



# THE MILLER HOUSE

## RESTAURANT & CATERING

### TO BEGIN

#### FRIED GREEN TOMATOES ♦ 9.99

Cornmeal dusted, remoulade

#### SHRIMP COCKTAIL ♦ 13.99

Chilled poached shrimp, house made black peppercorn cocktail sauce

#### BRIE AND BLUE CHEESE WEDGES ♦ 12.99

Brown sugar and apple compote

#### MUSHROOM DUXELLE ON GRIT CAKES ♦ 10.99

Mushroom, herbs, shallot, fontina grit cake

#### POTATO CROQUETTES ♦ 12.99

with country ham jam

#### WARM SPINACH DIP ♦ 11.99

Spinach, Parmesan cheese, baguette

#### SOUTHERN SAMPLER ♦ 14.99

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

#### SOUP DU JOUR

4.99/cup ♦ 5.99/bowl

### SALADS

Dressings: Blue Cheese, Ranch, Thousand Island, Balsamic, Warm Bacon, Honey Mustard

#### THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.49

add chicken - 4.50, salmon or shrimp - 5.50

#### SPINACH SALAD WITH WARM BACON VINAIGRETTE ♦ 10.99

Fresh spinach, red onion, tomato, egg

#### CHEF SALAD ♦ 11.99

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

#### SOUTHERN FRIED CHICKEN SALAD ♦ 11.99

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

Green tomatoes, bacon, lettuce, mayonnaise

#### FRENCH DIP ♦ 13.99

Caramelized onion, provolone, au jus

#### ANGUS BURGER ♦ 12.99

Half-pound burger, Kaiser bun, lettuce, tomato, red onion, pickle  
add cheese - 0.65, add bacon - 1.25

#### PENNE WITH MUSHROOMS, TOMATO AND SPINACH ♦ 13.99

Pasta in roasted garlic and Parmesan cream sauce

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, Spinach salad - 2.99

### FILET OF BEEF WITH SAVORY BREAD PUDDING ♦ 39.99

Seared 8 oz. filet, demi-glace, sautéed  
asparagus

### COFFEE ANCHO CHILI RIBEYE ♦ 31.99

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

### SIRLOIN WITH ROASTED SHALLOT BUTTER ♦ 25.99

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

### FRIED CHICKEN ♦ 24.99

Baked macaroni and cheese, collard greens

### AIRLINE CHICKEN WITH MUSHROOM JUS ♦ 23.99

Yukon Gold mashed potatoes,  
sautéed green beans

### PORK CHOPS WITH BROTHY BEANS ♦ 25.99

Double bone in pork chop, slow braised white  
beans, sautéed spinach, crispy onions

### MAPLE DIJON GLAZED SALMON ♦ 25.99

Butternut squash risotto, caramelized  
Brussels sprouts

### JUMBO LUMP CRAB CAKES ♦ 27.99

Yukon Gold roasted potatoes, sautéed  
broccoli, remoulade

## FOR THE LIGHTER APPETITE

### CHICKEN TENDERS ♦ 13.99

House cut fries, coleslaw, honey mustard

### MEATLOAF ♦ 14.99

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

### SOUTHERN VEGETABLE PLATE ♦ 13.99

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

### FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets  
House cut fries, coleslaw, remoulade

### SHRIMP AND GRITS ♦ 14.99

Sautéed shrimp served over sharp  
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.



THE MILLER HOUSE  
RESTAURANT & CATERING

270-685-5878

THEMILLERHOUSERESTAURANT.COM