

MILL STREET GRILL
SUNDAY BRUNCH FEATURES
MAY 04, 2025

SOUPS

CUP BOWL

4.99 6.99 CHICKEN AND SAUSAGE GUMBO

7.99 8.99 CRAB BISQUE

APPETIZERS

15.99 CARIBBEAN JERK WINGS

SERVED WITH BLUE CHEESE DRESSING AND CELERY STICKS.

15.99 CONCH FRITTERS

SERVED WITH A SWEET AND TANGY ISLAND DIPPING SAUCE.

FEATURES

38.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

GRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, BASIL, ROASTED GARLIC. TOPPED WITH PARMESAN CHEESE.

25.99 BARBEQUE BEEF RIBS

A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.

14.99 POTATO CAKE, BACON, AND EGGS

PAN-FRIED CRISPY POTATO CAKE, APPLEWOOD SMOKED BACON, TWO EGGS ANY STYLE, AND FRESH FRUIT.

18.99 CRAB QUICHE LORRAINE

CRAB, APPLEWOOD SMOKED BACON, FRESH SPINACH, AND SWISS CHEESE BAKED IN A FLUFFY EGG PIE; TOPPED WITH HOLLANDAISE; SERVED WITH FRESH FRUIT.

38.99 RACK OF LAMB WITH PORT WINE SAUCE

GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE MUSHROOM SAUCE WITH ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC.

14.99 SAUSAGE GRAVY AND EGGS

TWO BUTTERMILK BISCUITS TOPPED WITH SAUSAGE GRAVY, TWO EGGS ANY STYLE, HOME FRIES, AND FRESH FRUIT.

15.99 PHILLY FRITTATA

SHAVED PRIME RIB, ONIONS, MUSHROOMS AND BELL PEPPERS ON AN OPENED FACED OMELET TOPPED WITH MELTED MONTEREY JACK CHEESE, SCALLIONS AND TOMATOES. SERVED WITH HOME FRIES AND FRESH FRUIT.

20.99 SOFT SHELL CRAB BENEDICT

CRISPY FRIED FRESH CHESAPEAKE BAY SOFT SHELL CRAB ON A TOASTED ENGLISH MUFFIN TOPPED WITH TWO POACHED EGGS AND A RIBBON OF HOLLANDAISE. SERVED WITH HOME FRIES AND FRESH FRUIT.

15.99 COUNTRY HAM BENEDICT

PAN-SEARED COUNTRY HAM ON A TOASTED ENGLISH MUFFIN TOPPED WITH TWO POACHED EGGS AND A RIBBON ON HOLLANDAISE. SERVED WITH HOME FRIES AND FRESH FRUIT.

14.99 FRENCH TOAST

POWDERED SUGAR DUSTED FRENCH TOAST WITH TWO SAUSAGE PATTIES, FRESH FRUIT, AND HOME FRIES.

38.99 CRAB IMPERIAL STUFFED TROUT

CRAB IMPERIAL STUFFED CAROLINA MOUNTAIN TROUT SERVED OVER WHITE WINE PARMESAN CHEESE CREAM SAUCE.

25.99 MONKFISH PICATTA

FRESH ATLANTIC MONKFISH SAUTEED IN WHITE WINE WITH LEMON, GARLIC, AND CAPERS. FINISHED WITH BUTTER.

VEGETABLE OF THE DAY
COLLARD GREENS

10.99 CRANBERRY LIME MIMOSA

A TWIST ON A BRUNCH CLASSIC. CHAMPAGNE, LIME JUICE AND CRANBERRY JUICE. SIMPLE, SWEET AND REFRESHING

8.99 ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT

OUR ODE TO BEACHES, BARBECUES, AND LAZY RIVER FLOATS. THIS ALE MELTS CLASSIC WHEAT BEER FLAVORS WITH CITRUS UNDERTONES FOR A FLAVORFUL BUT LIGHT SUMMER BREW.

ALL MERCHANDISE 20% OFF EXCLUDING FOOD ITEMS.