



THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES ♦ 9.99

Fried green tomatoes, watermelon salsa

SUMMER SCAMPI ♦ 13.99

Jumbo shrimp, roasted corn, tomato
garlic broth, baguette

GRILLED PEACHES ♦ 10.99

Fresh mozzarella, balsamic reduction,
fresh basil

PIMENTO CHEESE ♦ 11.49

Warm pimento, baguette, flatbread
crackers

STUFFED JALAPENOS ♦ 10.99

Jack cheese, bacon, roasted
corn remoulade

SOUTHERN SAMPLER ♦ 13.99

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

SOUP DU JOUR

4.99/cup ♦ 5.99/bowl

Choice of house made soups

SALADS

Dressings: Blue Cheese, Ranch, Thousand Island,
Balsamic, Lemon Poppyseed and Honey Mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.49

add chicken - 4.50, salmon or shrimp - 5.50

ARUGULA AND AVOCADO ♦ 10.99

Arugula, tomato, red onion, avocado, lemon
poppyseed dressing

COBB SALAD ♦ 11.99

Romaine, turkey, blue cheese, tomato,
avocado, 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 ♦ 10.99

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

FRIED GREEN TOMATO BLT ♦ 10.49

Cornmeal dusted green tomatoes, bacon, romaine
lettuce, mayonnaise

GRILLED CHICKEN ♦ 12.99

Gouda, apple, lettuce, bacon, Kaiser bun

ANGUS BURGER ♦ 11.99

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

LEMON ARUGULA FARFALLE ♦ 13.99

Bowtie pasta, arugula, tomato, roasted garlic
lemon 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, Arugula salad - 2.99

FILET OF BEEF WITH TOMATO

BACON RISOTTO ♦ 39.99

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

DIJON GARLIC RIBEYE ♦ 29.99

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

SIRLOIN WITH ROASTED GARLIC

BUTTER ♦ 24.99

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

BACON WRAPPED GOAT

CHEESE CHICKEN ♦ 23.99

Hash browned potatoes, summer succotash

BOURBON BBQ CHICKEN WITH

PICKLED WATERMELON ♦ 22.99

Airline chicken breast, Yukon Gold roasted potatoes, sautéed spinach

PORK CHOP WITH

TOMATO GRAVY ♦ 25.99

Bone in pork chop, summer squash casserole, sautéed green beans

SALMON WITH SHALLOT

GRAPEFRUIT SAUCE ♦ 24.99

Yukon Gold roasted potatoes, sautéed asparagus

JUMBO LUMP CRAB CAKES ♦ 27.99

Jumbo lump crab cakes, roasted corn, sautéed spinach, roasted corn remoulade

FOR THE LIGHTER APPETITE

CHICKEN TENDERS ♦ 13.99

Fries, coleslaw, honey mustard dressing

TOMATO PIE ♦ 13.99

Tomatoes, cheeses, fresh basil, salad

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, roasted corn, fried green tomatoes, fried okra, spinach, roasted tomato

FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets

Fries, coleslaw, roasted corn 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.



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270-685-5878

THEMILLERHOUSERESTAURANT.COM