



GRIST MILL  
SERIOUS COMFORT FOOD

**STARTERS & SNACKS**

JUMBO LUMP CRAB CAKE roasted corn relish   creole popcorn sauce	\$15	BRUSSEL SPROUTS crispy bacon   pomegranate molasses	\$12
MARYLAND CRAB MAC 'N CHEESE maryland crab   three cheese blend   cavatelli	\$15	MARGARITA FLATBREAD pesto sauce   mozerella cheese   cherry tomatoes	\$13
BUFFALO WINGS tossed in buffalo sauce, ranch dressing 6 wings \$11   9 wings \$13   12 wings \$16		BBQ CHICKEN FLATBREAD grilled chicken   whiskey-soy bbq   grilled onion	\$14
BANG BANG SHRIMP chipotle sweet chile sauce	\$14	PULLED PORK SLIDERS butter pickles   harvest apple slaw toasted brioche	\$12
ARTISANAL CHARCUTERIE trio of cheese   salami   cured ham rosemary crostini   fig jam   candied nuts	\$14	FRENCH ONION SOUP caramelized onions   broth   swiss cheese   french bread	\$10

**FROM THE FIELD**

*add to any salad: grilled chicken or shrimp + \$6 or add steak \$8*

CAESAR SALAD romaine   roasted garlic croutons   parmesan reggiano	\$9	SALT ROASTED BEET SALAD goat cheese   baby arugula   housemade candied nuts roasted beets   white balsamic   fresh mint ♥🌿	\$14
SPINACH SALAD goat cheese   fresh berries   dried cranberry fiji apple   house made balsamic ♥🌿	\$12	STEAK SALAD bistro bavette   grilled onions   baby kale   parm \$18 roasted mushrooms   peppercorn dressing	\$18

**HANDS ONLY PLEASE**

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

BEYOND VEGGIE BURGER ♥ beyond veggie burger   avocado   arugula tomato   onion   mayo   brioche bun	\$16	GRILLED CHICKEN PESTO PANNINI house made pesto   5 blend spice chicken breast mozzarella cheese   roasted red peppers	\$15
MOBLEY BURGER lettuce   tomato   onion   pickle brioche bun	\$16	STEAK SANDWICH grilled & sliced sirloin steak   garlic boursin cheese roasted peppers   grilled onions   chipotle aioli   artisan roll	\$16

*make your burger memorable with these add ons; \$1.50 each*

swiss, cheddar, pepperjack, boursin cheese, bacon, fried egg, avocado, mushrooms

**LAND & SEA**

12oz RIBEYE STEAK yukon gold mashed potato   seasonal vegetable medley herb butter	\$36	HERB ROASTED CHICKEN brine marinated chicken   potato gratin   green beans pan sauce	\$26
COCA COLA BRAISED BEEF SHORT RIBS yukon gold mashed potato   baby carrots   celery   onion	\$28	ST LOUIS STYLE PORK RIBS smokey bbq sauce   french-fries   cole slaw	\$29
GRILLED ATLANTIC SALMON 🌿 tomato braised tuscan kale   hearty grain blend of quinoa wild rice   fire roasted peppers   grilled lemon   smoked yogurt	\$28	CHICKEN POT PIE white meat chicken   spring vegetables   pie crust	\$22
COUNTRY FRIED STEAK yukon gold mashed potatoes   pepper gravy   sweet peas sausage gravy	\$27	RASTA PASTA cavatappi pasta   cajun alfredo sauce   mixed vegetables peppers   shaved parmesan cheese   fresh basil	\$26

**SIGNATURE DISH**

JUMBO LUMP BLUE CRAB CAKES \$31  
roasted corn relish | creole popcorn sauce

**SIDES \$6**

french fries | yukon gold mashed potatoes | vegetable medley | green beans