

EXECUTIVE CHEF: christopher willis

APPETIZERS

FLATBREAD tomatoes, basil, mozzarella, mushrooms, ricotta and prosciutto	\$12
BROILED CRAB CAKE charred corn and andouille, mustard mayo	\$14
ROASTED CAULIFLOWER pine nuts, orange zest, truffle, & cilantro pepper glaze sauce	\$10
TWISTED SHRIMP cabbage slaw, coconut dust, zesty remoulade	\$11
CRISPY BRUSSEL SPROUTS apple bacon, saba & jamaican curry mayo	\$9
JUMBO WINGS buffalo sauce, gorgonzola aioli	\$9
FRIED CALAMARI zesty remoulade, pickled peppers	\$9
LOBSTER MAC AND CHEESE maine lobster, three cheese blend	\$13
FRENCH ONION SOUP	\$7
SOUP DE JOUR	\$7



DESSERTS

FRENCH TOAST BREAD PUDDING rum sauce	\$7
GELATO AND SORBETS assorted seasonal flavors	\$6
APPLE CRUMB PIE	\$8
FLOURLESS CHOCOLATE SILK CAKE	\$8
SALTED CARAMEL CRUNCH CAKE salted caramel with vanilla cake	\$8
RASPBERRY CHEESECAKE	\$9

it's ok, you can do it, indulge a little, travel is stressful, it's a great way to end a meal, treat yourself, you can put it on your expense account, there's a treadmill downstairs, you don't have to eat the whole thing, you had a banana for breakfast, and a salad for lunch, they are all no calories, that was a lie, just promise you'll walk up to your room-take the stairs, you're on vacation, you want to be on vacation, you need a vacation, we won't tell-promise



GRIST MILL

SERIOUS COMFORT FOOD

SALADS & SANDWICHES

CAESAR SALAD	\$6
as entrée with grilled chicken ♥	\$13
SPINACH SALAD goat cheese, candied pecans, dried cranberry, fiji apple & white balsamic ♥	\$7
ARUGULA SALAD gorgonzola, almonds, cilantro, asparagus fingerling potato, and lemon vinaigrette	\$15
BOAR'S HEAD JERK TURKEY CLUB turkey with bacon, tomatoes provolone on buttermilk white bread	\$12
GRILLED CHEESE apple bacon, avocado, sharp cheddar, smoked mozzarella, tomato & caramelized onions	\$12
MOBLEY BURGER	\$11
add cheese	+\$1
GRIST MILL BURGER	\$12
caramelized onions, fried egg, cheddar and bacon	
BUFFALO CRISPY CHICKEN cole slaw & fries	\$13

ENTREES

BLACK ANGUS FILET 6oz filet over french beans and carrots topped with gorgonzola and fried onions	\$30
LASAGNA layers of truffle infused hand dipped ricotta, spinach, mushrooms, & a blend of veal and ground beef	\$18
TAGLIATELLE broccoli rabe, toasted pine nuts, garlic, ricotta and parmesan reggiano	\$16
CHICKEN POT PIE medley of vegetables, chicken, topped with a buttery crust	\$17
BROILED CRAB CAKES award winning crab cakes, charred corn and andouille, and mayo mustard	\$28
SHORT RIB POT ROAST whipped potato, carrots, mushrooms, corn, with brown onion gravy	\$19
GRANDMA'S MEATLOAF french beans, whipped potatoes & tomato gravy	\$18
BRAISED LAMB SHANK cannellini beans & rosemary, broccoli rabe, espagnole sauce	\$27
CEDAR PLANK SCOTTISH SALMON roasted tomatoes, herbs, onions, asparagus	\$22
SEARED CHILEAN SEABASS crispy grit cake, spinach, smoked andouille sherry sauce	\$29
COUNTRY FRIED STEAK country sausage gravy, whipped potatoes, roasted baby carrots	\$20

WARNING – although incredibly tasty, eating raw or undercooked foods may be hazardous to your health.



SIDES	\$5
french fries	
mashed potato	
mac & cheese	
green beans	
asparagus	



BREAKFAST
Mon-Fri 6:30am-10:00am
Sat & Sun 7:00am-11:00am
DINNER
Nightly, 5:00pm -10:00pm
BAR
Sun-Thurs, 4:00pm-11:00pm
Fri & Sat. 4:00pm-12:00am