

**Mill Street Grill
Brunch Features
April 22nd, 2018**

Soups

She Crab Soup	Cup \$6.99	Bowl \$8.99
Chicken, Andouille Sausage and Tasso Gumbo	Cup \$4.99	Bowl \$6.99
Chicken Chili	Cup \$4.99	Bowl \$6.99

Appetizers

Sweet Soy Sesame Glazed Chicken Wings- <i>Fresh fried jumbo wings served with wasabi- Ranch dressing and celery sticks. Garnished with sliced scallion and sesame seeds.</i>	\$11.99
Cajun Fried Alligator- <i>Served with a side of Remoulade sauce.</i>	\$11.99

Features

Monte Cristo- <i>Virginia ham, turkey and Swiss cheese between two slices of French toast dusted with powdered sugar. Served with a Raspberry Melba sauce, home fries and fresh fruit.</i>	\$11.99
Shrimp, Crab & Brie Quiche- <i>With roasted red pepper, onion, Monterey Jack and Cheddar cheeses in a fluffy quiche. Topped with Hollandaise sauce and served with fresh fruit.</i>	\$13.99
Scrapple & Two Eggs Any Style- <i>Served with grits, a biscuit, fresh fruit and home fries.</i>	\$9.99
Canadian Bacon Benedict- <i>Toasted English Muffin topped with Canadian bacon, two poached eggs covered with Hollandaise. Served with fresh fruit and home fries.</i>	\$10.99
Sausage Gravy & Two Eggs Any Style- <i>Two eggs any style, sausage gravy over two opened faced biscuits, home fries and fresh fruit.</i>	\$10.99
Philly Frittata- <i>Shaved prime rib with grilled onions, red & green peppers, topped with Monterey Jack and Cheddar cheese. Sprinkled with diced tomato and scallions on an open-faced omelet. Served with fresh fruit and home fries.</i>	\$10.99
Country Ham And Two Eggs Any Style- <i>Country ham & two eggs any style accompanied by home fries, fresh fruit, grits and a fresh baked biscuit.</i>	\$11.99
Seared Yellowfin Tuna with Seaweed Salad- <i>Yellowfin Tuna served over seaweed salad with ginger soy sauce with pickled ginger, wasabi, drizzled with Sriracha mayo.</i>	\$22.99
Hawaiian Ribeye- <i>Twelve-ounce hand cut Ribeye steak marinated in pineapple juice, brown sugar, soy sauce and fresh cracked black pepper, served with a grilled fresh pineapple ring on top.</i>	\$28.99
Char-Grilled Duck with Risotto- <i>Thinly sliced, grilled boneless duck breast served over Milanese risotto Drizzled with a cherry brandy sauce.</i>	\$25.99

Vegetable of the Day: Country Style Green Beans

Wine

Noble Vines Vine Select Rose- <i>A dry Rosé, bursting with bright flavors of raspberry, citrus and juicy strawberry.</i>	Glass	Bottle
	\$7.25	\$18.99
Estancia Cabernet Sauvignon- <i>Pleasant aromas and flavors of currant, sage and berry. Easy-drinking and food-friendly.</i>	Glass	Bottle
	\$7.95	\$24.99
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

Victory Sour Monkey "A Sour Brett Tripel"- <i>Sour Monkey puts a tastefully tart twist on our Golden Monkey's sweet, fruity essence. A sharp, citrus-laden tang makes this brew a Monkey all its own!</i>	Bottle \$5.25
Wicked Weed Lunatic Belgian Blonde- <i>While our love for those extremes is strong, we believe that subtlety, balance and simplicity in beer-though sometimes forgotten qualities are sacred necessities. It is precisely this kind of lunacy that keeps the craft world sane. It takes all kinds to make a world.</i>	Bottle \$4.95