

# JUST BRUNCH BABY

## THAT’S A LOT OF PROTEIN \$16

8oz New York Strip, 2 Fried Eggs, Crisp Brussel Leaves, Balsamic Onion Marmalade. **Choice of Side**

## CHICKEN CRUNCHWICH \$12

Crispy Mojo Chicken Torta with Cuban Black Bean Spread, Mojo Mayo, Pickled Red Onion, Jack Cheese and Tomato on Toasted Telera Roll. **Choice of Side**

## COUNTRY CHICKEN \$12

Nashville Style HOT Fried Chicken Sandwich, Toasted Telera Roll, Pickles, Citrus Aioli **Choice of Side** | +add a fried egg \$1.50

## WTF IS SHAKSHUKA? \$13

Shakshuka Eggs (you like that don’t you, you hipster you), Baked in a Spicy Seasoned Tomato Sauce with Feta Cheese and Grilled Sourdough. **Choice of Side**

## CONFUSED BURRITO \$9

Breakfast Burrito with Choice of Bacon, Soy Chorizo or Chicken Andouille Sausage with Fluffy Scrambled Eggs, Crispy Potato and Jack Cheese in Wheat Tortilla. Yea, wheat...we told you it’s confused. Charred Salsa on the Side. **Choice of Side**

Choices of Side for ONLY these above:

- » Mills Garlic Parmesan Fries w/ Kalamata Olive Aioli
- » Balsamic Greens Salad with Mandarin Oranges and Fresh Farm Cheese
- » Mills Cajun Parmesan Fried Potatoes

# SIDES

BREAKFAST POTATOES \$2.95

BACON APPLEWOOD (2) \$2.95

TWO EGGS (ANY STYLE) \$2.95

ONE EGG (ANY STYLE) \$1.50

EGG WHITES \$4

HAMBURGER PATTY \$3.50

PORK LINK SAUSAGES (2) \$2.95

SALMON STEAK \$8

SAUTEED SPINACH \$2.50

BROCCOLI \$3

SLICED TOMATOES \$1.95

SWEET YAMS \$3

TOAST (2) \$2



## SOUP OF THE DAY \$7

Home-made soup, changes daily so you don’t get bored.

## OH FANCY! SALAD \$11

Fig and Fresh Berries Salad with Organic Mixed Greens, Candied Walnuts, Warm Crispy Goat Cheese and Vanilla Bean Vinaigrette +add grilled chicken breast \$3

## FIDEL’S FLUFFCAKES \$12

Bananas Foster Pancakes with Rum Flambéed Bananas over 3 Fluffy Buttermilk Pancakes, Toasted Walnut and Whipped Chantilly Cream

## CAJUN HASH (NOT THE KIND YOU SMOKE) \$10

Cajun Spiced Potato Hash with Chopped Bacon and Caramelized Onion Topped with 2 Fried Eggs, Charred Salsa, Sour Cream and Micro Greens

## GET SAUCY WITH SAGE \$11

Homemade Sage and Sausage Gravy Topped Over Warm Biscuits with 2 Fried Eggs

## ‘MERICA CAKES \$11

3 Fluffy Buttermilk Pancakes Topped with Warm Baked Cinnamon Apples and Almond Granola. Served with Whipped Butter and Syrup

## OLD SCHOOL BREAKFAST \$11

Traditional Starter with 2 Fried or Scrambled Eggs, Cajun Parmesan Potatoes, Choice of Bacon or Chicken Andouille Sausage and Grilled Sourdough

## GARLI P \$9

Crispy Garlic Truffle Smashed Potatoes with Dill, Served with Citrus Aioli and Homemade Curry Ketchup

## AMERICAN BREAKFAST \$9

2 eggs any style, house potatoes, toast, applewood smoked bacon

## POWER PLATE \$13

Egg whites, garlic broccoli with chicken breast

# FIST FOOD

All Fist Food served with house fries

## OLD TIME BURGER \$12

Beef or Turkey char-grilled with grilled onion, tomato, greens. With cheddar cheese and the Mill’s secret sauce Add Bacon \$2 - Add Pastrami \$3

## BLACK-N-BLUE BURGER \$14

Char-grilled blackened burger, bleu cheese, carmelized onions, house sauce

## SALMON BURGER \$14

Grilled salmon patty with greens, cole slaw and house sauce

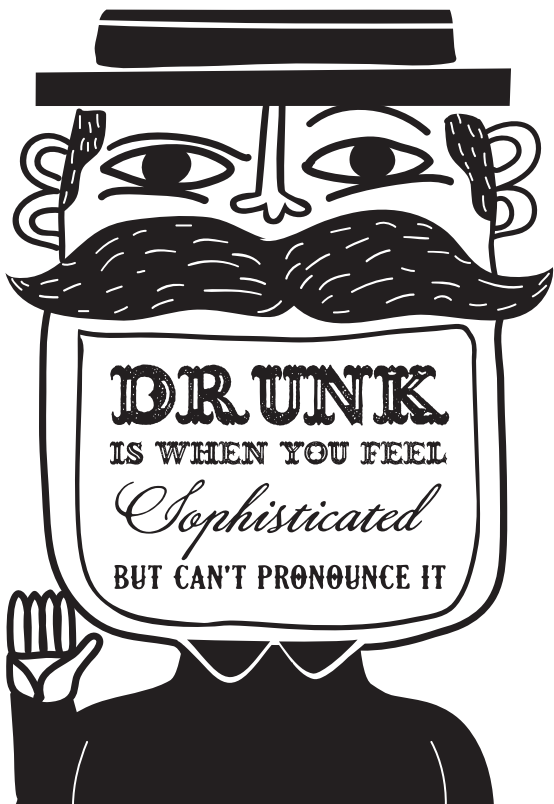
## PASTRAMI SAMMI ON RYE \$12

Yes, of course it has pickles & mustard

## DOS (2) FISH TACOS \$12

Muy bueno swai fish served with our house sauce

# Bottomless MIMOSAS



**This ain't Starbucks! 2 HOUR LIMIT**  
Saturday & Sunday – 11am-4pm

**\$15 ALL YOU CAN DRINK MIMOSA WITH BRUNCH**  
That means you have to buy brunch so don't get cute

**\$3 ADDITIONAL FOR SPECIALTY MIMOSAS**  
Includes The Following Flavors:

- POMEGRANATE • STRAWBERRY
- STRAWBERRY LEMONADE • MANGO
- STRAWBERRY COCONUT • FRENCH • PEACH
- RASPBERRY • CHERRY • BLUE ONE
- CRANBERRY • PINEAPPLE • LYCHEE • APPLE

**BRUNCH WITHOUT BOOZE IS JUST A SAD, LATE BREAKFAST**

## Seasonal Affair COCKTAIL MENU

**SUMMER BREEZE** ..... \$12  
Bainbridge Gin, lemon juice, cucumber & dill, and St. Germain

**ITALIAN OLD FASHIONED**..... \$13  
Rough Rider Whiskey and Orange Meletti, seasonal simple syrup, Angostura & Orange Bitters, Nanche & Luxardo cherries

**AUTUMN'S OLD FASHIONED** ..... \$13  
Rough Rider Rye Whiskey, orange flower water, seasonal simple syrup, Angostura & Orange Bitters, Nanche & Luxardo cherries

**THE YAPPY CHIHUAHUA** ..... \$13  
Del Maguey Mezcal, Xanté Pear Cognac, homemade spiced apple cider, fresh citrus juices, garnished with fresh Bosc pear & cinnamon stick

**PAPA NOEL'S MARGARITA** ..... \$13  
Casa de Mexico Tequila, homemade fig infused agave nectar, Coin-treau Orange Liqueur, orange & chocolate bitters, fresh squeezed lime juice

**MEDLEY BROTHERS' MINT JULEP** ..... \$11  
Medley Brothers Whiskey, mint, and simple syrup

**THE TIRAMISU** ..... \$13  
Kahlua | Bainbridge Vanilla Vodka | Meletti Chocolate | Heavy Cream

**AFTER DINNER DELIGHT** ..... \$13  
Bainbridge Whiskey | Meletti Chocolate | Cherry Liqueur

*Have You Tried  
Our Sangrias?*



*Bloody Mary  
with the  
Red Bottoms*