

FOOTHILLS MILLING Co.

~APPETIZERS~

FRIED GREEN TOMATOES

TOMATO PEPPER CHUTNEY, BASIL AIOLI AND GOAT CHEESE 9

GOAT CHEESE TART

CARAMELIZED ONIONS, BENTON'S BACON, CORNBREAD CRUST 12

FRIED GULF OYSTERS

FRESH GULF OYSTERS, GREEN ONION REMOULADE, TABASCO AND FRESH LEMON 15

TRUFFLE FONDUE

WHITE TRUFFLE INFUSED GRUYERE CHEESE FONDUE WITH FINGERLING 12

POTATOES AND FRESH BAKED SOURDOUGH

HBC SANDWICH

PECAN WOOD SMOKED PORK COLLAR, BENTON'S BACON, AMISH CHEDDAR, 13

SOURDOUGH TOAST, FRIED LOCAL FARM EGG, WARM JALAPENO CREAM

CURRY LAMB MEATBALLS

BERKSHIRE PORK AND LAMB MEATBALLS, CRUZE FARM BUTTERMILK CURRY 12

WITH WARM FLATBREAD

CREOLE BBQ SHRIMP

JUMBO SHRIMP, CREOLE BBQ REDUCTION, SOURDOUGH TOAST 13

SHE CRAB SOUP

TRADITIONAL SHE CRAB SOUP FINISHED WITH A SPLASH OF SHERRY. 9

~SALADS~

FOOTHILLS CAESAR SALAD

ROMAINE LETTUCE, ROASTED TOMATOES, CAESAR DRESSING, 8

ASIAGO CHEESE, CORNBREAD CROUTONS

FRIED OKRA SALAD

MIXED BABY GREENS, FRIED OKRA, GRILLED RED ONION, GRAPE TOMATOES 8

CHEDDAR CHEESE, BUTTERMILK DRESSING

BABY SPINACH SALAD

BENTON'S BACON, GOAT CHEESE, CRISPY BLACK-EYED PEAS 8

ROASTED TOMATOES, WARM BACON DIJON DRESSING, SHAVED RED ONION

~ENTREES~

CEDAR PLANKED SALMON

SCOTTISH SALMON, MARINATED AND ROASTED ON CEDAR PLANK 29

SERVED WITH MASHED YUKON GOLD POTATOES AND ROASTED ASPARAGUS

SMOKED LOCAL CHESHIRE PORK

HICKORY SMOKED LOCAL CHESHIRE PORK, AMISH CHEDDAR GRIT CAKE, 28

BRAISED GREENS, GREEN TOMATO CHOWCHOW AND APPLE BUTTER BBQ SAUCE

RED WINE BEEF CHEEKS

TENDER BRAISED BEEF CHEEKS WITH RED WINE REDUCTION AND TRUFFLE 33

PIMENTO CHEESE. SERVED WITH POTATO GRATIN AND BABY GREEN BEANS

SHORT RIB STUFFED MEATLOAF

INDIVIDUAL MEATLOAF STUFFED WITH ANGUS SHORT RIBS. 27

TOMATO CHUTNEY, TRUFFLE MACARONI AND CHEESE & BABY GREEN BEANS

HORSERADISH CRUSTED GROUPER

PANKO HORSERADISH CRUSTED GROUPER, GREEN ONION REMOULADE, 34

BRUSSEL SPROUTS AND FINGERLING POTATOES IN BENTON'S VINAIGRETTE

STEAK AND POTATOES

ANGUS CENTER CUT FILET COOKED TO MEDIUM AND SERVED WITH 39

PEPPERCORN BRANDY SAUCE, LOADED POTATO CAKE AND CREAMED SPINACH TART

SEARED SCALLOP PASTA

WILD MUSHROOM PASTA WITH ROASTED TOMATOES, FRESH HERBS, SCALLIONS, 33

BENTON'S PROSCIUTTO AND PAN SEARED JUMBO SEA SCALLOPS

LOBSTER TAILS

CORNMEAL TEMPURA FRIED, JASMINE RICE, SOURWOOD HONEY SRIRACHA 39

AIOLI, SWEET THAI CHILI SAUCE, SESAME ROASTED MUSHROOM, BABY GREEN BEANS

Sharing Entrée charge of \$10 on Fridays and Saturday

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness