

Mill Street Grill
Sunday Brunch Features
February 25th, 2018

Soups

Potato Leek	Cup \$4.99	Bowl \$6.99
Beef & Cabbage	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Smoked Salmon Plate- <i>Thinly sliced cold smoked Maine Salmon served with toast points, capers, diced Bermuda onion, and wholegrain Dijon mustard.</i>	\$11.99
Honey Chipotle Wings- <i>Fresh fried Jumbo chicken wings tossed in a spicy chipotle honey sauce. Served with Ranch dressing and celery.</i>	\$11.99

Features

Pork Loin and Two Eggs Any Style- <i>Grilled pork loin, two eggs any style, with grits, biscuit, home fries & fresh fruit.</i>	\$10.99
Ham & Asparagus Quiche- <i>With roasted red Bell pepper and onion in a fluffy egg pie with Monterey Jack & Cheddar cheeses. Topped with Béarnaise and served with fresh fruit.</i>	\$10.99
Country Sausage Benedict- <i>Country sausage served over a toasted English muffin with two poached eggs. Topped with Hollandaise. Served with home fries and fresh fruit.</i>	\$10.99
Shrimp Creole Frittata- <i>Shrimp in a spicy Creole sauce with Andouille sausage, mushrooms, bell peppers and tomatoes on a fluffy three egg opened faced omelet with blended cheeses. Served with home fries and fresh fruit.</i>	\$11.99
B.L.T Croissant Benedict- <i>Toasted croissant covered with locally grown tomatoes served over mixed greens with Applewood bacon and two poach eggs. Topped with Hollandaise and served with fresh fruit and home fries.</i>	\$10.99
Greek Vegetable Lasagna- <i>Layered roasted eggplant, onion, mushrooms, artichokes, olives and spinach in a tangy marinara with Ricotta, Asiago, Romano, Mozzarella & Feta chesses. Served with toasted sun-dried tomato bread.</i>	\$14.99
Grilled Rack of New Zealand Spring Lamb- <i>Grilled rack of rosemary & red wine marinated lamb served over a port wine sauce with onions, roasted garlic, sun-dried tomatoes, fresh basil, oregano and mushrooms.</i>	\$29.99
Stuffed Trout with Crab Imperial- <i>Fresh Carolina Mountain Rainbow Trout stuffed with Crab Imperial sautéed in butter. Served over a white wine cream sauce.</i>	\$25.99
Chicken Enchiladas- <i>Chicken breast roasted with cumin, Chipotles, Yellow and Poblano peppers rolled in white corn tortillas and baked in rich Red mole sauce with chilies, garlic, tomato, onion, cumin and ground sesame seeds. Topped with Monterey Jack and Cheddar cheese, guacamole and sour cream. Served with refried beans and rice.</i>	\$13.99
Barbequed Beef Brisket- <i>Topped with our homemade barbeque sauce. Served with Cole slaw and choice of side.</i>	\$25.99
Hawaiian Ribeye- <i>Twelve-ounce hand cut Ribeye steak marinated in pineapple juice, brown sugar, soy sauce, sherry and fresh cracked black pepper, served with a grilled fresh pineapple ring on top.</i>	\$28.99
Caribbean Jerk Grilled Chilean Sea Bass- <i>Topped with Mango Peach Salsa.</i>	\$28.99
Blackened Red Snapper- <i>Topped with fresh Pico de Gallo and avocado.</i>	\$21.99

Vegetable of the Day- Mashed Cauliflower

Chateau Ste. Michelle “Indian Wells Vineyard” Chardonnay- <i>This wine delivers pineapple and mango aromas along with hints of fresh red apples and ripe apricots. Nice acidity gives this wine a nice crisp balance to go along with the tropical character. “Wine Enthusiast Rating 90”</i>		Glass \$8.95
Bodegas Volver Wrongo Dongo- <i>This wine is 100 % Monastrell with a deep purple-exceptionally fragrant nose, bursting with ripe fruit flavors and luscious aromas of sweet spices and blueberry. Round, smooth and easy-going on the palate.</i>	Glass \$7.99	Bottle \$19.99
Terry’s Sangria- <i>Chilled red wine with lemon, orange, apple, peach, blackberries, a blend of brandies and a hint of clove and cinnamon.</i>	Glass \$8.00	

Beer

Firestone Union Jack IPA – <i>Stunning pineapple, citrus and piney aromas along with exceptional dry hop flavors of grapefruit and tangerine. This intense brew finds its balance in hone-like pale malt sweetness. The name Union Jack is a nod to the colonial origins of the IPA style</i>	Bottle \$5.99
Sweet Water Go’in Coastal <i>The bright aromas of the five citrus hop additions are accentuated by the tropical fruit of the pineapple. And just like those three day weekends, its finish is quick. A golden copper color with a full malt bill to bring the balance to our year round offering.</i>	Bottle \$5.50

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