

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 IN A STONE GROUND CORNMEAL CRUST 10

HEIRLOOM TOMATO FLATBREAD

FRESH FOCACCIA FLATBREAD TOPPED WITH ASIAGO CHEESE, BASIL OIL, BENTON'S BACON & LOCAL HEIRLOOM TOMATOES 8

CRAB & AVOCADO TIMBALE

FRESH AVOCADO AND BLUE CRABMEAT LAYERED WITH CHIPOTLE AIOLI AND FRESH TOMATO RELISH 9

FRIED OYSTERS

GULF OYSTERS FRIED AND SERVED OVER SOURDOUGH TOAST WITH GREEN ONION REMOULADE AND RED ONION SALAD WITH TABASCO VINAIGRETTE 9

SAUSAGE DUO

TONIGHT'S HOUSE MADE SAUSAGES INCLUDE GERMAN CURRYWURST AND BOCKWURST, SERVED WITH AMISH RAW MILK WHITE CHEDDAR CHEESE, COARSE GRAIN MUSTARD, PICKLES AND TOASTED BREAD 8

FRIED MISSISSIPPI QUAIL

CRISPY FRIED BONELESS QUAIL BREAST SERVED BUFFALO STYLE IN SPICY SAUCE, TOPPED WITH SHAVED RED ONION & CELERY SALAD WITH CRUMBLER BLUE CHEESE 9

~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

WEDGE SALAD

ROMAINE LETTUCE WEDGE TOPPED WITH LOCALLY CURED BACON, SHAVED RED ONION, LOCAL TOMATOES, BUTTERMILK GARLIC DRESSING AND FOCACCIA CROUTONS AND BLEU CHEESE CRUMBLES 6

~ENTREES~

CEDAR PLANKED SALMON

FRESH SALMON FILLET MARINATED AND ROASTED ON A CEDAR PLANK, SERVED WITH MASHED NEW POTATOES AND ASPARAGUS 22

HORSERADISH CRUSTED GROUPER

PANKO HORSERADISH CRUST, GREEN ONION REMOULADE, MASHED NEW POTATOES AND ASPARAGUS 22

SWORDFISH, SHRIMP & GRITS

FRESH SWORDFISH FILLET CAJUN SEASONED, PAN SEARED AND SERVED OVER CREAMY GRITS WITH SAUTÉED SHRIMP, BENTON'S BACON, HOUSE CURED TASSO AND CREOLE WHITE WINE CREAM SAUCE 23

KOBE FLANK STEAK

SNAKE RIVER FARMS AMERICAN KOBE FLANK STEAK COOKED TO MEDIUM RARE, SERVED OVER MASA HARINA CREPE WITH SPINACH, CILANTRO AND AMISH WHITE CHEDDAR, TOPPED WITH ROASTED POBLANO SAUCE AND GRILLED RED ONION SALAD 30

STUFFED MEATLOAF

INDIVIDUAL MEATLOAF STUFFED WITH SLOW SMOKED PORK SHOULDER, SERVED WITH MACARONI AND CHEESE TART, BABY GREEN BEANS AND RED PEPPER CHOW-CHOW 20

SEA SCALLOPS

PAN SEARED SEA SCALLOPS SERVED WITH, ROASTED MUSHROOMS, MASHED POTATOES & THAI CHILE SAUCE 25

SMOKED PORK SHOULDER

ALL NATURAL PORK SHOULDER SMOKED OVER HICKORY AND OAK WOODS, SERVED WITH APPLE BUTTER BBQ SAUCE, MACARONI AND CHEESE TART AND BABY GREEN BEANS 20

RACK OF LAMB

DOMESTIC RACK OF LAMB COOKED TO MEDIUM RARE, SERVED WITH THYME INFUSED RED WINE REDUCTION, GOAT CHEESE, TOMATO & KALAMATA OLIVE TART AND MASHED RED POTATOES 32

TONIGHT'S SPECIAL

SMOKED PRIME RIBEYE

PRIME RIBEYE SLOW SMOKED OVER OAK AND HICKORY WOODS TO MEDIUM, SERVED WITH MASHED POTATOES, ASIAGO CHEESE CREAMED SPINACH AND CREAMY HORSERADISH 28