

FOOTHILLS MILLING CO.

~APPETIZERS~

FRIED GREEN TOMATOES

TOMATO PEPPER CHUTNEY, BASIL AIOLI AND GOAT CHEESE 9

FRIED OYSTERS

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

GOAT CHEESE TART

CARAMELIZED ONIONS, BENTON'S BACON, CORNBREAD CRUST, 12
BALSAMIC REDUCTION

SEARED TUNA

CREOLE SEARED AHI TUNA, SOY DIJON VINAIGRETTE, SESAME CUCUMBER SALAD 12.

TRUFFLE FONDUE

GRUYERE TRUFFLE FONDUE, FINGERLING POTATOES AND TOASTED BREAD 12

LAMB MEATBALLS

LAMB AND LOCAL CHESHIRE PORK MEATBALLS WITH CRUZE FARM YELLOW 11
BUTTERMILK CURRY AND WARM NAAN BREAD.

HBC SANDWICH

PECAN SMOKED HAM, BENTON'S HICKORY SMOKED BACON, AMISH CHEDDAR 12
FRESH SOURDOUGH BREAD, FRIED LOCAL FARM EGG, WARM JALAPENO CREAM

LOW COUNTRY 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

WEDGE SALAD

BIB LETTUCE, BUTTERMILK GARLIC DRESSING, BENTON'S BACON 8
RED ONION, BLUE CHEESE, GRAPE TOMATOES, FOCACCIA CROUTONS

BABY SPINACH SALAD

BENTON'S BACON, GOAT CHEESE, CRISPY BLACK EYED PEAS 8
ROASTED TOMATOES, WARM BACON DIJON DRESSING, SHAVED RED ONION

~ENTREES~

SMOKED LOCAL PORK AND CREOLE BBQ SHRIMP

HICKORY AND OAK SMOKED CHESHIRE PORK COLLAR TOPPED WITH CREOLE 29
BBQ SHRIMP OVER CHEDDAR GRIT CAKE WITH BRAISED GREENS

CEDAR PLANKED SALMON

FARM RAISED SCOTTISH SALMON, MARINATED AND ROASTED ON CEDAR PLANK 29
SERVED WITH MASHED RED POTATOES AND ROASTED ASPARAGUS

SEARED SCALLOPS

JUMBO SEA SCALLOPS PAN SEARED SERVED OVER COB SIMMERED CREAMED 32
CORN, BENTON'S BACON, BASIL OIL, CRISPY ONIONS & SPICE CRUSTED PECANS

BRAISED SHORT RIBS

ANGUS BEEF SHORT RIBS OVER MASA HARINA CREPE WITH SPINACH, 32
MUSHROOMS, AMISH WHITE CHEDDAR, ROASTED POBLANO SAUCE AND
GRILLED RED ONION

SHORT RIB STUFFED MEATLOAF

LOCAL CHESHIRE PORK AND BEEF MEATLOAF STUFFED WITH BRAISED SHORT 27
RIBS. SERVED WITH TRUFFLE MACARONI AND CHEESE & BABY GREEN BEANS

HORSERADISH CRUSTED GROUPER

GROUPER HORSERADISH CRUSTED WITH GREEN ONION REMOULADE, 32
CRISPY POTATOES AND BRUSSEL SPROUTS IN BENTON'S VINAIGRETTE

HERB CRUSTED VENISON

HERB CRUSTED VENISON STRIP LOIN COOKED TO MEDIUM RARE SERVED WITH 37
JACK DANIEL'S BLACKBERRY SAUCE, TRUFFLE MACARONI AND CHEESE
WITH ROASTED WILD MUSHROOMS

TEMPURA LOBSTER TAILS

CORNMEAL TEMPURA FRIED, JASMINE RICE, SOURWOOD HONEY SRIRACHA AIOLI, 38
SWEET THAI CHILI SAUCE AND SESAME ROASTED MUSHROOMS

STEAK AND POTATOES

ANGUS CENTER CUT FILET COOKED TO MEDIUM AND SERVED WITH 39
PEPPERCORN BRANDY SAUCE, LOADED POTATO CAKE AND CREAMED SPINACH TART

Sharing Entrée charge of \$10 on Fridays and Saturdays

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