

Monday Night!



Soup

Mushroom Barley & Kale

Appetizer

House Pate & Local Camembert

*Huckleberry Preserves, Stone Ground Mustard, Toasted Bread
Muscat Grapes, Candied Pecans, Marcona Almonds*

18

Entrées

Blackened Fluke

*Crispy Fried Goose Point Oysters, Sautéed Caulilini
Smoked Tomato Grits, Ramp Beurre Blanc*

28

Chilean Sea Bass

*Roasted Potatoes, Spring Peas, Caulilini, Roasted Carrots
Pearl Onions, Wakame Shoyu Butter Sauce*

32

Desserts

Coconut Cream Pie

Mixed Berry Cobbler
Vanilla Ice Cream

at the Mill

Magnolias
at the mill



Easter BRUNCH

Come in and enjoy our incredible buffet with
carved Prime Rib, Carved Lamb, Omelettes made to
order, hot entrees, salads, desserts and more!

April 21st | 10am - 3pm

\$45 Adult | \$19.95 Kid

mushrooms
& pinot
noir

April 25TH

6:30PM

Hors D'oeuvres Reception and
Presentation by Sarah Walsh
of The Country Vintner.
Dinner served at 7 pm.

Magnolias
at the mill

SIX COURSES WITH 6 WINES
\$100 including tax and tip

