

MILNER'S, LOCAL, SEASONAL, FRESH...

soup & salads

MILNER'S SHE CRAB SOUP

lump crab, cream, sherry 9/11

CHICKEN & SAUSAGE GUMBO

Carolina rice, scallion 9/11

SIMPLE SALAD 7

carrots, tomatoes, cucumbers, croutons
(tomato vin, blue cheese, mother vin,
Aunt JuJu's blue cheese vin, buttermilk ranch)

MILNER'S CAESAR 8

romaine, croutons,
tomatoes, parmesan

CHOPPED ICEBERG 8

aunt JuJu's blue cheese vinaigrette

FENNEL, APPLE & GOAT CHEESE 10 gf

artisan greens, roasted red peppers,
candied pecans, brown butter vinaigrette

QUINOA SALAD 10 gf

black rice, golden raisins, corn nuts,
charred broccoli, red onion, tahini vinaigrette

*FRIED OYSTER BLT 15

artisan greens, bacon, parmesan, chow-chow,
tomato vinaigrette, tomato remoulade

*GRILLED SALMON & SPINACH 16 gf

poached egg, asparagus, tomatoes, red onions,
warm bacon-caper dressing

*FRIED CHICKEN SALAD 15

cornbread, black bean-corn relish, tomatoes,
red onions, buttermilk ranch

* FRIED SHRIMP, PEA SHOOTS & RADISH GREEN SALAD 13/17

charred broccoli, roasted peppers, red onion,
pecans, honey-peppercorn dressing

in addition

*add grilled SHRIMP 8

*add grilled CHICKEN 7

*add a CRAB CAKE 10

*add grilled SALMON 9

*add fried OYSTERS 9

*add seared SCALLOPS 15

small plates

*P.E.I. MUSSELS 13 gf

tomato, fennel, fresh garlic, chiles,
Sambuca cream

SOUTHERN FRIED PICKLES 8

tomato remoulade

MILNER'S BRUSCHETTA 9

Goodnight Brothers prosciutto, parmesan,
sweet peppers, tomato, olive & herb relish

*SALT & PEPPER CALAMARI 11

sweet chili glaze

FRIED GREEN TOMATOES 10

basil cream cheese, tomato chutney,
Goodnight Brothers country ham

HOUSEMADE PIMENTO CHEESE & PEPPER JELLY 9

served with house crackers

*GARLICKY SHRIMP 13 gf

Zing Zang butter sauce

CHILLED CROW BAR CRAB &

BOURSIN CHEESE DIP 12

lavash crackers

HOUSE MADE POTATO CHIPS 8 gf

applewood bacon, buttermilk blue cheese,
green onion, Texas Pete honey

HUMMUS & WARM PITA 8

*SEARED SCALLOPS 18 gf

blackened green tomato, country ham,
lemon parsley butter, sweet chili glaze

*BUTTERMILK FRIED OYSTERS 15

cheese grits, bacon, tomato butter,
jalapeño jam

*YELLOWFIN TUNA CEVICHE 14

lavash, tomato, onion, chiles,
citrus~soy, cilantro

CAROLINA PULLED PORK NAAN 12

black bean-corn relish, cilantro salad,
manchego cheese, bbq vinaigrette

Consumer Advisory

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

\$5 charge will be added for split plates to accommodate extra side portions. 20% Gratuity will be added to parties of 6 or more.

** GF indicates items are Gluten Free. Other items may also be prepared Gluten Free. Please inform your server of your dietary needs.