

FOOTHILLS MILLING CO

~APPETIZERS~

FRIED GREEN TOMATOES

FRIED GREEN TOMATOES, TOMATO PEPPER CHUTNEY, BASIL AIOLI AND GOAT CHEESE 8

VIDALIA ONION GOAT CHEESE TART

VIDALIA ONION, GOAT CHEESE, BENTON'S BACON, CORNMEAL CRUST 10

BBQ SHRIMP

GULF SHRIMP WITH HERBED CREOLE BBQ REDUCTION, SERVED OVER TOASTED FOCACCIA 10

QUAIL SPRING ROLL

CRISPY FRIED SPRING ROLLS FILLED WITH LIGHTLY SMOKED QUAIL AND CABBAGE, SERVED WITH SWEET THAI CHILE SAUCE 8

FRIED OYSTERS

FRESH GULF OYSTERS FRIED AND SERVED WITH REMOULADE AND TABASCO 12

CHARCUTERIE SAMPLER

HOUSE MADE BOLOGNA, TRUFFLE SAUSAGE, COUNTRY PÂTÉ, AND COPPA, SERVED WITH SOURDOUGH TOAST, WHOLE GRAIN MUSTARD AND PICKLES 10

SWEETBREADS

PAN SEARED AND SERVED OVER CREAMY POLENTA, WITH JACK DANIEL'S MUSHROOM SAUCE 6

~SALADS~

FOOTHILLS CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, OVEN ROASTED TOMATOES, PARMESAN, CORNBREAD CROUTONS 5

BABY SPINACH & WARM BACON DIJON DRESSING

BENTON'S BACON, GOAT CHEESE, OVEN ROASTED TOMATOES, ONION, CRISPY BLACK EYED PEAS 6

SOUTHERN PECAN SALAD

MIXED GREENS WITH SHERRY VINAIGRETTE, CANDIED PECANS, DANISH BLEU CHEESE, DRIED CRANBERRIES AND SHAVED ONIONS 6

~ENTREES~

PIMENTO CHEESE MEATLOAF

BISON, KOBE BEEF AND PORK MEATLOAF TOPPED WITH AMISH CHEDDAR PIMENTO CHEESE AND CRISPY ONIONS, SERVED WITH MASHED POTATOES AND BROCCOLINI 23

JUMBO SEA SCALLOPS

PAN SEARED JUMBO SEA SCALLOPS SERVED OVER PUFF PASTRY WITH HERB MUSHROOM DUXELLE AND SPICY SMOKED PAPRIKA AIOLI, SERVED WITH MASHED NEW POTATOES 27

PORK CHOP

HICKORY SMOKED CENTER CUT LOIN CHOP & HOUSE MADE KNACKWURST, SERVED WITH SOURWOOD HONEY MUSTARD VINAIGRETTE AND GERMAN PANCAKE WITH BENTON'S BACON, HAVARTI CHEESE AND SAUERKRAUT 25

STEAK & POTATOES

CENTER CUT FILET COOKED SOUS VIDE TO MEDIUM AND SERVED WITH PEPPERCORN BRANDY SAUCE, LOADED POTATO CAKE AND CREAMED SPINACH 32

CORNMEAL TEMPURA LOBSTER TAILS

MAINE LOBSTER TAILS IN CRISPY CORNMEAL TEMPURA, SERVED WITH JASMINE RICE, SESAME MUSHROOMS, SOURWOOD HONEY SIRACHA AIOLI 34

CEDAR PLANKED SALMON

FRESH SALMON FILLET MARINATED AND ROASTED ON A CEDAR PLANK, SERVED WITH MASHED NEW POTATOES AND ASPARAGUS 24

HORSERADISH CRUSTED GROUPER

PANKO HORSERADISH CRUST, GREEN ONION REMOULADE, MASHED NEW POTATOES AND ASPARAGUS 23

BRAISED BERKSHIRE PORK SHOULDER

SLOW BRAISED EDEN FARMS BERKSHIRE PORK SHOULDER STUFFED WITH HOUSE MADE RED WINE FENNEL SAUSAGE, SERVED OVER CREAMY POLENTA WITH ROASTED TOMATO PAN SAUCE, FENNEL AND EXTRA VIRGIN OLIVE OIL 25

KOBE FLATIRON

SNAKE RIVER FARMS AMERICAN KOBE FLATIRON STEAK COOKED TO MEDIUM RARE, SERVED OVER MASA HARINA CREPE WITH CHORIZO, CARAMELIZED ONIONS, CILANTRO AND AMISH WHITE CHEDDAR, TOPPED WITH ROASTED POBLANO SAUCE AND GRILLED RED ONION SALAD 32