



MILLIE'S SIGNATURE MESSAGES 3

Devil's Mess gf	\$14.00
spicy Italian sausage, onions, green peppers, garlic, tomatoes & mild curry with avocado garnish	
Veggie Mess gf.v	\$13.00
eggplant, carrots, celery, onions, garlic, green peppers, tomatoes & mild curry with avocado garnish	
Cajun Mess gf .	\$14.00
andouille sausage, crawfish, tomatoes, onions & peppers	

SALADS 3

House Salad gf . v	\$11.00
mixed organic greens, roasted red peppers, red onion, brie, avocado & citrus vinaigrette	
Millie's Caesar Salad	\$11.00
Romaine, croutons, pecorino romano, toasted pine nuts & Caesar dressing [GF option available] [+1.50 for anchovies]	
Grilled Salmon+ & spinach salad gf	\$15.00
with avocado, red onion & citrus vinaigrette	

SIDES 10

two eggs*	\$3.00
country ham	\$3.00
bacon	\$4.00
Millie's potatoes	\$4.00
wheat toast	\$2.50
cheesy herb grits	\$3.00
Byrd Mill stone-ground grits	
chicken breast	\$5.00
grilled chipotle-marinated breast	
gf toast	\$3.00
AnnaB's gluten-free multigrain	
everything bagel	\$3.00

grilled croissant

\$2.50

SANDWICHES & SUCH 6

Grilled Eggplant & Brie Sandwich v

\$12.00

on whole-grain wheat toast, with lettuce, tomato & mayo

Black Bean & Cheddar Cheese Burrito v

\$10.00

with pico de gallo & cilantro-lime sour cream on a grilled flour tortilla [GF option available]

Grilled Chipotle-Marinaded Chicken Sandwich

\$12.00

with lettuce, tomato, pickle & mayo on a brioche bun [+1 for cheese; +2 for bacon]

Grilled Half-Pound Angus Burger+

\$14.00

on a brioche bun, with lettuce, tomato, mayo & pickle [+1 for cheese or egg*; +2 for bacon]

BLT & avocado Sandwich

\$11.00

Virginia bacon, lettuce, tomato, avocado & mayo on whole-grain wheat toast [+1 for egg*]

veggie wrap v

\$11.00

with roasted red peppers, spinach, grilled eggplant & zucchini, cheddar & Bombay sandwich spread in a grilled roasted red pepper wrap
[GF + vegan option available]

ENTREES 12

Huevos Rancheros gf.v

\$13.00

two fried eggs* over corn tortillas with black beans, ranchero sauce, melted white cheddar, pico de gallo & cilantro-lime sour cream

shiitake, Tomato & White Cheddar Omelette gf.v

\$12.00

Avocado, Tomato & White Cheddar Omelette gf.v

\$12.00

Lump Crab & Scrambled Egg* Enchilada

\$16.00

with white cheddar in a large grilled flour tortilla, finished with spicy tomato sauce & cilantro-lime sour cream [GF option]

Devil's Shrimp & Grits gf

\$16.00

sautéed shrimp, spicy Italian sausage, onions, tomatoes, garlic, bell peppers & a mild curry sauce over cheesy herb Byrd Mill Grits, finished with Pecorino Romano & lemon

Thai Spicy Shrimp gf

\$16.00

Millie's famous sautéed shrimp & rice noodles with asparagus, shiitake mushrooms, red cabbage, sambal & coconut milk, garnished with cilantro, peanuts & lime

Eggs Ben-Gurion

\$15.00

toasted everything bagel with smoked salmon, two poached eggs* & hollandaiseR

Millie's Corned Beef Hash gf

\$16.00

braised beef brisket, two poached eggs*, onions, green peppers, potatoes & hollandaiseR

Scrambled Eggs & Lobster

\$17.00

with bacon, tomatoes, shiitake mushrooms, puff pastry & hollandaiseR

Eggs Benny .	\$15.00
grilled croissant with Padow's country ham, two poached eggs* & hollandaiseR	
Grilled Marinated Flank Steak & Eggs gf	\$15.00
with two poached eggs*, grilled asparagus & hollandaiseR	
Grilled Salmon gf	\$15.00
with two poached eggs*, grilled asparagus & hollandaiseR	

BEER 12

Allagash White	\$5.00
Portland, Maine	
Amstel Light	\$5.00
Amsterdam, Netherlands	
stella artois	\$5.00
Belgium	
pbr	\$4.00
Pabst Brewing Co., Wisconsin [16 oz]	
duvel belgian golden ale	\$7.00
Belgium	
Tecate	\$5.00
Baja California, Mexico [16 oz]	
Bell's Two Hearted Ale	\$6.00
Kalamazoo, Michigan	
Cerveza Pacífico Clara	\$5.00
Sinaloa, Mexico	
budweiser	\$4.00
Anheuser-Busch, USA	
all day ipa session ale	\$5.00
Founders Brewing Co., Michigan	
kronenbourg 1664 blanc	\$5.00
Alsace, France	
guinness stout	\$7.00
Dublin, Ireland [draught can . 16 oz]	

VIRGINIA BREWS 7

buskey dry hard cider	\$6.00
Buskey Cider, Richmond [16 oz]	

legend brown ale	\$5.00
Legend Brewing Co., Richmond	
Our Daily Pils	\$6.00
Basic City Beer Co., Waynesboro	
Saison Farmhouse Ale	\$6.00
Ardent Craft Ales, Richmond	
singel blonde ale	\$6.00
Hardywood Park Craft Brewery, Richmond	
Richmond Lager	\$5.00
Hardywood Park Craft Brewery, Richmond	
stone delicious ipa	\$6.00
Stone Brewing, Richmond [gluten reduced]	

N/A BEVERAGES 11

fountain Soda	\$2.50
Coke, Diet Coke, Ginger Ale, Sprite	
Bottled Soda	AVAILABLE OPTIONS
Sprecher Root Beer, Gosling's Ginger Beer, GuS Grown-up Soda [ask for flavors]	
	\$3.50
	Gus: \$4.00
mineral water	\$3.75
Topo Chico	\$3.00
milk	\$3.15
Coffee	\$3.00
[Gaviña French Roast]	
hot tea	\$3.00
iced tea	\$3.00
unsweetened	
juice	\$3.75
orange, apple, grapefruit, V8, cranberry, pineapple	
Hot Chocolate	\$3.25
Virgin Bloody Mary	\$5.00

FAVORITES 13

Evil Keevil	\$8.00
our infamous rum punch: Cruzan White Rum, Malibu Coconut Rum, pineapple juice, orange juice & cranberry juice, with lime	

Millie's Famous Bloody Mary	\$8.00
a house classic for 30+ years: a pint glass of our own housemade bloody mary mix with vodka	
Millie's Premium Bloody	\$10.00
[add Tito's Handmade Vodka or locally made Cirrus Vodka, both GF]	
Bloody Maria	\$8.00
[w/Sauza tequila instead of vodka]	
Millie's Mimosa	\$8.00
a pint glass of sparkling wine with a splash of orange juice [ask about our other variations]	
Beermosa	\$8.00
Kronenbourg 1664 Blanc & orange juice	
manmosa	\$9.50
vodka, sparkling wine & orange juice	
Poinsettia	\$8.00
cranberry juice & sparkling wine	
Irish Coffee	\$8.00
Gaviña French Roast Coffee, Jameson Irish Whiskey, Carolans Irish Cream & whipped cream	
Dark 'n' Stormy	\$8.00
Mount Gay Rum, Myers's Dark Rum, Gosling's Ginger Beer & lime	
Millie's Mule	\$8.00
vodka, Gosling's Ginger Beer & fresh lime juice	
Greyhound	\$8.00
vodka & grapefruit juice, with lime	
RVA cosmopolitan	\$11.00
Cirrus Vodka, Cointreau & cranberry juice with fresh lemon, served up	