

The Chef's Table

Breakfast

7:00 - 2:30

House Specialties*

- Scrambler - three eggs soft scrambled, your choice of one meat, one cheese, one herb & two veggies \$8
- Breakfast Pizza - sausage gravy, scrambled eggs, your choice of one meat, one cheese & two veggies \$8.5
- Omelette - two eggs w/your choice of add-ins (limit three) \$7
- Breakfast Quesadilla - scrambled eggs, choice of one meat & one cheese, includes sour cream and housemade salsa \$8
- Belgian Waffle- housemade buttermilk waffle w/berries & cream OR syrup \$7
- French Toast - thick cut Old Mill sourdough in maple cinnamon batter w/syrup and powdered sugar \$7.5
- The Chef's Waffle - jalapeno corn waffle topped w/sausage gravy, two sunny side up eggs, smoked gouda, green onions & maple syrup \$9.5
- Avocado Toast - Old Mill sourdough w/avocado, tomato, onion & radish \$5.5
- Breakfast Nachos - housemade tortilla chips, smoked gouda, bacon, sausage, green onion, two over easy eggs, avocado salad, sour cream & salsa \$8.5
- Meatloaf & Eggs - hashbrowns topped w/meatloaf, two over easy eggs, avocado, green onion & spicy sauce \$10
- Breakfast Pobalano** - pico, goat cheese, two over easy eggs & spicy sauce \$8

Sandwiches* Choice of Old Mill bread, biscuit or english muffin w/berries, grits, hashbrowns, or vanilla yogurt

- Eggs Benedict - toasted english muffin, canadian bacon, two poached eggs, hollandaise, chives \$10 substitute crab cakes \$5
- Ham and Egg - American cheese & apple butter \$8
- Sausage and Egg - goat cheese & blackberry jam \$8
- Build Your Own - your choice of bread, two eggs, one meat & one cheese \$8.5

A la Carte

Two Eggs	\$2.5	Biscuit w/Gravy	\$3.5	Biscuit	\$1
Bacon (3)	\$3.5	Grits w/Add-in	\$2.5	English Muffin	\$1
Benton's Bacon (3)	\$5	Vanilla Yogurt	\$2.5	GF Toast	\$2.5
Sausage (2)	\$3	Berries	\$3.5	Old Mill Toast (2)	\$1.5
Hashbrowns	\$3	Granola	\$2.5	Pancakes (3)	\$5

Add-ins

- Meats: ham, bacon, sausage, chicken sausage, spicy smoked sausage \$1.5
- Cheeses: American, smoked gouda, cheddar, asiago, pepper jack, goat, feta, bleu, garlic/herb spread \$1
- Veggies: avocado, sun dried tomatoes, roasted red peppers \$1
tomatoes, onions, bell peppers, mushrooms, spinach, green onions \$0.5
- Herbs: chives, basil, cilantro, dill, parsley \$0.5
- Spreads: salsa, sour cream, remoulade, horseradish, syrup \$0.5 apple butter \$1.5

*Additional add-ins extra, Substitute egg whites and/or gluten-free bread available for additional charge.

Please inform your server of any dietary needs, to help us accommodate you as best as possible.

Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

The Chef's Table

Lunch

10 : 30 - 2 : 30

Small Plates

Pimento Cheese Dip w/toast	\$6.5	Curry Chicken Rice Bowl	\$9
Chips w/Salsa	\$5	Avocado Salad w/chips	\$7
Pulled Pork Nachos - w/gouda, cheddar, tomato, green onion, bbq sauce	\$8.5		

Salads

Cobb - romaine, tomato, green onion, egg, bacon, avocado, gouda, honey vin,	\$9.5
Seasonal Spinach - blueberries, goat cheese, pumpkin seeds, balsamic pear	\$8
Caesar - romaine, asiago, housemade croutons, caesar dressing	\$7
Chopped "Wedge" - romaine, tomato, red onions, bleu cheese crumbles, balsamic reduction, candied walnuts, bleu cheese dressing	\$9
Thai Sesame - romaine, cabbage, carrot, mandarins, red pepper, green onion, crispy wontons, sesame ginger dressing	\$8.5

Salad Add-ons

Sliced Chicken	\$4	Shrimp	\$6	Salmon	\$8
Grilled Chicken Breast	\$5.5	Beef Tips	\$8	Crab Cake	\$4

Dressing options

Honey Vin, Balsamic Pear, Basil Vin, Buttermilk, Honey Dijon, Caesar, Bleu Cheese, Sesame Ginger

Entrées Includes your choice of two sides

Chicken Breast - garlic & dill brined, chargrilled	\$11.5
Boneless Porkchop - soy & ginger brined, chargrilled	\$10
Beef Tips - soy, brown sugar and garlic marinated, chargrilled	\$14
Meatloaf - housemade w/beef and pork, topped w/house sauce	\$12.5
Salmon - pan seared, honey dijon glazed	\$14.5
Crab Cakes - Maryland style, pan seared w/remoulade	\$13
Shrimp Tacos - shrimp w/cabbage, tomatoes, green onions & remoulade	\$12.5
Sides Platter - your choice of three	\$8.5 four \$11
Stuffed Poblano - pico de gallo, cilantro, goat cheese & spicy sauce	\$11.5

Sandwiches Includes one side. Served on housemade focaccia or an Old Mill brioche bun

Chicken - grilled or fried - w/lettuce, tomato & onion	\$9.5 add cheese \$1
Angus Cheeseburger - w/lettuce, tomato, onion, pickle & choice of cheese	\$11
Pimento Cheese - grilled or toasted w/sweet pickles & tomato	\$9
Fried Bologna - on white bread w/American cheese, pickle & mustard	\$7
Steak - w/crispy onion strings, horseradish & cheddar	\$10

A la carte Sides \$3.5

Brussels Sprouts	Quinoa Salad	Jalapeno Creamed Corn
French Green Beans	Dijon Cole Slaw	Shoestring Fries
Honey Sriracha Cauliflower	Pesto Orzo	Macaroni & Cheese
Roasted Sweet Potatoes	Side Caesar	Crispy Onion Strings
Basmati Rice	Side Spinach Salad	Bleu Cheese Mashed Potatoes

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