

# 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.**