

**Mill Street Grill  
Brunch Features  
January 19, 2024**

**Soups**

	<u>Cup</u>	<u>Bowl</u>
<b>Loaded Baked Potato Soup</b>	<b>5.99</b>	<b>7.99</b>
<b>Beef and Andouille Sausage Gumbo</b>	<b>6.99</b>	<b>8.99</b>

**Appetizers**

<b>Crab Dip</b> – Creamy crab dip served piping hot with pita chips.	<b>16.99</b>
<b>Steamed Mussels</b> -Fresh mussels steamed in white wine, lemon, butter, garlic and parsley served with sun dried tomato bread.	<b>15.99</b>

**Features**

<b>Seafood Fra Diavolo</b> -Sea scallops, shrimp, mussels, and clams sauteed with crushed chilies and Marinara sauce. Served over Angel Hair pasta with freshly grated Parmesan cheese.	<b>28.99</b>
<b>Quiche Florentine</b> – Spinach, Applewood smoked bacon, onion and Swiss cheese in a fluffy egg pie topped with Hollandaise. Served with cinnamon apples.	<b>14.99</b>
<b>Country Ham Benedict</b> - Country Ham and poached eggs on a toasted English muffin topped with Hollandaise. Served with home fries and warm cinnamon apples.	<b>14.99</b>
<b>Mill Street Skillet</b> - Crispy home fries topped with Applewood smoked bacon and your choice of Scrambled or Poached eggs smothered with melted Monterey Jack and Cheddar cheeses, and finished with scallions, tomatoes, and a dollop of sour cream. Served with a side of warm cinnamon apples	<b>14.99</b>
<b>Rack of Lamb with Port Wine Sauce</b> -Grilled full rack of lamb chops served over a port wine, mushroom, sundried tomatoes and onion sauce with basil and roasted garlic.	<b>38.99</b>
<b>Barbecued Beef Ribs</b> - Half rack of meaty beef ribs caramelized with Mill Street’ barbecue sauce.	<b>23.99</b>
<b>Lasagna Bolognese</b> -Italian sausage and seasoned ground beef layered with Marinara sauce, Ricotta, Mozzarella and Parmesan cheese cream sauce.	<b>18.99</b>
<b>Philly Frittata</b> -Shaved Prime Rib, onions, mushrooms, and peppers served on an open faced omelet topped with blended Monterey jack and cheddar cheese. Finished with scallions and tomatoes.	<b>15.99</b>
<b>Chipped Beef Gravy and Biscuits</b> – Served with two eggs any style, home fries, and fresh fruit.	<b>14.99</b>
<b>French Toast</b> – Two slices of egg bread dipped in an egg batter with cinnamon and sugar and pan fried until golden. Served with two sausage patties, home fries, raspberry sauce, and warm cinnamon apples.	<b>14.99</b>

**Vegetable of the Day – Country Style Green Beans**

**Beer**

<b>Red Beard Breakfast Stout</b> - Milk Stout Aged on Whole Coffee Beans Roasted by our Friends at Staunton Coffee Company.	<b>8.99</b>
<b>Sierra Nevada Pale Ale</b> - Heavy on hops, with intense aromas of pine and citrus, balanced by smooth caramel malt.	<b>5.99</b>

**Wine**

<b>Drop of Sunshine Brut Rose</b> - Bright and delightful with crisp red fruit led by cherry, strawberry, and raspberries. Delicate and subtle citrus blossom complements the bright, fresh fruit aromatics with mouthwatering acid and a creamy finish.	<b>\$8.99</b>	<b>\$29.99</b>
<b>Ancient Peaks Merlot</b> -Inviting aromas of dried cherry, currant, herb, clove spice and toasted oak. A plush mouthfeel that unfolds with deep red fruit flavors.	<b>\$7.99</b>	<b>\$24.99</b>