

LUNCH MENU

STARTERS

Seafood Chowder

Creamy chowder made with carrots, potatoes, and fresh seasonal seafood served with oyster crackers. Cup \$4 Bowl \$5

Soup of the Day

Made fresh daily. Cup \$4 Bowl \$5

Virginia Blue Fin Crab Dip

Baked blue fin lump crab meat folded with spices and cream cheese. \$9

Sun-dried Tomato Quesadilla

Sun-dried tomato tortilla with sautéed spinach, mushrooms, caramelized onions, Monterey jack, cheddar and goat cheeses. \$8

*Add sliced grilled chicken \$3

Baked Brie

Brie cheese with spiced walnuts wrapped in puff pastry served with honey drizzle and sliced granny smith apples. \$8

SALADS

Add Grilled Chicken \$3 / Add Grilled Salmon Filet \$4

Add Broiled Crab Cake \$5 / Add Grilled Shrimp \$4

Harvest Salad

Fresh romaine and baby greens with granny smith apples, dried cranberries, sliced onions, goat cheese crumbles, spiced walnuts, sun-dried tomatoes, and red grape vinaigrette. \$8

Caesar

Crisp romaine lettuce tossed with creamy Caesar dressing, fresh parmesan cheese and country-bread croutons. \$7

Spinach Salad

Fresh spinach, crisp bacon, mushrooms, sliced red onions, carrots, cherry tomatoes, warm brie cheese, and spiced walnuts. \$8

Grilled Steak Salad

Grilled beef tenderloin over romaine lettuce tossed in creamy horseradish dressing and topped with cherry tomatoes, grilled balsamic onions, and bleu cheese crumbles. \$12

Sante Fe

Fresh romaine, baby greens, cheddar and Monterey jack cheeses, black beans, diced tomatoes, roasted corn, red onions, Cajun seasoned chicken and crispy tortilla strips. \$10

Balsamic Vinaigrette, Bleu Cheese, Honey Dijon, Warm Bacon, Fat Free Italian, Oil & Vinegar, Ranch, Smoky Southwest, Red Grape Vinaigrette

WRAPS

Served with potato chips, french fries, coleslaw or potato salad

Substitute onion rings for an additional \$1.50

Substitute cup of soup or house salad for \$3

Cav Wrap

Char-grilled chicken, crisp bacon, Monterey jack & cheddar cheeses, lettuce, tomato, and smoky southwest dressing wrapped in a sun-dried tomato tortilla. \$9

Veggie Wrap

Baby spinach, diced tomatoes, onions, roasted red peppers, spiced walnuts, and feta cheese wrapped in a sun-dried tomato tortilla. \$8

Bleu Wrap

Grilled shaved prime rib, grilled balsamic onions, bleu cheese crumbles, creamy horseradish sauce, lettuce, and tomatoes wrapped in a sun-dried tomato tortilla. \$9

LUNCH SANDWICHES

Served with potato chips, french fries, coleslaw or potato salad.

Substitute onion rings for an additional \$1.50

Substitute cup of soup or house salad for \$3

Substitute Croissant for \$1

Seared Tuna Sandwich*

Fresh tuna seared rare with sesame aioli, pickled ginger, greens, and roasted red peppers served on a grilled kaiser roll. \$10

Reuben

Grilled corned beef, sauerkraut, russian dressing, and swiss cheese on marbled rye. \$9

Prime Rib

Grilled shaved prime rib, sautéed mushrooms, onions, and provolone cheese, served on a grilled kaiser roll with hot au jus. \$10

Crab Cake

Lump crab baked with shallots and dill, served on grilled kaiser roll with lettuce, tomato and chipotle lime remoulade. \$10

Mel's Croissant

Grilled turkey, warm crab dip, provolone cheese, lettuce, and tomato on a grilled buttery croissant. \$10

Meatloaf Sandwich

Char-grilled meatloaf, lettuce, tomato, and mayonnaise on toasted wheatberry bread. \$9

Char-Grilled Burgers*

Choice of bacon & cheddar or mushroom & swiss served with lettuce and tomato on a grilled kaiser roll. \$9

Grilled Chicken Cordon Bleu Sandwich

Char-grilled marinated chicken breast topped with Capicola ham, swiss cheese, lettuce, tomato and drizzled with a mornay sauce on a grilled kaiser roll \$9

Turkey Club

Triple stacked with turkey, crisp bacon, cheddar, lettuce, tomato and mayonnaise on toasted wheatberry bread. \$10

LUNCH PLATES

Asiago Encrusted Chicken

Fresh chicken cutlet encrusted with asiago cheese, finished with rosemary cream sauce, served over Israeli couscous with fresh vegetables. \$11

Thyme Orange Salmon

Marinated salmon filet drizzled with citrus vinaigrette atop Israeli couscous and served with fresh vegetables. \$12

Baby Back Ribs

½ rack of slow braised ribs basted with lager infused barbecue sauce served with coleslaw and french fries. \$12

Chicken Tender Platter

Southern fried chicken tenders with honey dijon dipping sauce served with coleslaw and french fries. \$9

millmont
GRILLE

1035 Millmont Street

Charlottesville, VA 22903

(434) 245-8646

millmontgrille@gmail.com

www.millmontgrille.com

Hours:

Open seven days a week!!

Lunch 11:00am-5:00pm Dinner 5:00pm-9:00pm

DINNER MENU

STARTERS

Seafood Chowder

Creamy chowder with carrots, potatoes and fresh seasonal seafood served with oyster crackers. Cup. \$4 Bowl \$5

Soup of the Day

Made fresh daily. Cup\$4 Bowl \$5

Shrimp & Grits

Smoked gouda grit cake with sautéed jumbo shrimp finished in a tomato Creole sauce. \$8

Virginia Blue Fin Crab Dip

Baked blue fin lump crab meat folded with spices and cream cheese. \$9

Sun-dried Tomato Quesadilla

Sun-dried tomato tortilla with sautéed spinach, mushrooms, caramelized onions, Monterey jack, cheddar and goat cheeses. \$8

*Add grilled chicken \$3

Crispy Calamari

Tender flash fried calamari served with homemade marinara sauce. \$8

Baked Brie

Baked brie cheese with spiced walnuts wrapped in a puff pastry, served with honey drizzle and granny smith apples. \$8

Pesto Bruschetta

Rosemary focaccia bread, basil pesto, melted provolone cheese with fresh basil & tomato salsa. \$7

Mozzarella Sticks

Eight cheese sticks, lightly battered, flash fried, and served with homemade marinara. \$8

Sesame Seared Tuna*

Sesame crusted seared rare tuna, sliced thin, and served with asian slaw finished with pineapple sweet chili sauce. \$9

KIDS MENU

*For children under 12 years old
All kids meals are \$4*

Cheeseburger and fries

Peanut Butter and Jelly Sandwich and fries

Grilled Cheese Sandwich and fries

Chicken tenders and fries

Hot dog and fries

Penne pasta with parmesan and butter or marinara sauce

DINNER ENTREES

Served with House Salad, Fresh Bread & Flavored Butter

Crab Stuffed Flounder

Fresh flounder filled with jumbo lump crab stuffing, finished with a light citrus cream sauce, and served with sautéed fresh spinach and Israeli couscous. \$18

Thyme Orange Salmon

Marinated salmon filet drizzled with citrus vinaigrette atop Israeli couscous and served with fresh vegetables. \$16

Baby Back Ribs

Slow braised ribs basted with lager infused barbeque sauce served with coleslaw and buttermilk mashed potatoes. ½ \$15 Whole \$20

Char-Grilled Ribeye*

Hand-cut ribeye steak with green peppercorn sauce, fresh vegetables and buttermilk mashed potatoes. \$20

Smoked Grits and Grilled Portabella

Smoked gouda grit cakes, grilled portabella ragout and wilted fresh spinach drizzled with balsamic reduction. \$13

Asiago Encrusted Chicken

Fresh chicken cutlets encrusted with asiago cheese and finished with rosemary cream sauce, served over buttermilk mashed potatoes with fresh vegetables. \$15

Char-Grilled Meatloaf

Char-grilled meatloaf dressed with wild mushroom demi-glaze and served over buttermilk mashed potatoes with fresh vegetables. \$14

Low-Country Crab Cakes

Broiled lump crab cakes with shallots and dill served with chipotle lime remoulade, fresh vegetables and Israeli couscous. \$19

Steak Fritas*

Beef tenderloin tips served with hand-cut steak fritas, southern style slaw and finished with compound butter. \$16

Greek Shrimp & Pasta

Garlic sautéed shrimp, calamata olives, capers, artichoke hearts, tomatoes, feta cheese, grilled onions, roasted red peppers & fresh sautéed spinach tossed with penne pasta. \$17

Seafood Tortellini

Sautéed bay scallops and tiger shrimp tossed with tri-color cheese tortellini in a roasted red pepper cream sauce. \$18

Char Grilled Pork Chop

A char-grilled 8oz pork loin chop served with rice pilaf and sautéed vegetables, crowned with an apple compote. \$18

*Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

DESSERTS

Made fresh in house

Seasonal Cheesecake

Light & airy cheesecake with a graham cracker crust. \$5

Crème Brulée

A dish of smooth custard with a caramelized sugar topping. \$5

Double Chocolate Torte

Deep flavors of decadent chocolate, layered with oreo crush, amaretto, and chocolate ganache. \$6

Apple Cobbler

Warm apple cobbler with a crunchy topping served with vanilla ice cream and warm cinnamon sauce. \$6

Ice Cream

Scoop of vanilla ice cream with your choice of chocolate, caramel or raspberry sauce. Topped with whipped cream \$2.50

WEEKLY SPECIALS

Margarita Monday

Have a case of the Monday blues? A 32oz margarita is just what you need to wash those blues away.

Jazz Tuesday

We've partnered with the Charlottesville Jazz Society to bring you great live jazz right here at Millmont. Every third Tuesday of the month join us from 7pm-9pm for a fun filled night of Jazz. Don't forget the great food and drinks!!

Wine-Down Wednesday

Join us for dinner on Wednesday to snag this fantastic deal. All you have to do is order two dinner entrees and any bottle of wine you choose will be discounted to half price!

Thirsty Thursday

With Friday just around the corner, why not celebrate with happy hour drink prices all day!! We know you're thirsty!!

Fishbowl Friday

Bartenders choice 32oz fishbowl drinks. Bring your friends, throw in a few straws and get your weekend started out right!

Savory Saturday

Come on in and try out our three course dinner special!! Your fantastic meal starts out with a salad, then a savory main course, and a sweet scoop of ice cream for dessert.

Brunch Special Sunday

Every Sunday we will have two brunch specials during our lunch hours. Pair one of our great brunch specials with a bloody mary, mimosa, or poinsettia for only \$4!!