

STAUNTON

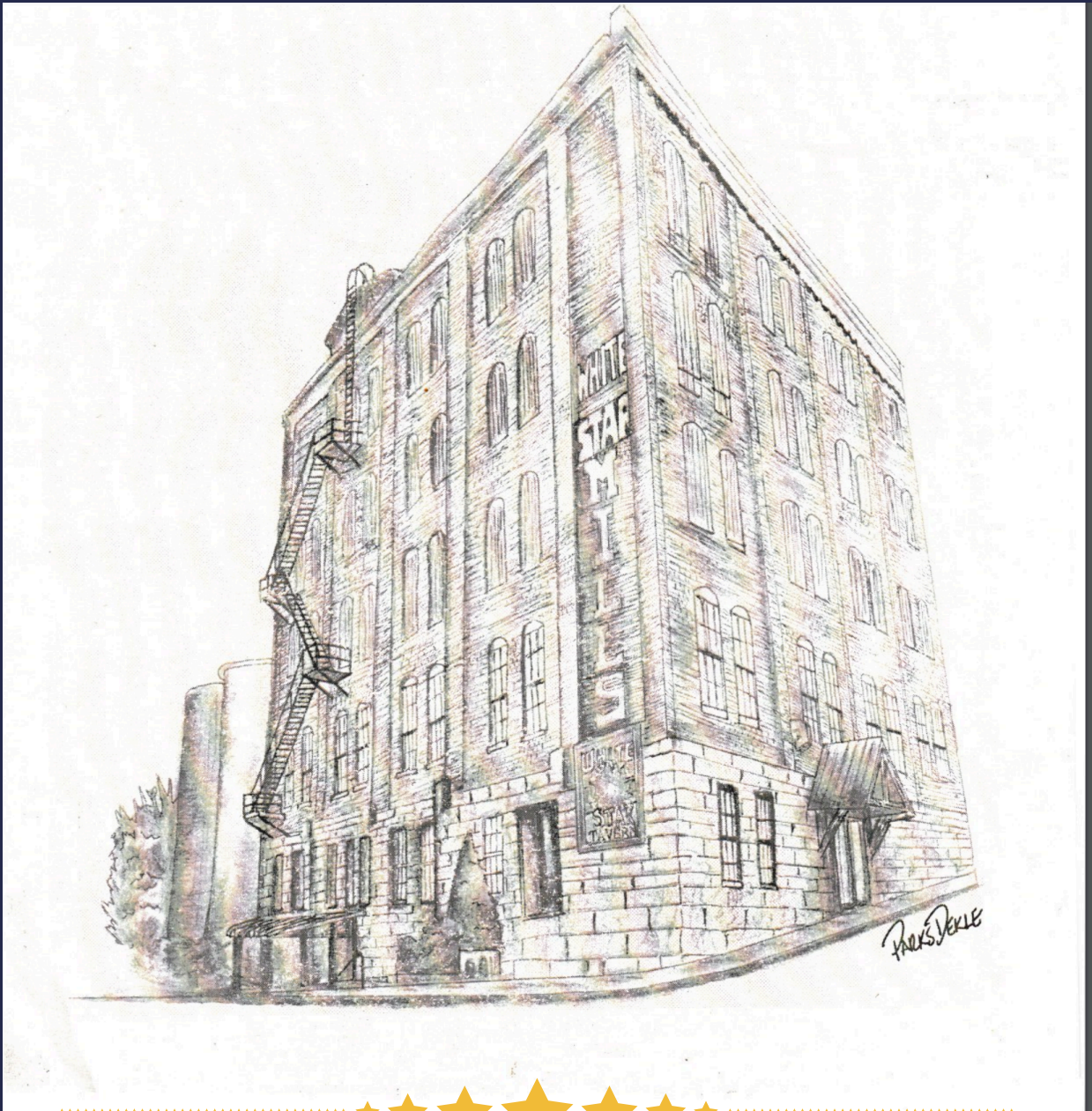
1  
9

# MILL STREET

9  
2

GRILL

VA



## APPETIZERS



### FRESH MOZZARELLA & TOMATO SALAD \*\* 16.99

FRESH BASIL & TOMATO LAYERED BETWEEN SLICES OF MOZZARELLA WITH PESTO, OLIVE OIL & BALSAMIC VINAGRETTE. SERVED WITH SUN-DRIED TOMATO HERB TOAST.

### OYSTERS ROCKEFELLER 16.99

FIVE FRESH OYSTERS ON A BED OF SPINACH, SERVED ON THE HALF SHELL. TOPPED WITH PERNOD CREAM SAUCE, BACON, PARMESAN & BREADCUMBS, THEN BAKED UNTIL GOLDEN BROWN

### STUFFED ARTICHOKE HEARTS. 12.99

ARTICHOKE HEARTS FILLED WITH BOURSIN CHEESE, DIPPED IN BEER BATTER & FRIED. SERVED WITH OUR HOMEMADE HONEY MUSTARD

### STEAMED SPICED SHRIMP 8.99/14.50

TENDER STEAMED SHRIMP SPICED WITH OLD BAY SEASONING, SERVED WITH COCKTAIL SAUCE. AVAILABLE IN PORTIONS OF 1/4 LB. OR 1/2 LB.

### POTATO SKINS 11.99

FIVE CRUNCHY POTATO SKINS FILLED WITH BACON, MONTEREY JACK, & CHEDDAR CHEESE. SERVED WITH A SIDE OF SOUR CREAM.

### BAKED GOAT CHEESE. 14.99

CREAMY GOAT CHEESE TOPPED WITH TOMATOES, KALAMATA OLIVES, ROASTED RED PEPPERS, ROASTED GARLIC, FRESH BASIL, & OLIVE OIL. SERVED WITH SUN-DRIED TOMATO BREAD.

### PEPPER JACK CHEESE STICKS 11.99

HAND-BREADED PEPPER JACK CHEESE STICKS, DEEP FRIED UNTIL CRISPY. SERVED WITH A RASPBERRY DIPPING SAUCE.

### CRAB DIP 16.99

CREAMY CRAB, BOURSIN CHEESE, PARMESAN, SCALLIONS. TOPPED LIGHTLY WITH BREAD CRUMBS. SERVED WITH CRISPY PITA CHIPS.

ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS!

## VEGETARIAN MENU



### CAJUN VEGETABLE PASTA 15.99

ZUCCHINI, ONIONS, MUSHROOMS, CARROTS, RED BELL PEPPERS, & BROCCOLI SAUTÉED WITH CAJUN SPICES IN HOMEMADE MARINARA SAUCE. SERVED OVER ANGEL HAIR PASTA. VG

### VEGETABLE PRIMAVERA ALFREDO 16.99

ZUCCHINI, ONIONS, MUSHROOMS, CARROTS, RED BELL PEPPERS, & BROCCOLI SAUTÉED IN A PARMESAN CHEESE CREAM SAUCE. TOPPED WITH PARMESAN CHEESE

### VEGETABLE PLATTER 12.99

ZUCCHINI, ONIONS, MUSHROOMS, CARROTS, RED BELL PEPPERS, & BROCCOLI SAUTÉED WITH ANGELICA BUTTER. TOPPED WITH MELTY MONTEREY JACK & CHEDDAR CHEESE.

INCLUDES YOUR CHOICE OF ONE SIDE:

FRIES, BAKED POTATO, ROASTED GARLIC MASHED POTATOES, RICE, FRIED GREEN TOMATOES, COLESLAW, VEGETABLE OF THE DAY

## CHILDRENS MENU



SPAGHETTI 7.99

CHICKEN FINGERS 9.99

CHEESEBURGER 9.99

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

## SALADS



### CEASAR SALAD 12.99

FRESH, CRISP ROMAINE LETTUCE TOSSED WITH OUR HOUSE MADE CAESAR DRESSING, TOPPED WITH TOMATOES, FRESHLY GRATED PARMESAN, & HERB CROUTONS.

### MILL STREET SALAD\*\*. 8.99

OUR HOUSE SALAD WITH MIXED GREENS, ONIONS, TOMATOES, RED BELL PEPPERS, APPLES, ALFALFA SPROUTS & TOASTED ALMONDS.

### GREEK SALAD 13.99

CRISPY ROMAINE LETTUCE TOPPED WITH KALAMATA & GREEN OLIVES, ARTICHOKE HEARTS, PEPPERONCINI PEPPERS, FETA CHEESE CRUMBLES, & TOMATOES. SERVED WITH BALSAMIC VINAIGRETTE.

### ICEBERG SALAD 8.99

A QUARTER HEAD OF ICEBERG LETTUCE TOPPED WITH A BLEND OF MONTEREY JACK & CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, BOILED EGG WEDGES, BERMUDA ONION, CUCUMBER, & TOMATOES.

ADD ONS:

GRILLED CHICKEN BREAST 4.99

GRILLED FRESH 8OZ SALMON FILET 10.99

BLACKENED SHRIMP SKEWER 6.99

CRAB CAKE MARKET PRICE

FRIED OYSTERS. MARKET PRICE

### CHICKEN AVOCADO BACON SALAD 16.99

LEAF AND ROMAINE LETTUCE, RED CABBAGE, CARROTS, CUCUMBER, CHERRY TOMATO, BLENDED CHEESE, ONION, EGG, RED PEPPER, BACON, AVOCADO SLICES, & CHICKEN BREAST.

DRESSINGS:

THOUSAND ISLAND, RASPBERRY VINAIGRETTE, FRENCH, BALSAMIC VINAIGRETTE, HOT HONEY MUSTARD BACON, RANCH, BLEU CHEESE, ORANGE POPPY SEED VINAIGRETTE

\*\*THESE ITEMS MAY CONTAIN NUTS (WALNUTS, PEANUTS, ALMONDS, PECANS). PLEASE INQUIRE ABOUT THESE MENU ITEMS IF YOU HAVE A NUT ALLERGY.

## PASTA



### CHICKEN & SHRIMP MARINARA 21.99

SAUTÉED CHICKEN & SHRIMP WITH MUSHROOMS IN A TANGY MARINARA SAUCE. SERVED OVER ANGEL HAIR PASTA & TOPPED WITH PARMESAN CHEESE.

### TILAPIA ANGELICA 20.99

FLAKY TILAPIA LIGHTLY SEASONED WITH GARLIC, ONION, AND PAPRIKA, GRILLED AND SERVED OVER ANGEL HAIR PASTA & TOSSED IN A SUN-DRIED TOMATO HERB BUTTER WITH ROASTED RED PEPPERS, TOMATO, SCALLIONS, & FRESH PARMESAN CHEESE.

### CAJUN CHICKEN FETTUCCINE 20.99

CHICKEN BREAST COATED WITH CAJUN SEASONING & SEARED ON A HOT SKILLET, FANNED & SERVED OVER FETTUCCINE. TOPPED WITH A SUN-DRIED TOMATO SAUCE WITH MUSHROOMS, ONIONS, BASIL, & GARLIC.

### PROSCIUTTO & PROVOLONE CHICKEN 22.99

CHICKEN LAYERED WITH PROSCIUTTO HAM & PROVOLONE CHEESE, SAUTÉED IN A MARSALA WINE SAUCE WITH ONIONS, MUSHROOMS, & GARLIC. SERVED OVER ANGEL HAIR PASTA & TOPPED WITH FRESH PARMESAN CHEESE.

PLEASE LET US KNOW OF YOUR DIETARY PREFERENCES. WE WILL MODIFY MANY OF OUR RECIPES TO ACCOMMODATE YOU, ENSURING THAT YOUR DINING EXPERIENCE IS A PLEASURABLE ONE.



# SPECIALTY RIBS, PORK, & BEEF



PATRONS FROM ALL OVER RAVE ABOUT OUR RIBS. A KANSAS CITY NATIVE EVEN PROCLAIMED THAT MILL STREET'S RIBS ARE FINER THAN ANY HE'S HAD IN THE "RIB CAPITAL OF AMERICA." YOU, TOO, WILL THINK OF MILL STREET WHEN YOU CRAVE OUTSTANDING RIBS.

ALL RIBS ARE MARINATED, SEASONED, & SERVED WITH OUR CARMELIZED HOUSE MADE BARBEQUE SAUCE.

## WHITE STAR RIB PLATTER

27.99

ENJOY A HALF-RACK OF OUR FAMOUS BARBECUE BABY BACK RIBS & A HALF-RACK OF OUR ST. LOUIS RIBS.

## CHICKEN & RIB PLATTER

24.99

GRILLED BARBECUE BONELESS CHICKEN BREAST & A HALF-RACK OF BARBECUE BABY BACK RIBS

## RIB & SHRIMP PLATTER

25.99

A HALF-RACK OF OUR ST. LOUIS RIBS AND A 1/4 LB OF OUR SPICED STEAMED SHRIMP. SERVED WITH A SIDE OF COLESLAW.

## MILL STREET PLATTER

38.99

A HALF-RACK OF BABY BACK RIBS & A HALF-RACK OF BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE & COLESLAW.

## ST LOUIS COMBO

39.99

A HALF-RACK OF ST. LOUIS RIBS & A HALF-RACK OF BEEF RIBS, AND SERVED WITH YOUR CHOICE OF SIDE & COLESLAW.

## FLINTSTONES PLATTER

48.99

A HALF-RACK OF ST. LOUIS RIBS, A HALF-RACK OF BABY BACK RIBS, & A HALF-RACK OF BEEF RIBS, SERVED WITH YOUR CHOICE OF SIDE & COLESLAW.

## BARBECUED BABY BACK RIBS

HALF-RACK 20.99 FULL-RACK 27.99

SLOW COOKED, LEAN TENDER PORK

## ST. LOUIS RIBS

HALF-RACK 20.99 FULL-RACK 27.99

SLOW COOKED, A BIT MORE MARBLING, RICH TENDER PORK

## PRIME RIB

MARKET PRICE

10 OZ, 12 OZ, 16 OZ

TENDER & JUICY, SLOW-COOKED AGED BEEF.

## STEAK & CRAB CAKE

40.99

10OZ NEW YORK STRIP GRILLED TO ORDER & A PAN-FRIED MARYLAND-STYLE CRAB CAKE.

## NEW YORK STRIP 10OZ

30.99

HAND-CUT & TRIMMED, THEN GRILLED TO YOUR LIKING.

## CHARBROILED BONELESS PORK CHOPS

19.99

TWO 5OZ CENTER CUT BONELESS PORK CHOPS.

### ADD ONS:

SAUTEED IN PEPPERCORN CREAM SAUCE 3.99

SAUTEED IN A PORT WINE SUN-DRIED TOMATO MUSHROOM SAUCE WITH GARLIC & ONION 3.99

GRILLED WITH CAJUN SPICES 1.50

### INCLUDES YOUR CHOICE OF ONE SIDE:

FRIES, BAKED POTATO, ROASTED GARLIC MASHED POTATOES, RICE, FRIED GREEN TOMATOES, COLESLAW, VEGETABLE OF THE DAY

# CHICKEN & SEAFOOD



## ARTICHOKE CHICKEN

22.99

CHICKEN BREAST SAUTÉED IN A WHITE WINE SAUCE WITH ARTICHOKE HEARTS, KALAMATA OLIVES, ROMA TOMATOES, ONIONS, ROASTED RED PEPPERS, OREGANO, BASIL, MUSHROOMS, OLIVE OIL, & FETA.

## CHIANTI CHICKEN

22.99

SAUTÉED WITH ITALIAN SAUSAGE, FRESH BASIL, ROASTED GARLIC, ONIONS, TOMATOES, ROASTED RED PEPPERS, & CHIANTI WINE. TOPPED WITH MELTED FRESH MOZZARELLA & PARMESAN CHEESE.

## CAJUN SHRIMP WITH FRIED GREEN TOMATOES

20.99

CORNMEAL CRUSTED GREEN TOMATOES, FRIED CRISPY AND TOPPED WITH CAJUN SHRIMP OVER A HAVARTI CHEESE CREAM SAUCE.

## 1/2 LB. STEAMED SPICED SHRIMP DINNER

20.99

A HALF POUND OF STEAMED SPICED SHRIMP (PEEL & EAT) SERVED WITH OUR HOMEMADE COCKTAIL SAUCE, COLESLAW & YOUR CHOICE OF SIDE.

## CHARBROILED SALMON FILET

25.99

FRESH CHARBROILED SALMON FILET TOPPED WITH A GARLIC BASIL HERB BUTTER. **OR** OUR HOUSE BLACKENING SEASONING.

## MAHI MAHI

24.99

CHARGRILLED WITH SUN-DRIED TOMATO BASIL BUTTER **OR** GRILLED WITH BLACKENING SEASONING.

## GREEK MAHI MAHI

26.99

PAN SEARED IN OLIVE OIL WITH ROASTED RED PEPPERS, ROMA TOMATOES, KALAMATA OLIVES, ONIONS, MUSHROOMS, ARTICHOKE HEARTS, BASIL, & OREGANO. FINISHED WITH WHITE WINE, FETA, & PARMESAN CHEESE.

## CRAB CAKE DINNER

MARKET PRICE

LUMP CRAB MEAT PAN-FRIED WITH EGG, SPICES, LEMON, GARLIC, & BREAD CRUMBS. SERVED WITH COCKTAIL SAUCE & COLESLAW.

## FRIED OYSTERS.

MARKET PRICE

LIGHTLY BREADED PLUMP OYSTERS FRIED UNTIL CRISPY. SERVED WITH COLESLAW.

## GRILLED BARBECUE CHICKEN BREAST

17.99

CHARBROILED CHICKEN BREAST WITH OUR BARBECUE SAUCE. SERVED WITH YOUR CHOICE OF SIDE.

## CHICKEN AND SHRIMP BRASCIA

22.99

CHICKEN AND SHRIMP SAUTEED IN CHICKEN STOCK WITH WHITE WINE, CAJUN SPICES, ASSORTED VEGETABLES AND SPINACH. SERVED OVER RICE.

## CHICKEN FINGERS

16.99

FIVE CRISPY DEEP-FRIED CHICKEN TENDERS & HONEY MUSTARD SAUCE.

### ADD ONS:

MILL STREET SALAD 7.25

BLACKENED SHRIMP SKEWER 6.99

CRAB CAKE MARKET PRICE

FRIED OYSTERS MARKET PRICE

# SANDWICHES



## THE MIDDLEBROOK

A PAN-FRIED LUMP MEAT CRAB CAKE WITH LETTUCE & TOMATO ON A TOASTED BUN. SERVED WITH CILANTRO-CITRUS MAYONNAISE.

## THE NEW STREET

7OZ OF THINLY SLICED PRIME RIB SERVED WITH SAUTÉED ONIONS & MELTED PROVOLONE CHEESE, ON A CRISP FRENCH ROLL WITH PLENTY OF AU JUS FOR DUNKING.

## THE COALTER

A SEASONED GRILLED PORK CHOP SANDWICH WITH LETTUCE AND TOMATO ON A TOASTED BUN, SERVED WITH A SIDE OF MAYONNAISE.

## THE GOSHEN

FRIED OYSTERS LIGHTLY BREADED & FRIED CRISPY ON A TOASTED FRENCH ROLL WITH TOMATO & OUR HOMEMADE TARTAR SAUCE. SERVED WITH A SIDE OF COLESLAW.

## THE PACKARD

7OZ OF THINLY SLICED PRIME RIB TOPPED WITH CRISP BACON & MELTED CHEDDAR CHEESE ON A TOASTED FRENCH ROLL. SERVED WITH A SIDE OF CREAMY HORSERADISH SAUCE.

## THE BEVERLEY

GRILLED CHICKEN BREAST ON A TOASTED BUN WITH LETTUCE & TOMATO. SERVED WITH A SIDE CILANTRO-CITRUS MAYONNAISE.

## BEAN BURGER

A SPICY MIXTURE OF BLACK BEANS, MUSHROOMS, ONIONS, & RED BELL PEPPERS AND GRILLED. SERVED WITH MELTED HAVARTI CHEESE, GRILLED ONIONS, GUACAMOLE, LETTUCE, TOMATO, & A SIDE OF CILANTRO-CITRUS MAYONNAISE. SERVED ON A TOASTED BUN

## MILL STREET BURGER

OVER 1/3 LB. OF OUR OWN FRESH GROUND SIRLOIN & FILET MIGNON, CHARBROILED TO ORDER. SERVED ON A TOASTED BUN WITH LETTUCE, TOMATO, & ONION.

## ADD EXTRA TOPPINGS FOR 1.50 EACH.

### TOPPINGS

AVOCADO

BARBECUE

BACON

MUSHROOMS

BUFFALO STYLE

BLACKENED

### CHEESE

MONTEREY JACK & CHEDDAR

SWISS

CHEDDAR

AMERICAN

PROVOLONE

HAVARTI

MAKE ANY SANDWICH A WRAP. GLUTEN-FREE ROLL AVAILABLE FOR \$1.50.

ALL SANDWICHES ARE SERVED WITH FRIES.



SCAN THIS QR CODE TO BUY A GIFT CARD, OR GET MORE INFORMATION ON PRIVATE EVENTS, OR TO READ OUR FULL HISTORY!

# A BRIEF HISTORY



IN MARCH OF 1992, RON BISHOP AND TERRY HOLMES FOUNDED WHAT WOULD BECOME THE FOURTH RESTAURANT TO OCCUPY THIS SIGNIFICANT BUILDING: MILL STREET GRILL. THE NAME REFLECTS THE BUILDING'S HISTORIC SIGNIFICANCE,

EMPHASIZING ITS IMPORTANCE THROUGHOUT THE EVOLUTION OF OUR HISTORIC TOWN. READ ON TO LEARN THE STORY BEHIND OUR BELOVED RESTAURANT'S NAMESAKE.

BUILT IN 1892, ONE-HUNDRED YEARS BEFORE THE FOUNDING OF MILL STREET GRILL, THE BUILDING WAS DESIGNED BY RENOWNED ARCHITECT T.J. COLLINS.

ARRIVING IN STAUNTON IN 1890 AND WORKING UNTIL HIS RETIREMENT IN 1911, COLLINS DESIGNED OR REMODELED OVER TWO-HUNDRED BUILDINGS IN THE AREA, INCLUDING THE AUGUSTA COUNTY COURTHOUSE, ST. FRANCIS CATHOLIC CHURCH, FISHBURNE MILITARY ACADEMY, THORNROSE CEMETERY, AND STAUNTON'S C&O RAILROAD STATION.

THE WHITE STAR MILL, DESIGNED IN A DISTINCTIVE TRAPEZOIDAL SHAPE, BECAME A LANDMARK IN HISTORIC DOWNTOWN STAUNTON.

AFTER SEVENTY-ONE SUCCESSFUL YEARS IN BUSINESS, THE WHITE STAR MILL CAME TO AN END IN 1963 WHEN IT WAS BOUGHT BY WASHINGTON MILLS, WHICH REMAINS ONE OF THE WORLD'S LARGEST ABRASIVE GRAIN MANUFACTURERS.

IN THE 1970S, A LOCAL REAL ESTATE COMPANY ACQUIRED THE BUILDING, RESTORED IT OVER THE COURSE OF A DECADE, AND CONVERTED IT INTO A RESTAURANT NAMED WHITE STAR MILL IN 1980.

OVER THE COURSE OF THE FOLLOWING ELEVEN YEARS, THE RESTAURANT CHANGED OWNERSHIP THREE TIMES BEFORE RON BISHOP AND TERRY HOLMES TOOK OVER. AS OF 2024,

TERRY HAS RETIRED, AND NOW RON BISHOP, ALONG WITH OTHER DEDICATED MEMBERS OF THE STAUNTON COMMUNITY ARE NOW THE PROUD OWNERS, PROUDLY CONTINUING THE MILL STREET GRILL TRADITION.

EXCERPT BY KENNEDY BURKE