



THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES ♦ 9.99

Fried green tomatoes, Comeback sauce

BLACKBERRY CROSTINI ♦ 11.99

Blackberry balsamic compote, goat cheese

COCONUT SHRIMP ♦ 14.99

Coconut crusted shrimp served with sweet chili sauce

WARM SPINACH DIP ♦ 12.99

Warm spinach and Parmesan dip, baguette

SHORT RIBS WITH BOURBON

GLAZE ♦ 13.99

Braised short ribs, fried Gouda grit cake, bourbon glaze

SOUTHERN SAMPLER ♦ 15.99

Southern cheese torte, crackers, grit sticks, sweet potato chips, cheese straws, fried green tomatoes

SOUP DU JOUR

5.50/ cup ♦ 6.99/bowl

SALADS

Dressings: Blue Cheese, Ranch, Thousand Island, Balsamic, Maple Vinaigrette, Honey Mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.99

add chicken - 4.50, salmon or shrimp - 5.50

SPRING MIX, APPLE AND CANDIED WALNUTS ♦ 11.99

Spring greens, blue cheese, red onion, apple, candied walnuts, maple vinaigrette

CHEF SALAD ♦ 12.99

Romaine, turkey, ham, cheddar, Swiss, egg, tomato, bacon

SOUTHERN FRIED CHICKEN SALAD ♦ 12.99

Romaine, tomato, cucumber, carrot, red onion, cheddar, chicken tenders

SOUP AND SANDWICH OR SALAD ♦ 10.99

Half sandwich (Fried Green Tomato BLT or Club), salad or cup of soup

SANDWICHES & PASTA

Sandwiches served with choice of side item

TRADITIONAL CLUB ♦ 11.99

Roasted turkey, ham, Swiss cheese, mayonnaise, bacon, lettuce, tomato

FRIED GREEN TOMATO BLT ♦ 10.99

Cornmeal dusted green tomatoes, bacon, lettuce, mayonnaise

FRENCH DIP ♦ 13.99

Shaved steak, Provolone, au jus, sourdough hoagie

ANGUS BURGER ♦ 13.99

Half-pound burger, Kaiser bun with lettuce, tomato, red onion, pickle

add cheese - 0.65, add bacon - 1.25

PENNE PASTA WITH ROASTED GARLIC CREAM ♦ 13.99

Pasta, mushrooms, roasted tomato, spinach, roasted garlic cream

add chicken - 4.50, salmon or shrimp - 5.50

FOR THE MAIN COURSE

All entrees served with House or Caesar salad
Substitute cup of soup - 3.50, Spring Mix salad - 2.99

FILET OF BEEF WITH SAVORY BREAD PUDDING ♦ 40.99

Seared 8 oz. filet , demi-glace, mushroom and leek bread pudding, sautéed asparagus

SMOKED PAPRIKA RIBEYE WITH BLUE CHEESE ♦ 32.99

Seared 12 oz. rib-eye, Yukon Gold roasted potatoes and sautéed spinach

SIRLOIN WITH ROASTED GARLIC BUTTER ♦ 25.99

Grilled 8 oz. sirloin, baked potato, sautéed green beans

CHICKEN WITH BOURBON MUSTARD CREAM ♦ 23.99

Yukon Gold mashed potatoes, sautéed broccoli

CIDER BRAISED AIRLINE CHICKEN WITH WHITE BEANS ♦ 24.99

Apple cider reduction, slow cooked white beans, braised collard greens

MAPLE BOURBON GLAZED PORK CHOP ♦ 26.99

Bone in pork chop, sweet potato puree, caramelized Brussels sprouts

HERB CRUSTED SALMON WITH BUTTERNUT RISOTTO ♦ 25.99

Fresh herb and Panko crusted salmon, butternut risotto and sautéed green beans

JUMBO LUMP CRAB CAKES ♦ 27.99

Jumbo lump crab cakes, Yukon Gold roasted potatoes, sautéed spinach, dill remoulade

FOR THE LIGHTER APPETITE

CHICKEN TENDERS ♦ 13.99

Fries, coleslaw, honey mustard dressing

MEATLOAF ♦ 14.99

House made meatloaf, demi-glace, Yukon Gold mashed potatoes, sautéed green beans

VEGETABLE PLATE ♦ 13.99

Yukon Gold mashed potatoes, green beans, butternut squash, fried green tomatoes, sautéed broccoli, spinach, roasted tomato

FRIED CATFISH FILLETS

13.99/one fillet ♦ 16.99/two fillets

Fries, coleslaw, dill remoulade

SHRIMP AND GRITS ♦ 14.99

Sautéed shrimp served over cheddar stone-ground grits

BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino

Iced or Hot Tea

Gourmet Coffee

DESSERTS

Our desserts are made fresh daily. Ask your server about our dessert offerings.



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270-685-5878

THEMILLERHOUSERESTAURANT.COM