustard Sauce & French Fries.

The Goshen $12.99
Fried Oysters lightly breaded & fried crispy, served on a toasted French Roll, topped with Cole Slaw, sliced Tomato & our homemade Tartar Sauce.

The Packard $12.99
6 oz. of thinly sliced Prime Rib, topped with crisp Bacon & melted Cheddar Cheese on a toasted French Roll, with a side of creamy Horseradish Sauce.

The Beverley $8.99
Grilled Chicken Breast on a toasted Kaiser Roll with Lettuce & Tomato (served with a side of Cilantro Citrus Mayonnaise). Add an extra topping for $1.25 each.

The Mill Street Burger $10.99
Over 1/3 lb. of our own fresh Ground Sirloin & Filet Mignon, charbroiled to order. Served on a toasted Kaiser Roll with Lettuce, Tomato & Onion. Add an extra topping for $1.25 each:

**Toppings**

- Avocado
- Monterey Jack & Cheddar Cheese
- Blackened Bacon
- Slices
- Blackened Barbecue
- Cheddar Cheese
- Bacon
- American Cheese
- Mushrooms
- Provolone Cheese
- Buffalo Style
- Havarti Cheese

**Cheese (select one):**

- Avocado
- Monterey Jack & Cheddar Cheese
- Blackened Bacon
- Slices
- Blackened Barbecue
- Cheddar Cheese
- Bacon
- American Cheese
- Mushrooms
- Provolone Cheese
- Buffalo Style
- Havarti Cheese

Bean Burger $8.99
We're the beef! Not here! No bull about it. A spicy mixture of Black Beans, Mushroom, Onion & Red Bell Pepper, grilled until tasty on the outside & hot on the inside. Served with melted Havarti Cheese, grilled Onion, Guacamole, Lettuce & Tomato. Cilantro-Citrus Mayonnaise on the side.

The Coalter Sandwich $8.99
Seasoned grilled boneless pork chop sandwich with lettuce, tomato and a side of mayonnaise comes with French fries and a pickle.

Make any sandwich a Wrap

Gluten Free roll available for 50c

### Specialties

**Pasta**

- Chicken & Shrimp Marinara $15.99
- Sautéed Chicken with Spinach and Mushrooms in a tangy Marinara Sauce over Angel Hair Pasta.

- Tilapia Angelica $14.99
- Flaky Tilapia lightly seasoned with garlic, onion and paprika, grilled, then served over angel hair pasta tossed in sun-dried tomato herb butter with roasted red peppers, tomato basil sauce and fresh Parmesan Cheese.

- Cajun Chicken Fettuccini $15.99
- Chicken Breast grilled with Cajun Spices served on a bed of Fettuccini with a Sun-dried Tomato Mushroom Cream Sauce.

- Prosciutto & Provolone Stuffed Chicken $16.99
- Chicken stuffed with Prosciutto Ham & Provolone, sautéed in a Marsala Wine Sauce with Onions, Mushrooms, & Garlic. Served over Angel Hair Pasta.

- Make any sandwich a Wrap

- Gluten Free roll available for 50c

### Sandwiches

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- Slices
- Blackened Barbecue
- Cheddar Cheese
- Bacon
- American Cheese
- Mushrooms
- Provolone Cheese
- Buffalo Style
- Havarti Cheese

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- The Coalter Sandwich $8.99
- Seasoned grilled boneless pork chop sandwich with lettuce, tomato and a side of mayonnaise comes with French fries and a pickle.

### Additions

- A Mill Street House Salad to any entree for $3.50
- Add a skewer of Grilled Cajun Shrimp for $5.95.
- Add a Crab Cake for $8.00