

THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES • 10.50

Fried green tomatoes, watermelon salsa

BACON WRAPPED SHRIMP • 15.99

Bacon wrapped jumbo shrimp, bourbon BBQ sauce

STUFFED JALAPENOS → 11.99

Stuffed with cream cheese, jack cheese, bacon, fried

GRILLED PEACHES • 12.99

Peaches, fresh mozzarella, peach and cilantro sauce

SALADS

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

THE MILLER HOUSE SALAD OR CAESAR SALAD • 9.99

add chicken - 5.50, salmon or shrimp - 6.99

ARUGULA SALAD • 12.99

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

COBB SALAD • 13.99

Romaine, turkey, blue cheese, tomato, avocado, egg, bacon

SOUTHERN FRIED CHICKEN SALAD ◆ 13.99

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

SOUP AND SANDWICH OR SALAD • 11.99

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

SUMMER CROSTINI • 12.99

Smashed avocado, roasted corn, tomato, feta

PIMENTO CHEESE • 12.99

Warm pimento cheese, baguette and flatbread

SOUTHERN SAMPLER • 15.99

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

SOUP DU JOUR

5.99/ cup • 7.99/bowl Choice of house made soups

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, romaine lettuce, mayonnaise

GRILLED CUBAN ◆ 14.99

Roasted pork, ham, Dijonnaise, Swiss, pickle

ANGUS BURGER ◆ 13.99

Half-pound burger, Kaiser bun with lettuce, tomato, red onion, pickle add cheese - 0.75, add bacon - 1.25

FARFALLE WITH ARUGULA LEMON CREAM ◆ 14.99

Bowtie pasta, arugula, tomato, roasted garlic lemon cream sauce

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, Arugula salad - 3.50

FILET OF BEEF WITH CORN PUDDING • 42.99

Seared 8 oz. filet , demi-glace, fresh corn pudding, sautéed asparagus

RIBEYE WITH RED PEPPER RISOTTO • 33.99

Seared 12 oz. rib-eye, roasted red pepper risotto and Worcestershire glazed mushrooms

SIRLOIN WITH ROASTED GARLIC BUTTER • 26.99

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

BACON WRAPPED GOAT CHEESE CHICKEN • 26.99

Yukon Gold roasted potatoes, summer succotash

AIRLINE CHICKEN WITH HERB JUS • 25.99

Airline chicken breast, summer squash casserole, sautéed green beans

PORK CHOP WITH PEACH BALSAMIC SAUCE • 27.99

Double bone pork chop, Yukon Gold mashed potatoes and sautéed spinach

BOURBON GLAZED SALMON • 26.99

Yukon Gold roasted potatoes, grilled vegetables

JUMBO LUMP CRAB CAKES • 28.99

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

FOR THE LIGHTER APPETITE

CHICKEN TENDERS • 14.99

Fries, coleslaw, honey mustard dressing

TOMATO PIE ◆ 14.99

Tomatoes, cheeses, fresh basil, salad

MEATLOAF • 14.99

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

SUMMER VEGETABLE PLATE • 14.99

Yukon Gold mashed potatoes, green beans, roasted corn, fried green tomatoes, fried okra, spinach, roasted tomato

FRIED CATFISH FILLETS

13.99/ one fillet ◆ 16.99/ two fillets Fries, coleslaw, dill 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.



270-685-5878
THEMILLERHOUSERESTAURANT.COM