

MILNER'S FAVORITES

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

soup & salads

MILNER'S SHE CRAB SOUP 9 / 11
lump crab, cream, sherry

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

***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

main courses

***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

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.

LOCAL, SEASONAL, FRESH, CHANGING...

Milner Kitchen's Menu of the Day

sides

HERB ROASTED

LOCAL BEETS 7 gf

ROASTED BROCCOLI 6 gf

CARAMELIZED BRUSSELS SPROUTS 7 gf
roasted garlic, Goodnight Brothers ham

small plates

CHICKEN & SAUSAGE GUMBO

Carolina rice, scallion 9/11

FAIR SHARE FARM'S GREENS & QUINOA SALAD 10 gf

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

CROW BAR CRAB & BOURSIN CHEESE DIP 12

lavash crackers

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

HOUSE MADE POTATO CHIPS 8 gf
applewood bacon, buttermilk blue cheese,
green onion, Texas Pete honey

CAROLINA PULLED PORK NAAN 12

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

*GARLICKY SHRIMP 13 gf

Zing Zang butter sauce

main courses

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

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

*GRILLED PORK LOIN CHOP 24 gf
whipped potatoes, collard greens,
brandied ham jus, tomato jam

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

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

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

* FRIED SHRIMP, PEA SHOOTS &
RADISH GREEN SALAD 13/17
charred broccoli, roasted peppers, red onion,
pecans, honey-peppercorn dressing

in addition

*add a CRAB CAKE 10

*add fried OYSTERS 9

*add seared SCALLOPS 15

*add grilled SHRIMP 8

*add grilled SALMON 9

*add grilled CHICKEN 7

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