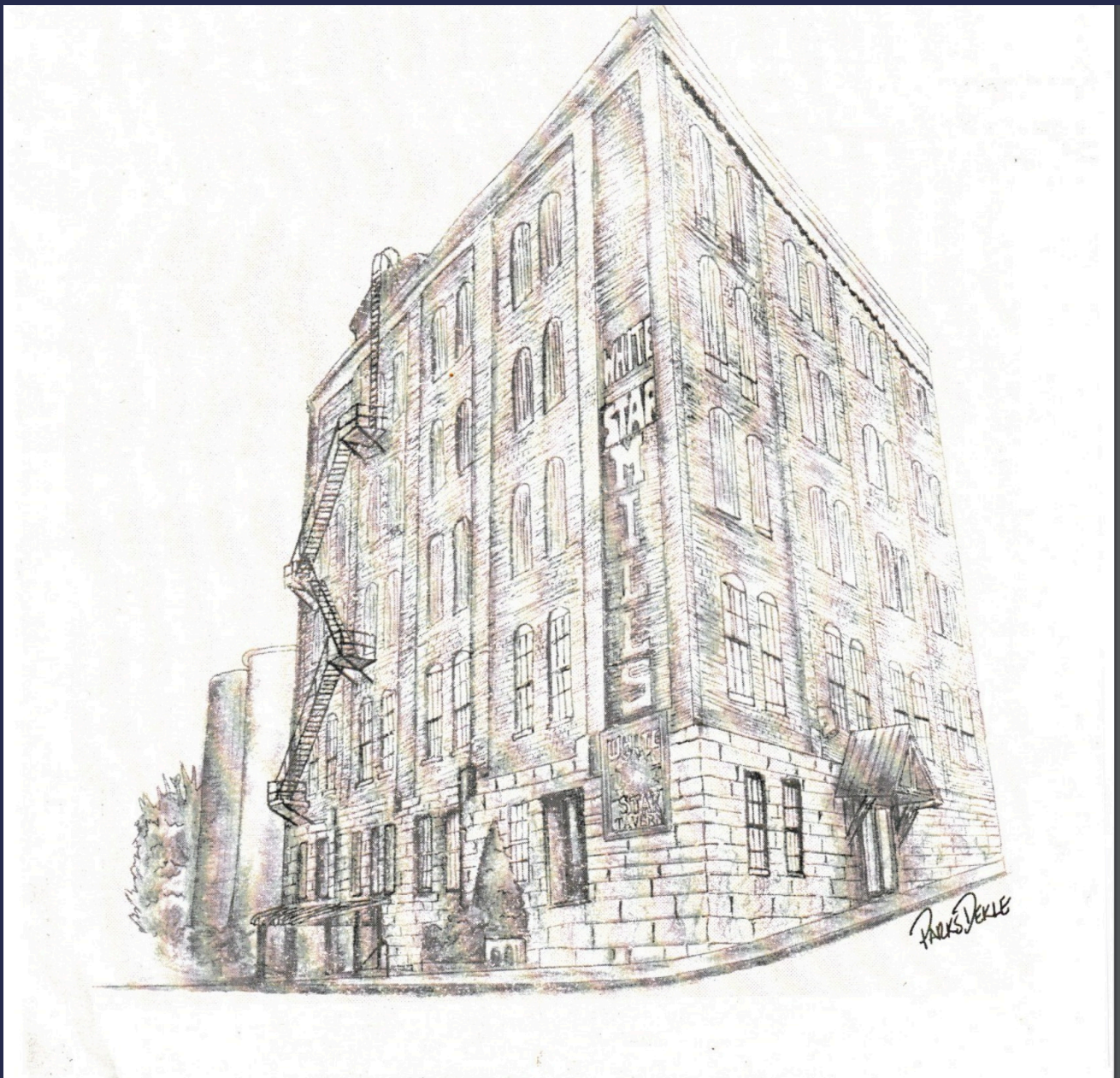


Mill Street

G R I L L



APPETIZERS



FRESH MOZZARELLA & TOMATO SALAD** 16.99

FRESH BASIL & SLICED TOMATO LAYERED BETWEEN SLICES OF MOZZARELLA OVER PESTO & BALSAMIC VINAIGRETTE. SERVED WITH TOASTED SUN-DRIED TOMATO BREAD.

OYSTERS ROCKEFELLAR 16.99

FIVE FRESH OYSTERS ON A BED OF SPINACH TOPPED WITH PERNOD CREAM SAUCE, APPLEWOOD SMOKED BACON, PARMESAN CHEESE, AND BREAD CRUMB BAKED GOLDEN BROWN.

STUFFED ARTICHOKE HEARTS 14.99

BEER BATTERED AND FRIED ARTICHOKE HEARTS STUFFED WITH A CREAMY BOURSIN CHEESE. SERVED WITH OUR HOMEMADE HONEY MUSTARD.

STEAMED SPICED SHRIMP 9.99/15.50

TENDER STEAMED SHRIMP DUSTED WITH OLD BAY SEASONING AND SERVED WITH COCKTAIL SAUCE. AVAILABLE IN PORTIONS OF ¼ LB OR ½ LB.

POTATO SKINS 13.99

FIVE CRISPY POTATO SKINS FILLED WITH BACON AND TOPPED WITH MELTED MONTEREY JACK & CHEDDAR CHEESE. SERVED WITH A SIDE OF SOUR CREAM.

BAKED GOAT CHEESE 15.99

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

PEPPER JACK CHEESE STICKS 12.99

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

CRAB DIP 17.99

LUMP CRAB MEAT FOLDED IN SEASONED CREAM CHEESE WITH PARMESAN & SCALLIONS. TOPPED LIGHTLY WITH BREAD CRUMBS & SERVED WITH CRISPY PITA CHIPS.

VEGETARIAN MENU



CAJUN VEGETABLE PASTA 16.99

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

VEGETABLE PRIMAVERA ALFREDO 16.99

SAUTEED ZUCCHINI, ONIONS, MUSHROOMS, CARROTS, RED BELL PEPPERS & BROCCOLI TOSSED WITH FETTUCCHINE IN A PARMESAN CHEESE CREAM SAUCE AND TOPPED WITH PARMESAN CHEESE.

VEGETABLE PLATTER 13.99

ZUCCHINI, ONIONS, MUSHROOMS, CARROTS, RED BELL PEPPERS & BROCCOLI SAUTEED WITH ANGELICA BUTTER AND TOPPED WITH MELTED MONTEREY JACK & CHEDDAR CHEESE. SERVED WITH YOUR CHOICE OF SIDE.

CHILDREN'S MENU



SPAGHETTI 7.99

CHICKEN FINGERS 9.99

SERVED WITH FRENCH FRIES.

CHEESEBURGER 9.99

AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, AND A SIDE OF MAYO. SERVED WITH FRIES.

20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

SALADS



CAESAR SALAD 7.95/12.99

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

MILL STREET SALAD** 9.99/14.99

OUR HOUSE SALAD WITH MIXED GREENS, ONIONS, CUCUMBERS, TOMATOES, APPLES, A RED BELL PEPPER RING, ALFALFA SPROUTS & TOASTED ALMONDS.

GREEK SALAD 9.00/17.99

CRISPY ROMAINE LETTUCE TOPPED WITH KALAMATA & GREEN OLIVES, ARTICHOKE HEARTS, PEPPERONCINI PEPPERS, CUCUMBERS, ONIONS, FETA CHEESE CRUMBLES & TOMATOES. TOPPED WITH A RED BELL PEPPER RING AND SERVED WITH BALSAMIC VINAIGRETTE.

ICEBERG SALAD 9.99

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

ADD ONS:

GRILLED CHICKEN BREAST - 4.99

GRILLED FRESH 8OZ SALMON FILET - 15.99

BLACKENED SHRIMP SKEWER - 6.99

CRAB CAKE - MARKET PRICE

FRIED OYSTERS - MARKET PRICE

CHICKEN AVOCADO BACON SALAD 17.99

CHARGRILLED CHICKEN BREAST ON A BED OF MIXED GREENS WITH RED CABBAGE, CARROTS, CUCUMBER, APPLES, CHERRY TOMATOES, BLENDED CHEESE, ONION, EGG, RED PEPPER, APPLEWOOD SMOKED BACON, AND SLICED AVOCADO.

DRESSINGS:

THOUSAND ISLAND, RASPBERRY VINAIGRETTE, FRENCH, BALSAMIC VINAIGRETTE, HOT HONEY MUSTARD BACON, RANCH, BLEU CHEESE, ORANGE POPPYSEED VINAIGRETTE, CAESAR

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

PASTA



CHICKEN AND SHRIMP MARINARA 22.99

CHARGRILLED CHICKEN BREAST SAUTEED WITH SHRIMP AND MUSHROOMS IN A TANGY MARINARA SAUCE. SERVED OVER ANGEL HAIR PASTA & TOPPED WITH PARMESAN CHEESE.

TILAPIA ANGELICA 22.99

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

CAJUN CHICKEN FETTUCCHINE 22.99

PAN-SEARED CAJUN SPICED CHICKEN BREAST FANNED OVER FETTUCCHINE TOPPED WITH A SUN-DRIED TOMATO SAUCE WITH MUSHROOMS, ONIONS, BASIL & GARLIC.

PROSCIUTTO AND PROVOLONE CHICKEN 24.99

CHICKEN LAYERED WITH PROSCIUTTO HAM & PROVOLONE CHEESE SAUTEED IN A MARSALA WINE SAUCE WITH ONIONS, MUSHROOMS, BASIL, & GARLIC. SERVED OVER ANGEL HAIR PASTA AND 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 & CARAMELIZED WITH OUR HOUSE MADE BARBECUE SAUCE. SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.

BARBECUED BABY BACK RIBS

HALF-RACK 21.99 FULL RACK 28.99

SLOW COOKED, LEAN, TENDER PORK RIBS

ST. LOUIS RIBS

HALF-RACK 21.99 FULL RACK 28.99

SLOW COOKED, MARBLED, RICH, TENDER PORK RIBS

BARBECUED BEEF RIBS

HALF-RACK 31.99 FULL RACK 58.99

SLOW COOKED, JUICY BEEF RIBS

WHITE STAR RIB PLATTER 29.99

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

CHICKEN AND RIB PLATTER 25.99

GRILLED BARBECUED BONELESS CHICKEN BREAST & A HALF-RACK OF BARBEQUE BABY BACK RIBS.

RIB & SHRIMP PLATTER 26.99

A HALF-RACK OF OUR ST. LOUIS RIBS AND A 1/2 LB OF OUR STEAMED SPICED SHRIMP. SERVED WITH COCKTAIL SAUCE.

MILL STREET BBQ PLATTER 40.99

A HALF-RACK OF BABY BACK RIBS & A HALF-RACK OF BEEF RIBS.

ST. LOUIS COMBO 40.99

A HALF-RACK OF ST. LOUIS RIBS & A HALF-RACK OF BEEF RIBS.

FLINTSTONE PLATTER 51.99

A HALF-RACK OF ST. LOUIS RIBS, A HALF-RACK OF BABY BACK RIBS & A HALF-RACK OF BEEF RIBS.

PRIME RIB

10 OZ, 12 OZ, 16 OZ

TENDER & JUICY, SLOW-COOKED AGED BEEF

STEAK & CRAB CAKE 40.99

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

NEW YORK STRIP 10 OZ 31.99

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

CHARBROILED BONELESS PORK CHOPS 22.99

TWO 5 OZ 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,
STEAMED BROCCOLI, OR VEGETABLE OF THE DAY**

CHICKEN & SEAFOOD



ARTICHOKE CHICKEN 23.99

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

CHIANTI CHICKEN 23.99

CHICKEN BREAST SAUTEED IN RED WINE WITH ITALIAN SAUSAGE, FRESH BASIL, ROASTED GARLIC, ONIONS, TOMATOES, AND ROASTED RED PEPPERS. TOPPED WITH MELTED FRESH MOZZARELLA & PARMESAN CHEESE.

CAJUN SHRIMP WITH FRIED GREEN TOMATOES 22.99

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

1/2 LB. STEAMED SPICED SHRIMP DINNER 24.99

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

CHARBROILED SALMON FILET 26.99

FRESH CHARBROILED SALMON FILET TOPPED WITH A GARLIC BASIL HERB BUTTER **OR** GRILLED WITH CAJUN SPICES.

MAHI MAHI 25.99

CHARGRILLED WITH SUN-DRIED TOMATO BASIL BUTTER **OR** GRILLED WITH CAJUN SPICES.

GREEK MAHI MAHI 29.99

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

CRAB CAKE DINNER MARKET PRICE

LUMP CRAB MEAT WITH EGG, BELL PEPPER, SPICES, LEMON, GARLIC & BREADCRUMBS, PAN-FRIED AND SERVED WITH COCKTAIL SAUCE & COLESLAW.

FRIED OYSTER DINNER 31.99

LIGHTLY BREADED PLUMP OYSTERS FRIED UNTIL CRISPY. SERVED WITH COCKTAIL SAUCE AND COLESLAW.

GRILLED BARBECUE CHICKEN BREAST 18.99

CHARBROILED CHICKEN BREAST CARAMELIZED WITH OUR BARBECUE SAUCE.

CHICKEN AND SHRIMP BRASICA 23.99

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

CHICKEN FINGERS 16.99

FIVE CRISPY DEEP-FRIED CHICKEN TENDERS SERVED WITH A SIDE OF HONEY MUSTARD SAUCE AND FRENCH FRIES.

ADD ONS:

MILL STREET SALAD 7.99

BLACKENED SHRIMP SKEWER 6.99

CHARGRILLED SALMON FILET 15.99

CRAB CAKE MARKET PRICE

FRIED OYSTERS MARKET PRICE

INCLUDES YOUR CHOICE OF ONE SIDE:

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

SANDWICHES



THE MIDDLEBROOK

A PANFRIED CRAB CAKE WITH LETTUCE & TOMATO ON A TOASTED BUN. SERVED WITH CILANTRO-CITRUS MAYONNAISE.

THE NEW STREET 17.99

THINLY SLICED PRIME RIB WITH SAUTEED ONIONS & MELTED PROVOLONE CHEESE ON A CRISP FRENCH ROLL WITH PLENTY OF AU JUS FOR DIPPING.

THE COALTER 15.95

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

THE GOSHEN 18.99

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

THE PACKARD 17.99

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 15.99

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

BEAN BURGER 13.95

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

MILL STREET BURGER 16.95

OVER 1/3 LB. OF FRESHLY GROUND N.Y. STRIP, SIRLOIN, AND FILET MIGNON CHARBROILED TO ORDER AND SERVED ON A TOASTED BUN WITH LETTUCE, TOMATO & ONION.

ADD EXTRA TOPPINGS FOR 1.50 EACH

TOPPINGS

AVOCADO
BARBECUE SAUCE
BACON
SAUTEED MUSHROOMS
SAUTEED ONIONS
BUFFALO SAUCE
CAJUN SPICES

CHEESE

MONTEREY JACK & CHEDDAR
SWISS
CHEDDAR
AMERICAN
PROVOLONE
HAVARTI

ALL SANDWICHES ARE SERVED WITH FRIES & PICKLE CHIPS

MAKE ANY SANDWICH A WRAP FOR NO ADDITIONAL CHARGE. SUBSTITUTE A GLUTEN FREE ROLL FOR \$1.50.

A BRIEF HISTORY



ON JULY 1, 1890, THE FIRM OF WHITE STAR MILLS WAS CREATED AND COMPRISED OF MICHAEL KIVLIGHAN, ISAAC WITZ, CHARLES HOLT, AND ANDREW BOWLING.

IN 1897, BOWLING WITHDREW FROM THE FIRM AND HIS INTEREST IN THE MILL WAS ACQUIRED BY HIS ASSOCIATES. THE FAMILIES OF THE REMAINING ASSOCIATES CONTINUED TO SECURE OWNERSHIP THROUGHOUT THE YEARS UNTIL ITS SALE IN 1963 TO THE WILKINS-ROGERS MILLING COMPANY OF WASHINGTON D.C.

THE ASSOCIATION'S PURPOSE WAS TO CONSTRUCT BUILDINGS AND INSTALL MODERN MACHINERY FOR MANUFACTURING FLOUR. THE PRINCIPAL BRAND OF FLOUR, MANUFACTURED UNDER THE NAME OF MELROSE, WAS A STAPLE IN SOUTHERN KITCHENS FOR THE ENTIRE LIFE OF THE MILL.

A BRIEF HISTORY (CONTINUED)



THE EDWARD P. ALLIS COMPANY OF MILWAUKEE, WISCONSIN, THE LARGEST AND MOST SUCCESSFUL MILL BUILDER IN THE WORLD, RECEIVED THE CONTRACT AND THEY INSTALLED MACHINERY THAT PRODUCED FLOUR THAT ENABLED THE MILL TO OPERATE REGULARLY FOR MANY YEARS.

WITH THE PASSING OF MICHAEL KIVLIGHAN IN 1942, HIS SON, J. HAROLD KIVLIGHAN, OBTAINED OWNERSHIP AND BECAME MANAGER.

HAROLD IMMEDIATELY LAUNCHED PLANS TO UPDATE AND MODERNIZE THE MILL, CONVERTING FROM STEAM POWER TO FULL ELECTRIC OPERATION. KIVLIGHAN INSTIGATED THE CONSTRUCTION OF FIVE CONCRETE SILOS, INCREASING WHEAT STORAGE CAPACITY TO 225,000 BUSHELS. HE INSTALLED IMPROVED MILLING MACHINERY, EFFECTIVELY INCREASING OUTPUT FROM 600 TO 1,000 BARRELS EVERY 24 HOURS.

THE MILL OPERATED SUCCESSFULLY EVERY YEAR UNTIL 1963 WHEN IT WAS ACQUIRED BY THE WASHINGTON MILLING COMPANY. THE MILL WAS PURCHASED FOR ITS BRAND NAMES; THE BUILDING AND EQUIPMENT WAS OUT OF DATE BY THEN SO THEY CLOSED IT DOWN. THE BUILDING SAT DERELICT UNTIL IT WAS BOUGHT BY HHK PROPERTIES IN THE 1970S. HHK PROPERTIES ARE OWNED BY THE FAMILIES OF J.B. (BROWNE) HANGER, CECIL HANGER, AND JACK KIGER. THEY STARTED THE RESTORATION OF THE BUILDING, BUT IT WAS A SLOW PROCESS. IT WAS USED FOR STORAGE UNTIL 1980 WHEN THE FIRST RESTAURANT WAS OPENED THERE UNDER THE NAME OF WHITE STAR MILL; IT HAD THREE DIFFERENT OWNERS UNTIL 1991 WHEN IT CLOSED FOR A SHORT PERIOD.

IN MARCH OF 1992 RON BISHOP AND TERRY HOLMES BECAME THE 4TH OWNERS. THIS STARTED THE PROCESS OF RE-OPENING THE RESTAURANT UNDER THE NAME MILL STREET GRILL, WHICH CAME FROM THE FORMER MILL'S ADDRESS. TERRY HAS SINCE RETIRED AFTER OVER 30 YEARS OF SERVING UP THE COMMUNITY; RON BISHOP ALONG WITH OTHER DEDICATED MEMBERS OF THE STAUNTON COMMUNITY REMAIN.

AT MILL STREET GRILL WE TRY TO BALANCE GOOD QUALITY FOOD WITH FAST FUN EFFICIENT SERVICE, ALL IN THE COZY CONFINES OF A TURN OF THE CENTURY FLOURMILL. SINCE OPENING IN 1992, OUR GOAL HAS BEEN TO BE THE MOST CONSISTENT RESTAURANT IN THE AREA. OUR LARGE NUMBER OF REGULAR CUSTOMERS WILL ATTEST TO THAT FACT. AT THE MILL, NO ONE IS A STRANGER. WE TREAT YOU BETTER THAN FAMILY, AND WE DON'T ASK YOU TO DO THE DISHES.