

# MILNER'S FAVORITES

## small plates

**\*P.E.I. MUSSELS 14 gf**  
tomato, fennel, fresh garlic, chiles,  
Sambuca cream

**SOUTHERN FRIED PICKLES 9**  
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 8**  
carrots, tomatoes, cucumbers, croutons  
(tomato vin, blue cheese, mother vin,  
Aunt JuJu's blue cheese vin, buttermilk ranch)

**MILNER'S CAESAR 9**  
romaine, cornbread croutons,  
tomatoes, parmesan

**CHOPPED ICEBERG 9**  
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 16**  
artisan greens, bacon, parmesan, chow-chow,  
tomato vinaigrette, tomato remoulade

**\*GRILLED SALMON & SPINACH 17 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 16**  
Carolina gold rice, collard greens,  
tomato gravy

**\*SHRIMP & GRITS 17 / 21**  
tasso ham, country sausage pan gravy

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

**\*ANGUS FILET MIGNON 28**  
demi glace, choice of two sides

**\*FILET & CRAB CAKE 34**  
boursin-chive potato cake, poached egg,  
asparagus, demi glace, béarnaise

**\*BLACK ANGUS BISTRO STEAK 22 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 \$ 4

house fries  
sweet fries  
whipped potatoes  
Carolina gold rice  
mac n cheese  
collard greens  
sautéed spinach  
succotash  
stone ground white grits  
boursin chive potato cake  
asparagus

### 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.

# LOCAL, SEASONAL, FRESH, CHANGING...

## Milner Kitchen's Menu of the Day

### sides

#### HONEY~HERB GLAZED

LOCAL BEETS 6 gf  
smoked paprika

ROASTED BROCCOLI 6 gf

CARAMELIZED BRUSSELS SPROUTS 6 gf  
roasted garlic, Goodnight Brothers ham

GRILLED SUMMER SQUASH 6 gf

### small plates

#### CHEF'S CHOICE SOUP

please ask your server for today's feature

#### CROW BAR CRAB & BOURSIN CHEESE DIP 12

lavash crackers

HUMMUS & WARM PITA 8

#### \*SEARED SCALLOPS 18 gf

corn purée, mushroom, petite greens,  
pepper jelly

#### \*BUTTERMILK FRIED OYSTERS 14

cheese grits, bacon, tomato butter,  
jalapeño jam

#### SHRIMP CEVICHE TOSTADAS 13

crisp tortillas, tomato, onion, chiles,  
lots of citrus, 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, heirloom tomatoes,  
haricots verts, lemon-herb jus

\*GRILLED PORK LOIN CHOP 24 gf  
whipped potatoes, summer squash,  
brandied ham jus, tomato jam

\*GRILLED NC MOUNTAIN TROUT 22 gf  
quinoa & forbidden black rice salad,  
petite greens, gold raisins,  
red onion, tomato, tahini vinaigrette

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

### in addition

\*add a CRAB CAKE 9

\*add fried OYSTERS 8

\*add seared SCALLOPS 12

\*add grilled SHRIMP 8

\*add grilled SALMON 9

\*add grilled CHICKEN 6

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