

# entrées

CAMEL CITY FROGMORE STEW: shrimp, mussels, white fish,  
scallops, sausage, hominy, aromatics, grilled bread 22

GRILLED MAHI MAHI, Carolina gold rice, spinach, MAMA SIDNEY'S SHRIMP CREOLE 22

MILNER'S CRAB CAKES, succotash, spinach, grain mustard sauce 25

BUTTERMILK FRIED CHICKEN, Carolina gold rice, collard greens, tomato gravy 16

MORAVIAN COOKIE CRUSTED SALMON, sweet potato flapjacks,  
spinach, fennel slaw, vanilla bean beurre blanc 23

sautéed VEAL MEDALLIONS, smoked gouda grits, Benton's ham, green beans,  
cremini mushrooms, grape tomatoes, pesto, lemon veal jus 25

PAN ROASTED CHICKEN, rosemary-parmesan & sweet corn stuffing, green beans, lemon garlic jus 18

basil pecan PESTO GNOCCHI, spinach, tomatoes, cremini mushrooms, baby corn, parmesan cheese 15

MILNER'S POTROAST, little potatoes, carrots, gold beets, pearl onions, green beans 21

BRAISED PORK SHOULDER, baked mac n' cheese, collard greens, chow chow, jalapeno peach chutney 16

MILNER BURGER, pimento cheese, bacon, hand cut fries, green apple blue cheese slaw 11

## Milner's grill

(All include 2 sides and a sauce)

bacon wrapped 10oz ANGUS SHOULDER tender 20

red wine & herb marinated 10oz ANGUS HANGER STEAK 23

10oz ANGUS NY STRIP 26

8oz ANGUS FILET MIGNON 28

add a CRAB cake 10

add a LOBSTER tail 13

add fried OYSTERS 9

## sides

"loaded" or whipped potatoes, house cut fries, sweet potato fries,  
baked mac n cheese, horseradish potato cake, gold rice, collard greens,  
succotash, asparagus, green beans, sautéed spinach

Sides a la carte 4

## saucés

Madeira Sauce, Cremini Mushroom Sauce, Béarnaise,  
Tomato Chutney, Milner's Steak Sauce, BBQ Crust

Sauces a la carte 2

### Consumer Advisory

Eating undercooked meat, poultry, fish, and shellfish may cause serious illness.

## small plates

BBQ braised PORK shank, sweet potato fries, onion ring

small 9 large 16

P.E.I. MUSSELS, tomato, fennel, fresh garlic, chiles, Sambuca cream 10

pan seared SEA SCALLOPS, sweet potato pancakes, apples, smoked bacon, maple brown butter 14

southern fried PICKLES with tomato remoulade 7

low country SHRIMP & GRITS, tasso ham, country sausage pan gravy

small 13 large 18

Milner's BRUSCHETTA, Benton's prosciutto, parmesan cheese, sweet peppers, tomato olive & herb relish 8

salt n' pepper fried CALAMARI, tomato, ginger & lemongrass butter 10

sautéed CRAB CAKE, succotash, grain mustard beurre blanc 13

buttermilk fried OYSTERS, smoked gouda grits, tomato "gravy" 12

fried GREEN TOMATO short stack, basil cream cheese, Benton Farm's country ham, tomato chutney 9

baked PIMENTO cheese, Surry SAUSAGE & GOAT cheese, roasted GARLIC BLUE with lavash crackers 9

## cups & bowls

SHE CRAB 8

chicken & sausage GUMBO 7 / 10

chef's choice SEASONAL SOUP, ask your server

## salads

SIMPLE SALAD, carrots, tomato, cucumber, croutons 6

(choice of dressing)

Milner's CAESAR salad 8

CHOPPED salad with Aunt JuJu's blue cheese vinaigrette 7

BEEF salad, pomegranate, Benton Farms COUNTRY HAM, MANCHEGO,  
organic greens, hazelnuts, cracked pepper buttermilk dressing & vincotto vinegar 9

shaved FENNEL, APPLE, organic lettuce, GOAT CHEESE, roasted red pepper,  
candied pecans, brown butter vinaigrette 8

fried OYSTER "BLT" salad, bacon, baby greens, parmesan,  
green tomato chow chow, tomato vinaigrette, tomato remoulade 14

grilled SALMON & SPINACH salad, poached egg, asparagus, tomato,  
red onion, parmesan, warm bacon caper dressing 14

FRIED CHICKEN salad, cornbread, black bean & corn relish, tomatoes,  
red onion, roasted peppers, buttermilk ranch dressing 14

grilled ANGUS STEAK HOUSE SALAD, romaine wedge, applewood bacon,  
bruleéd onion, tomato, buttermilk blue cheese dressing 15

A \$5 charge may be added for split plates. \$10 corkage fee. An 18% gratuity may be added to parties of 6 or more.

Most items can be altered to accommodate a gluten free diet or allergy. Ask server for details