

DINNER MENU

2022

APPETIZERS

- PIMENTO CHEESE DIP** 12
house made pimento dip served with crackers
- FLAT BREAD**
carne asada, with pesto and mozzarella, tomato, onion, oil \$15
caprese, with pesto, mozzarella, cherry tomato, basil, balsamic glaze \$12
- CHICKEN WINGS** 7 half, 12 whole
6 or 12 wings tossed in any of our sauces served with celery & baby carrots w/ choice of dressing
sauces: bbq, carolina, buffalo
- MAC & CHEESE** vg 10
macaroni pasta tossed in our housemade cheese sauce and topped with a panko cheese crust
add bacon \$2 add buffalo crispy chicken \$7
- GARLIC BUTTER STEAK BITES** 15
bite size filet mignon, cooked to order in garlic butter, with potatoes, parmesan cheese, thyme, and rosemary
- SEASONAL VEGETABLE** 9
monthly chef's selection

SALADS

add: chicken \$6 | shrimp \$7 | salmon \$8 | steak \$12

- HOUSE SALAD** 7/12
red onion, grape tomatoes, cucumber, shredded cheese, choice of dressing on the side
 - ELLIE'S COBB** 8/13
romain and house lettuce, applewood bacon, grape tomatoes, hard boiled egg, blue cheese crumbles, blue cheese dressing
 - CAESAR** v 7/12
romaine, parmesan, cornbread croutons & caesar dressing
 - WALNUT SALAD** 8/15
spring mix w/ arugula, walnuts, bacon, dried cranberries, strawberries, feta cheese, with balsamic vinaigrette
- dressings: balsamic vinaigrette, ranch, honey mustard
lemon basil vinaigrette, blue cheese, caesar

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please make your server aware of any food allergies.

ENTREES

- FILET MIGNON** 35
a 7oz grilled filet mignon with compound butter, mashed potatoes or rice, and roasted vegetables
- MARRY ME CHICKEN** 20
chicken breast in cream sauce with sundried tomato, garlic, parmesan cheese on bed of garlic spinach with mashed potatoes or rice, and roasted vegetables
- OVEN ROASTED SALMON** 22
a filet of salmon, on a bed of garlic spinach served with mashed potatoes or rice, and roasted vegetables
- THE CHICKEN & WAFFLE** 17
our take on fried chicken, brined overnight and battered to order, served on a sweet waffle, bourbon molasses, and honey butter and ellie's potatoes
- SHRIMP SCAMPI** 19
thin spaghetti tossed in white wine lemon butter sauce, topped with shrimp, parmesan cheese
- MATTY'S LOWCOUNTRY RICE** 14
sea island red peas and carolina gold rice, low country mirepoix, surrounded by mild cajun sauce v

SANDWICHES

- all sandwiches come with chips and pickle
substitutue side \$2.5 | substitue salad \$3.5
- MILLS PARK BURGER** 14
our classic 8 oz cheeseburger with lettuce, tomato, cheddar cheese, on a kaiser roll add bacon \$2.5
 - ELLIE'S CLUB** 15
all-natural roasted ham and turkey, bacon, tomato, lettuce, on toasted brioche with mayo, served with kettle chips and pickle.
 - BACON-AVOCADO CHEESE MELT** 14
white or wheat bread, grilled cheese style with applewood bacon, avocado, & cilantro lime sauce
 - CHICKEN SALAD CROISSANT** 12
shredded chicken, mayo, celery, red grapes, pecans, on a fresh multi-grain croissant, served with kettle chips.
 - PULLED PORK** 13
slow roasted, overnight in our special seasoning with bbq or carolina sauce served on a potato bun with a side of coleslaw

SIDES \$4 each

seasonal vegetables, french fries, fruit, mac & cheese, coleslaw

SPECIALTY COCKTAILS

- ORANGE MINT SANGRIA** 10
copla wine, absolut mandarin, cointreau, orange juice, fruit & mint
- LONDON HIBISCUS LEMONADE** 10
bombay sapphire, blueberry hibiscus lemonade, lemon twist
- JULIO'S PRIMOS MARGARITA** 8
casamigos reposado tequila, cointreau, lime juice, salt on rim
- OLD WILD WOODFORD** 10
woodford reserve bourbon, bitters, wild ginger beer, cherry, orange
- THE OLDE FARMSTEAD** 10
maker's mark, tawny port, bittermilk syrup, walnut bitters, cherry
- YELLOW SPRINGS SOUR** 9
markers mark, lemon juice, simple syrup, cherry

- PINEAPPLE UPSIDE DOWN CAKE** 9
brown sugar bourbon, pineapple juice, homemade lemonade, cherry
- PEACH MINT MOJITO** 9
bacardi rum, peach mint syrup, club soda, fresh mint
- KATIE COLLINS** 8
hendrick's gin, bittermilk, sprite, sweet & sour, cherry
- CHUCK'S LAVENDER PALOMA** 10
casamigos reposado tequila, lavender rosemary syrup, sparkling grapefruit juice, lime juice, cilantro
- GRAND LIMONCELLO** 10
titos, grand marnier, limoncello, lemon juice, simple syrup
- ELLIE'S MANHATTAN** 10
maker's mark, sweet vermouth, orange juice, orange bitters, cherry

split entrées will incur a \$3 split charge. parties of six or more will have a 20% gratuity added to the check.

Breakfast & Lunch Everyday 8am-2pm • Dinner Menu Friday & Saturday 2-8pm