



our kitchen is the size of a confession booth, with just as many problems... so have a few drinks and please allow ample time for the "hail marys" and "our fathers"

## a p p e t i z e r s

109 nachos \$ 9<sup>00</sup>

beef and bean chili, sharp white cheddar & nacho cheese, crumbled bacon, fresh jalapenos, diced tomatoes, fresh lettuce, sour cream, cucumber pico de gallo and a green tomato salsa

"everything that is wing" wings \$ 8<sup>00</sup>

1 ½ pounds of whole wings; choose hot, mild, or tequila lime barbeque with ranch or blue cheese & celery

mozzarella sticks \$ 7<sup>25</sup>

six cheese sticks with tomato basil marinara

pimento cheese spread \$ 4<sup>25</sup>

house made roasted red pepper & sharp white cheddar "pimento" cheese spread with tortilla or kettle chips

hand battered chicken tenders \$ 7<sup>50</sup>

fresh cut & hand battered chicken strips with ranch

loaded potato skins \$ 8<sup>25</sup>

five potato skins with meat chili, cheese, bacon, green onions & sour cream

## i n h o u s e s o u p s

Cup \$5 bowl \$7

lobster bisque

beef and bean chili

roasted red pepper & basil

## s a l a d s

Caesar salad - Chicken \$ 11<sup>25</sup>

crisp romaine lettuce topped with grilled chicken, our homemade Caesar dressing, croutons & parmesan

chicken cobb salad \$ 12<sup>25</sup>

grilled chicken, avocado, bacon, eggs, cheese, & tomatoes over mixed greens with your choice of dressing

fried chicken salad \$ 10<sup>50</sup>

hand battered strips of chicken on top of mixed greens with eggs, cucumbers, tomatoes, bacon, & cheese

fried green tomato salad \$ 8<sup>25</sup>

fried green tomatoes over field greens with goat cheese & a cucumber salsa with buttermilk ranch

## s a l a d d r e s s i n g s

ranch, bleu, honey mustard, caesar, honey balsamic

## p o b o y ' s

we use new orleans based

leidenheimer baking company's authentic french bread served with kettle cooked chips

Catfish \$ 9<sup>25</sup>

fried catfish with L, T, O, pickles & mayo

fried popcorn shrimp \$ 9<sup>50</sup>

fried popcorn shrimp with L, T, O, pickles & mayo

philly cheese \$ 9<sup>25</sup>

shaved rib-eye with american, onions & peppers

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

## b u r g e r s

add cheese and/or bacon \$0.25  
served with kettle cooked chips

millers burger \$ 7<sup>50</sup>

8 ounces of fresh ground chuck on a grilled roll with L, T, O & pickles

black n bleu ridge \$ 9<sup>50</sup>

millers burger blackened with bleu cheese crumbles, fried rings of red onion, lettuce, tomato & pickles

hotlanta burger \$ 9<sup>50</sup>

8 ounces of fresh ground chuck with fried green tomatoes, goat cheese, cucumber salsa, & field greens

pimento cheese burger \$ 8<sup>50</sup>

8 ounces of fresh ground chuck with fresh jalapenos, roasted red pepper pimento cheese, bacon & L, T, O.

not - so - veg burger \$ 9<sup>50</sup>

8 ounces of fresh ground chuck with avocado, cucumbers, L, T, O, pickles & lemon dill sauce

veggie burger \$ 8<sup>25</sup>

garden patty with avocado, cucumbers, L, T, O, pickles & a lemon dill sauce

## s a n d w i c h e s

served with kettle cooked chips

doc miller \$ 8<sup>25</sup>

grilled roast beef, sauteed onion, swiss cheese & horseradish sour cream sauce on grilled rye

the john brackett \$ 8<sup>25</sup>

grilled turkey, bacon, swiss, onions, & mayo on grilled rye

blackened chicken sandwich \$ 9<sup>00</sup>

blackened chicken breast with bacon, swiss cheese & minced jalapeno's, L, T, O & pickles on a grilled roll.

pimento cheese sandwich \$ 5<sup>00</sup>

roasted red pepper and white sharp cheddar pimento cheese on a soft roll

barbeque chicken \$ 9<sup>00</sup>

grilled chicken breast with tequila lime bbq sauce, L, T, O, pickles & swiss cheese on a grilled roll

## e n t r e e s

jambalaya \$ 9<sup>75</sup>

every family has their own recipe, this is ours for charlottesville. rice cooked with chicken, tasso ham, & andouille sausage topped with creole sauce & served with a side salad

fried Catfish \$ 9<sup>25</sup>

country breaded catfish served with charleston grits, tartar sauce & choice of one side

fish n chips \$ 10<sup>50</sup>

½ pound of beer battered atlantic cod, served w/ ff

chicken tender entree \$ 9<sup>25</sup>

fresh cut & hand battered strips of chicken, served with french fries

## s i d e s

charleston style grits - creole jambalaya  
french fries - kettle chips - side house salad  
grilled asparagus