

MILNER'S AMERICAN SOUTHERN

fresh, local, seasonal

small plates

SOUTHERN FRIED PICKLES 8

tomato remoulade

MILNER'S BRUSCHETTA 9

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

*SALT & PEPPER CALAMARI 10

sweet chili glaze

FRIED GREEN TOMATOES 10

basil cream cheese, tomato chutney, Goodnight Brothers country ham

HOUSE MADE PIMENTO CHEESE & PEPPER JELLY 9

served with house crackers

*BUTTERMILK FRIED OYSTERS 13

pimento cheese grits cake, bacon, tomato butter, jalapeño jam

cups & bowls

SEASONAL SOUP

Ask Your Server

MILNER'S SHE CRAB SOUP 9 / 11

lump crab, cream, sherry

*P.E.I. MUSSELS 12 gf

tomato, fennel, fresh garlic, chiles, Sambuca cream

*CAMEL CITY FROGMORE 15 / 25

shrimp, mussels, whitefish, scallops, Andouille, hominy, baby corn, grilled bread, brown ale tomato-herb broth

*SHRIMP & GRITS 15 / 20

tasso ham, country sausage pan gravy

salads

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, cornbread croutons, tomatoes, parmesan

CHOPPED SALAD 8

shredded iceberg, carrots, red onions, tomatoes, bacon, croutons, aunt JuJu's blue cheese vinaigrette

FENNEL, APPLE & GOAT CHEESE 10 gf

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

*FRIED OYSTER BLT 15

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

*GRILLED SALMON & SPINACH 15 gf

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

*FRIED CHICKEN SALAD 14

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

*GRILLED STEAK COBB SALAD 16 gf

tenderloin brochette, soft boiled egg, bacon, tomato, grilled green onion, bleu cheese crumbles, tomato vinaigrette

in addition

*add a CRAB CAKE 9

*add fried OYSTERS 8

*add seared SCALLOPS 12

*add grilled SHRIMP 8

*add grilled CHICKEN 6

*add grilled SALMON 7

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 10 or more.

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

MILNER'S AMERICAN SOUTHERN

fresh, local, seasonal

brunches & lunches

***MILNER'S STEAK & EGGS 14 gf**
hashbrown casserole, asparagus, béarnaise

***BACON WRAPPED FILET MIGNON &
POACHED EGG 25 gf**
hashbrown casserole, asparagus,
demi glace, béarnaise

***COUNTRY HAM &
FRIED GREEN TOMATO BENEDICT 13**
cornbread, collards, redeye gravy,
chow chow, chive hollandaise

***CHEF'S CHOICE
BENEDICT OF THE DAY mkt price**
please ask your server for today's feature

FRITTATA 10 gf
spinach, cremini mushrooms,
tomatoes & goat cheese

***SAUTÉED BEEF TENDERLOIN TIPS
& FRIED OYSTERS 15**
herbed cheese grits, asparagus,
garlic, rosemary & mushroom madeira,
béarnaise

**BLACK RICE RISOTTO &
ROASTED SEASONAL VEGETABLES 15 gf**
grape tomato herb relish

***CHEF'S CHOICE
N.C. TROUT OF THE DAY 14**
please ask your server for today's feature

a la carte sides \$4

house fries
dry rub dusted sweet fries
whipped potatoes
Carolina gold rice
mac n cheese
Milner's collard greens
sautéed spinach
succotash
stone ground white grits
boursin chive potato cake
asparagus
cucumber salad
green apple blue slaw
hashbrown casserole

meat & two

(Includes a choice of two sides)

***GRILLED ANGUS BISTRO STEAK
& MILNER'S STEAK SAUCE 14 gf**

***FRIED CHICKEN 14
& TOMATO GRAVY**

***BRAISED PORK SHOULDER
& JALAPEÑO PEACH CHUTNEY 12 gf**

***GRILLED ATLANTIC SALMON
& TOMATO MARMALADE 13 gf**

***CRAB CAKE
& CHIVE BEURRE BLANC 14**

***MEATLOAF "SANDWICH"
& BBQ ONION GRAVY 11**

"sandwiches"

(Includes a choice of one side)

FRIED GREEN TOMATO "BLT" 10
pimento cheese, remoulade, white bread

***GRILLED FISH TACOS 12 gf**
house napa slaw, tomatoes, cilantro sour cream

***BUFFALO SHRIMP TACOS 12**
house napa slaw, tomatoes, blue cheese

CHICKEN SALAD SANDWICH 9
artisan greens, tomato, brioche bun

***FRIED SHRIMP PO' BOY 14**
ciabatta, shredded lettuce, tomato, remoulade

***BACON BBQ CHICKEN SANDWICH 11**
provolone, slaw, brioche bun

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

***CRAB CAKE SANDWICH 14**
shredded lettuce, tomato, pickle, brioche bun

***BRAISED PORK SANDWICH 12**
napa slaw, remoulade, brioche bun

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