



GRIST MILL

SERIOUS COMFORT FOOD

STARTERS & SNACKS

JUMBO LUMP BLUE CRAB CAKE lemon-herb salad, piquillo pepper remoulade	\$14
“CHICKEN NOODLE” RAMEN vegetable ribbons, mushroom, egg, chile oil	\$9
VIDALIA ONION SOUP GRATINEE gruyere cheese, crouton	\$9
TRUFFLE PARMESAN FRIES garlic aioli, tomato jam	\$10
BRUSSELS SPROUTS AND BACON crispy bacon lardon, pomegranate glaze	\$9
BUFFALO WINGS tossed in buffalo sauce, ranch dressing	\$10
CHILLED “SHRIMP & SALSA” pineapple-avocado salsa, tomato, crispy tortilla	\$13
SOUP OF THE DAY	\$7

FOR THE KIDS!

CHICKEN TENDERS with fries	\$7
KIDS BURGER	\$7
PASTA with tomato or butter sauce	\$7
GRILLED CHEESE SANDWICH	\$6
GRILLED CHICKEN with seasonal vegetable	\$9

DESSERTS

ICE CREAM AND SORBETS assorted seasonal flavors	\$7
FLOURLESS CHOCOLATE SILK CAKE 🍷	\$8
TURTLE CHEESECAKE	\$9
CARROT CAKE	\$8

HANDS ONLY PLEASE

includes french fries
substitute garden side salad or fruit cup + \$3

MOBLEY BURGER brioche bun, lettuce, tomato, onion, choice of swiss, cheddar, or provolone ADD BACON +\$2	\$14
CHICKEN PRETZEL CLUB bacon jam, roasted tomato confit, arugula, cheddar cheese	\$13
BLUE CRAB CAKE “PO BOY” honey-dijon apple slaw, toasted hoagie roll	\$16

FROM THE FIELD

CAESAR SALAD roasted garlic crouton, reggiano parmesan, anchovy	\$10
ROASTED BEET AND GOAT CHEESE kale, golden raisins, lemon vinaigrette, grilled country bread	\$11
FIELD GREEN & GRILLED PEAR gorgonzola, candied pistachio, balsamic vinaigrette	\$10
ARUGULA “ROCKET” SALAD crispy pancetta, sweet corn, pecorino romano, red onion, tomato, poached garlic vinaigrette	\$10
ADD TO A SALAD: Grilled Chicken +\$4, Shrimp +\$6, Sirloin +\$6	

LAND & SEA

CRISPY SKIN PAN ROASTED HALF CHICKEN yukon gold puree, haricots verts, rosemary jus	\$19
GRILLED PRIME BAVETTE STEAK warm brussels sprouts-bacon potato salad, dijon, crème fraiche, cider vinegar	\$25
PORK CHOP MILANESE tomato, kale, parmesan, roasted garlic ciabatta, warm lemon vinaigrette	\$23
GRILLED ATLANTIC SALMON 🍷 roasted peppers, tomato, arugula, bacon, parmesan	\$24
ORECHIETTE PASTA sundried tomato, sweet peas, basil, pine nuts, whipped goat cheese, bacon	\$18
FARRO RISOTTO roasted mushroom, arugula, parmesan reggiano	\$18
MARINATED STEAK STREET TACOS fresh flour tortilla, pineapple pico di gallo, pickled red onion, avocado sauce, lime crema	\$14

SIDES \$6

French Fries
Sweet Potato Fries
Yukon Gold Puree
Green Beans
Roasted peppers

BREAKFAST

Mon-Fri 6:30am-10:00am
Sat & Sun 7:00am-11:00am

DINNER

Nightly, 5:00pm -10:00pm

BAR

Sun-Thurs, 4:00pm-11:00pm
Fri & Sat. 4:00pm-12:00am

