



Brunch

Chicken and Waffle | \$12

House fried chicken, Belgian waffle, maple/pecan butter, buffalo hot sauce and bacon crumbles. Served with Maple Syrup.

Cotton Gravy and Biscuits | \$10

Buttermilk biscuits spread with pimento cheese topped with scrambled egg, griddled new potato and sausage gravy.

Oven-Fired Frittata | \$10

Oven baked eggs with onions, green bell peppers, country ham, mushrooms, and cheddar cheese. Served with a side of fried new potatoes.

Crab Eggs Benedict | \$13

Southern take on the classic with buttermilk biscuits, crab, poached eggs and hollandaise.

Challah French Toast | \$10

House made challah French toast served with a side of griddled new potatoes.

The Mill | \$11

Breakfast pizza topped with sausage gravy, roasted red pepper, griddled new potato, scrambled eggs and cheddar cheese.

The Riverside | \$12

Breakfast pizza topped with white sauce, roast pork belly, red onion, house made hot sauce, swiss fontina cheese and a sunny side up egg.

Granola & Yogurt | \$9

Fresh apples, red grapes, dried cranberries and candied walnuts.

Starters

Calamari | \$12

Smoked Tomato Aioli • Grilled Lemon

Hummus Platter | \$11

Roasted Garlic Hummus • Marinated Artichoke Salad • Vegetable Giardiniera • Feta Cheese • Tzatziki Sauce • Flat Bread

Buffalo Fried Oysters | \$13

Buffalo Sauce • Buttermilk Blue Cheese Crumbles • Celery Salad

Blue Crab Gratin | \$13

Blue Crab Creamed With Sherry • Aged Gruyère • Flat Bread

Confit Chicken Wings | \$12

Choice Of Buffalo Sauce • BBQ Sauce • House Dry Rub

She Crab Soup | \$7

Soup Du Jour | \$4

Specialty Pizzas

Cheese | \$9

Red Sauce • Mozzarella

Pepperoni | \$10

Red Sauce • Mozzarella • Pepperoni

Margherita | \$11

Pomodoro Sauce • Fresh Mozzarella • Basil

The Dan | \$12

Red Sauce • Roasted Red Pepper • Sautéed Mushroom • Pepperoni • Mozzarella

Pesto | \$12

Pesto Sauce • Roasted Chicken • Artichoke Hearts • Kalamata Olives • Fresh Mozzarella • Parmesan

Entrée Salads

Choice Of Dressings: Balsamic Vinaigrette • Ranch • Blue Cheese •

Italian Vinaigrette • Whole Grain Mustard Vinaigrette • Caesar

Baby Spinach | \$11

Fried Artichoke Hearts • Bacon • Pickled Red Onion • Candied Walnuts • Hard Boiled Egg • Goat Cheese

Caesar | \$11

Romaine • Grilled Kale • Parmesan • Croutons

Wedge | \$10

Baby Iceberg • Tomato • Bacon • Cucumber • Red Onion • Pickled Celery • Buttermilk Blue Cheese Crumbles • Croutons

Vineyard | \$11

Mixed Greens • Red Grapes • Candied Pecans • Dried Cranberries • Apple • Buttermilk Blue Cheese Crumbles

Greek | \$11

Chopped Romaine • Cucumber • Red Onion • Sun Dried Tomato • Feta Cheese • Crispy Chickpeas • Kalamata Olives • Roasted Red Peppers • Oregano • Red Wine Drizzle

Add On: Salmon | \$5 • Shrimp | \$6 • Tuna | \$6 • Roast Chicken | \$4

Burgers & Sandwiches

Burgers Served Pink Or No Pink On A Challah Bun With Lettuce • Tomato •

Pickle • Red Onion. Choice Of Fries • Housemade Potato Chips.

*The Cotton | \$12

Our Classic ½ Pound Burger. With Or Without Cheese

Turkey Burger | \$12

Roasted Garlic Jam • Baby Spinach • Lemon/Rosemary Aioli • Brie Cheese

Tuna Steak | \$14

Charred Pineapple Salsa • Fried Avocado • Arugula • Smoked Tomato Aioli • Challah Bun

Havana | \$13

Roast Pork Belly • Capicola Ham • Pickled Red Onion • Swiss Cheese • Chili/Lime Aioli • Hoagie Roll

Kids Only

Mac And Cheese | \$6

Cheese Or Pepperoni Pizza | \$6

Grilled Cheese | \$6

Served with Fries Or Side Salad

Mini Burger | \$7

With Or Without Cheese • Fries

Dessert

Fried Oreos | \$7

Double Stuffed Oreos In Funnel Cake Batter • Vanilla Ice Cream • Chocolate Sauce

Key Lime Pie | \$6

Crème Anglaise • Lime Syrup

Brownie Sundae | \$7

Candied Pecan Brownie • Vanilla Ice Cream • Caramel Sauce

Blackberry Shortcake | \$6

Buttermilk Biscuits • Blackberry Compote • Whipped Cream



Whites by the Glass

Pinot Grigio: Zenato Italy |\$7.75 / \$26
Apple Bouquet reminiscent of fresh flowers

Pinot Gris: Adelsheim Oregon |\$12 / \$42
Fruity and flowery medium body

Riesling: Karl Erbes Kabinett Germany |\$10 / \$36
For the sweet tooth with good acidity

Sauvignon Blanc: Wither Hills New Zealand |\$8.50 / \$30
Lovely grapefruit flavors

Sauvignon Blanc: Cono Sur Chile |\$6.75 / \$23
Grassy with apple flavors

Chardonnay: Mer Soleil California |\$12 / \$44
Rich and buttery full bodied

Chardonnay: Man Vintners France |\$7.50 / \$26
No oak crisp apple flavors

Moscato: Uvaggio California |\$9.50 / \$35

White Bottles

Chenin Blanc: Pichot Vouvray France |\$35
Very fruity with a flinty finish

Sauvignon Blanc: Honig California |\$33
Rich with tropical fruit flavors

Sauvignon Blanc: Rossignole Sancerre France |\$38
World's most celebrated Sauvignon Blanc

Semillon / Sauvignon Blanc: Ch Haut La Pereyre France |\$25
Apricot ginger and honey notes

White Blend: Ox Eye Virginia |\$33
Off dry pear and apple notes

Pinot Blanc: Paul Blanck France |\$24
Apple lemon and ginger spices

Chardonnay: Normand Macon La Roche France |\$38
Stony bouquet with lime and granite on palate

Chardonnay: Trefethen California |\$36
Orange blossom and lemon • creamy finish

Sparkling by the Glass

Prosecco: Carra Italy |\$9 / \$32
Intense flowers with hints of bread crust

Blanc de Blancs: Larousse France |\$6.75 / \$23

Reds by the Glass

Pinot Noir: Angeline California |\$8.50 / \$30
Delicate and fresh with soft tannins

Merlot: Milbrandt Washington |\$9.50 / \$34
Black cherry flavors with medium body

Tempranillo/Grenache: Honoro Vera Spain |\$6.75 / \$23
Tobacco • herb and berry flavors

Cote du Rhone: Perrin France |\$8 / \$28
Robust hearty spicy red

Malbec: Tilia Argentina |\$6.75 / \$23
Blackberry and violet notes full bodied

Cabernet Sauvignon: True Myth California |\$12 / \$45
Blackberry pepper and cassis on palate

Cabernet Sauvignon: Ross Andrew Washington |\$11 / \$40
Black currant with herb aromas long finish

Red Blend: Ghostrunner California |\$8.75 / \$31
Mixed berries with a hint of spice

Zinfandel: Beran California |\$12.00 / \$44
Blueberry notes full bodied

Red Bottles

Pinot Noir: Argyle Oregon |\$38
Red currant and rose petal on nose medium body

Pinot Noir: Paul Hobbs California |\$45
Bright red cherries • plums and mint

Red Blend: Avignonesi Vino Nobile Italy |\$50
Red fruits and dried violets on palate

Merlot: L' Ecole Washington |\$38
Concentrated blueberry and cherry full bodied

Syrah: Qupe California |\$30
Black pepper • rosemary and earthy flavors

Cabernet Sauvignon: Duckhorn Decoy California |\$43
Lush fruit is balanced by smooth • rich tannins

Poggio dell'Aquila: Rosso di Montalcino |\$50
Intense and elegant with aromas of black currant • raisins and prunes

Beverages

Coke • Diet Coke • Sprite • Tea • Sweet Tea |\$2.50

Fresh Squeezed Lemonade • Arnold Palmer |\$2.95

Acqua Panna Spring Water •
San Pellagrino Sparkling Water • 500 ml |\$3.50

Fever Tree: Ginger Ale • Ginger Beer •
Soda Water • Tonic Water • 500 ml |\$3.50

Coffee Greenberry's Coffee • Charlottesville • Va.
Sumatra or House Blend Decaf |\$2.95