

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

main course favorites

***CAMEL CITY FROGMORE 25**
shrimp, mussels, whitefish, scallops, sausage,
hominy, baby corn, grilled bread,
brown ale tomato-herb broth

***MORAVIAN COOKIE &
PECAN CRUSTED SALMON 23**
sweet potato flapjacks, sautéed spinach,
fennel slaw, beurre blanc

MILNER'S CRAB CAKES 15 / 25
succotash, sautéed spinach,
lemon chive butter sauce

***MILNER'S FRIED CHICKEN 17**
Carolina gold rice, collard greens,
tomato gravy

***SHRIMP & GRITS 15 / 20**
tasso ham, country sausage pan gravy

***BRAISED PORK SHOULDER 18 gf**
mac n cheese, collards, chow-chow,
jalapeño peach chutney

***ANGUS FILET MIGNON 30**
demi glace, choice of two sides

***FILET & CRAB CAKE 36**
boursin-chive potato cake, poached egg,
asparagus, demi glace, béarnaise

***BLACK ANGUS BISTRO STEAK 24 gf**
house fries, sautéed spinach,
Milner's steak sauce

OVERNIGHT POTROAST 24 gf
whipped potatoes, carrots, gold beets,
shallots, green beans

***MILNER'S PIMENTO BURGER 13**
melting pimento cheese, bacon, onion rings,
brioche bun, burger salad, hand cut fries

**FORBIDDEN BLACK RICE &
ROASTED VEGETABLES 16 gf**
mushroom-miso broth

something new

***FRESH CATCH** mkt price
please ask your server for today's feature

***GRILLED STEAK COBB SALAD 17 gf**
grilled angus tenderloin, boiled egg,
bacon, tomato, grilled green onion,
crumbled blue cheese, tomato vinaigrette

***PAN ROASTED CHICKEN &
POTATO DUMPLINGS 19**
mushrooms, grape tomatoes,
haricot verts, lemon-herb jus

GRILLED 14oz ANGUS N.Y. STRIP 30 gf
boursin cheese grits, sauteed spinach,
cremini mushroom sauce

***GRILLED 9oz LAMB STRIPLOIN 32 gf**
Job's tear & pistachio pilaf, roasted asparagus,
preserved lemon butter, mint, tomato jam

***PARMESAN CRUSTED NC TROUT 22**
boursin cheese grits, haricot verts, red onion,
grape tomatoes, caper beurre blanc

***GRILLED 9oz DUCK BREAST 26**
potato gnocchi, Brussels sprouts, bacon, capers,
red onion, jalapeño~lingonberry duck sauce

SEASONAL SIDES

HERB ROASTED LOCAL BEETS 7 gf

ROASTED BROCCOLI 6 gf

CARAMELIZED BRUSSELS SPROUTS 7gf
roasted garlic, Goodnight Brothers ham

a la carte sides

house fries 4

sweet fries 4

whipped potatoes 5

Carolina gold rice 4

mac n cheese 5

collard greens 5

sautéed spinach 5

succotash 5

stone ground white grits 4

boursin chive potato cake 5

asparagus 6

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.