

MILNER'S FAVORITES

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 11**
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 15**
boursin cheese grits, bacon,
tomato butter, jalapeño jam

cups & bowls

CHICKEN & SAUSAGE GUMBO
Carolina rice, scallion 9/11

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

***P.E.I. MUSSELS 13 gf**
tomato, fennel, fresh garlic, chiles,
Sambuca cream

***CAMEL CITY FROGMORE 16 / 25**
shrimp, mussels, whitefish, scallops, hominy
Darcy Farms sausage, little corn, grilled bread,
brown ale tomato-herb broth

***SHRIMP & GRITS 15 / 20**
tasso ham, Darcy Farms 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, 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 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

***GRILLED STEAK COBB SALAD 17 gf**
marinated bistro steak, boiled egg,
bacon, tomato, grilled green onion,
bleu cheese crumbles, tomato vinaigrette

in addition

*add a **CRAB CAKE** 10

*add fried **OYSTERS** 9

*add seared **SCALLOPS** 15

*add grilled **SHRIMP** 8

*add grilled **CHICKEN** 7

*add grilled **SALMON** 9

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

brunches & lunches

***MILNER'S STEAK & EGGS** 17 gf
hashbrown casserole, asparagus, béarnaise

***BACON WRAPPED FILET MIGNON &
POACHED EGG** 28 gf
hashbrown casserole, asparagus,
demi glace, béarnaise

***COUNTRY HAM &
FRIED GREEN TOMATO BENEDICT** 14
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 12 gf
spinach, cremini mushrooms,
tomatoes & goat cheese, hash brown

***SAUTÉED BEEF TENDERLOIN TIPS
& FRIED OYSTERS** 17
herbed cheese grits, asparagus,
garlic, rosemary & mushroom madeira,
béarnaise

**BLACK RICE RISOTTO &
ROASTED SEASONAL VEGETABLES** 15 gf
mushroom miso broth

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

a la carte sides

house fries 4
dry rub dusted sweet fries 4
whipped potatoes 5
Carolina gold rice 4
mac n cheese 5
Milner's collard greens 5
sautéed spinach 5
succotash 5
stone ground white grits 4
boursin chive potato cake 5
asparagus 6
cucumber salad 4
green apple blue slaw 5
hashbrown casserole 5

meat & two

(Includes a choice of two sides)

***GRILLED ANGUS BISTRO STEAK
& MILNER'S STEAK SAUCE** 17 gf

***FRIED CHICKEN &
TOMATO GRAVY** 17

***BRAISED PORK SHOULDER
& JALAPEÑO PEACH CHUTNEY** 14 gf

***GRILLED ATLANTIC SALMON
& TOMATO MARMALADE** 15 gf

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

***MEATLOAF "SANDWICH"
& BBQ ONION GRAVY** 14

"sandwiches"

(Includes a choice of one side)

FRIED GREEN TOMATO "BLT" 12
pimento cheese, remoulade, white bread

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

***BUFFALO SHRIMP TACOS** 14
house napa slaw, tomatoes, blue cheese

CHICKEN SALAD SANDWICH 10
artisan greens, tomato, brioche bun

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

***BACON BBQ CHICKEN SANDWICH** 12
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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