

# 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
- OVEN ROASTED MEATBALLS** 12  
four beef meatballs in your choice of sauce:  
honey sriracha, homemade marinara, bbq
- DEVILED EGGS** 11  
hard boiled egg with creamy cajun filling topped  
with candied bacon, fresh jalapeno and smoked paprika
- 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** 8  
broccoli, carrots, and tricolored peppers  
- or - roasted asparagus sauteed in garlic butter

## SALADS

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

- 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,  
lemon basil, 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\*** 33  
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 served with rice and asparagus
- OVEN ROASTED SALMON** 22  
a filet of salmon topped with herb and garlic cream sauce,  
served with rice and asparagus or roasted vegetables
- PORK CHOPS** 20  
two oven roasted chops with a dijon gruyere cream sauce,  
served with mashed potatoes or rice, and your choice  
of seasonal vegetables or roasted asparagus
- 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** **v** 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  
miroux poix, surrounded by mild cajun sauce  
add grilled or blackened chicken \$6

## SANDWICHES

- all sandwiches come with chips and pickle  
add fries \$2.5 | substitute salad \$3.5
- MILLS PARK BURGER\*** 15  
our classic 8 oz cheeseburger with lettuce, tomato,  
cheddar cheese, on a kaiser roll add bacon \$2.5
  - GRILLED HAM & CHEESE** 12  
all natural roasted ham and cheddar cheese  
between slices of brioche, served with kettle chips & pickle
  - 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,  
ellie's potatoes, coleslaw

## SOUTHERN SWEETS

- KEY LIME PIE** . . . . . 6  
pecan graham cracker crust, fresh lime juice
- COCONUT LAYER CAKE** . . . . . 8  
coconut soaked pound cake, coconut cream filling,  
toasted coconut flakes
- CHOCOLATE BOURBON CAKE** . . . . . 7  
layered chocolate cake soaked in bourbon cream,  
chocolate buttercream, chocolate ganache
- BOURBON PECAN PIE** . . . . . 6
- CREME BRULEE** . . . . . 7
- SEASONAL CHEESECAKE** . . . . . 6  
ask your server, or check out the bakery case
- WAFFLE SUNDAE** . . . . . 7  
our sweet waffle, made to order, stacked with chocolate  
and vanilla young's ice cream with caramel and chocolate sauce
- AFFOGATO** . . . . . 6.5  
deeper roots coffee double shot espresso,  
young's cappuccino gelato, salted caramel
- YOUNG'S ICE CREAM** . . . . . 5  
choose from: vanilla, chocolate, strawberry  
topped with whipped cream



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 3-8pm