



THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES ♦ 10.50

Fried green tomatoes, remoulade

BOURBON MEATBALLS ♦ 14.99

House made meatballs, bourbon BBQ sauce

FRIED MUSHROOMS ♦ 11.99

Rye breadcrumb crusted mushrooms,
horseradish cream

APPLE CRISP BRIE ♦ 13.99

Warm brie topped with apple cinnamon
and oatmeal crisp

BUTTERMILK FRIED SHRIMP ♦ 15.99

Jumbo shrimp, cornmeal dusted and fried,
comeback sauce

WARM SPINACH DIP ♦ 12.99

Warm spinach and Parmesan dip, baguette

SOUTHERN SAMPLER ♦ 16.50

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

SOUP DU JOUR

5.99/ cup ♦ 7.99/bowl

SALADS

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

THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 10.99

add chicken - 5.50, salmon or shrimp - 6.99

PEAR AND BLUE CHEESE SALAD ♦ 13.99

Spring greens, cranberries, blue cheese,
toasted pecans, white wine vinaigrette

CHEF SALAD ♦ 14.50

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

SOUTHERN FRIED CHICKEN SALAD ♦ 14.50

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

SOUP AND SANDWICH OR SALAD ♦ 12.50

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

SANDWICHES & PASTA

Sandwiches served with choice of side item

TRADITIONAL CLUB ♦ 12.50

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

FRIED GREEN TOMATO BLT ♦ 11.99

Cornmeal dusted green tomatoes, bacon, romaine
lettuce, mayonnaise

FRENCH DIP ♦ 14.99

Shaved steak, provolone, caramelized
onion, au jus

ANGUS BURGER ♦ 13.99

Half-pound burger, Kaiser bun with lettuce,
tomato, red onion, pickle
add cheese – 1.00, add bacon – 1.50

WILD MUSHROOM PASTA ♦ 14.99

Fettuccine, roasted garlic and Parmesan
cream, wild mushrooms
add chicken – 5.50, salmon or shrimp – 6.99

FOR THE MAIN COURSE

All entrees served with House or Caesar salad
Substitute cup of soup – 3.99, Pear salad - 3.50

FILET OF BEEF WITH GRATIN POTATOES ♦ 43.99

Seared 8 oz. filet , demi-glaze, gratin potatoes,
sautéed broccoli

DIJON AND GARLIC CRUSTED RIBEYE ♦ 34.99

Seared 12 oz. ribeye, Yukon Gold mashed
potatoes, sautéed mushrooms

SIRLOIN WITH ROASTED SHALLOT BUTTER ♦ 27.99

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

MUSHROOM AND PROVOLONE STUFFED CHICKEN ♦ 27.99

Yukon Gold roasted potatoes, sautéed
asparagus

APPLE AND BOURBON GLAZED AIRLINE CHICKEN ♦ 26.99

Airline chicken breast, Yukon Gold mashed
potatoes, caramelized Brussels sprouts

PORK CHOP WITH CRANBERRY MAPLE SAUCE ♦ 28.99

Double bone pork chop, mashed sweet
potatoes and sautéed spinach

BLACKENED SALMON WITH SMOKED GOUDA RISOTTO ♦ 27.99

Blackened salmon, smoked Gouda risotto,
sautéed green beans

JUMBO LUMP CRAB CAKES ♦ 29.99

Jumbo lump crab cakes, butternut squash
ratatouille, sautéed spinach

FOR THE LIGHTER APPETITE

CHICKEN TENDERS ♦ 15.99

Fries, coleslaw, honey mustard dressing

MEATLOAF ♦ 15.99

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

FALL VEGETABLE PLATE ♦ 14.99

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

FRIED CATFISH FILLETS

14.99/ one fillet ♦ 17.99/ two fillets

Fries, coleslaw, remoulade

SHRIMP AND GRITS ♦ 15.99

Sautéed shrimp served over cheddar 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