



DINNER

THE OLE MILLIKEN STORE

STARTERS

SPINACH & ARTICHOKE DIP A \$14.99

creamy blend of spinach, tender artichokes, and three cheeses baked until golden. Served with warm, house-made crostini

FRIED GREEN BEANS *Crisp, golden-fried green beans served with our signature dipping sauce* \$11.99

FRIED OKRA *Lightly breaded and fried to perfection, served with our house made creole sauce* \$9.99

STUFFED PORTOBELLO MUSHROOMS *Savory portobello caps filled with caramelized onions and sautéed spinach. Topped with melted mozzarella* \$11.99

GRIT CAKES *Two crisp grit cakes topped with slow-cooked turnip greens, rich tomato gravy, and a dusting of parmesan cheese* \$12.99

SIGNATURE SALADS

THE WEDGE *A crisp wedge of iceberg lettuce topped with creamy blue cheese dressing, crumbled bacon, and diced tomatoes* \$15.99

KNIFE & FORK CAESAR *Romaine lettuce tossed in our homemade Caesar dressing, served atop toasted crostini. Finished with shaved parmesan* \$12.99

HOUSE SALAD *Crisp iceberg lettuce topped with tomatoes, cheese, cucumber, and croutons.* \$7.99

SHARABLE SIDES

TRIPLE MAC *Rich, creamy, and oven-baked to perfection with a trio of cheeses.* \$11.99

GARLIC PARM BRUSSELS SPROUTS *Roasted Brussels sprouts tossed in parmesan and garlic, drizzled with sweet balsamic glaze* \$12.99

BABY GARLIC HERB POTATOES *Tender baby potatoes roasted with fresh herbs and garlic butter.* \$10.99

TRUFFLE FRIES *Crispy hand-cut fries tossed in truffle oil and dusted in parmesan. Served with house-made aioli* \$13.99

LEMON PARMESAN ASPARAGUS *Fresh asparagus lightly grilled and finished with a touch of butter, parmesan, and lemon zest* \$9.99

BUTTERY MASHED POTATOES *Creamy mashed potatoes whipped with butter and cream.* \$10.99

...Load 'em up for an additional \$1.99

GREEN BEANS ALMONDINE *Fresh green beans sauteed with butter, toasted almonds, and a hint of lemon* \$9.99

REFRESHMENTS

Sweet Tea, Unsweet Tea, Fruit Tea, & Soda



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THE MAIN EVENT

BUTTERY HERB FRENCH CHICKEN *An airline chicken basted with fresh herbs and garlic butter, cooked to tender perfection and bursting with flavor. Nicely paired with Green Beans Almondine* \$21.99

BEEF STROGANOFF *Hand-cut tender beef slow-simmered in a creamy mushroom and onion Dijon sauce. Served over bed of buttery egg noodles* \$25.99

CATFISH *Hand-breaded catfish fillets served with golden house-made hushpuppies, hand-cut fries, and house coleslaw. A true Milliken classic* \$14.99

CREAMY BASIL PESTO PENNE PASTA *Penne pasta tossed in a velvety Alfredo-pesto sauce, topped with fresh mozzarella pearls and heirloom tomatoes* \$16.99

...Add chicken \$9 | shrimp \$12 | salmon \$10

SALMON *Farm-raised salmon grilled and finished with our Kentucky Bourbon glaze. Served alongside fresh lemon parmesan asparagus* \$24.99

OLE MILLIKEN MEATLOAF *Hearty meatloaf with a ketchup-based glaze sauce, topped with French Fried onions. Served with buttery mashed potatoes and savory gravy. A treasured family recipe.* \$15.99

10-OUNCE RIBEYE *Seared in a piping hot cast iron skillet and finished with garlic rosemary mushroom butter paired with roasted garlic mashed potatoes.* \$29.99

...Add blue cheese crumbles \$1.99 | shrimp \$12

SWEET TOOTH

SKILLET COOKIE \$9.99
A warm, house baked cookie served fresh from the skillet. Topped with creamy vanilla ice cream and a drizzle of rich chocolate sauce

BREAD PUDDING \$9.99
Apples baked into soft bread pudding and topped with luscious caramel. Our award-winning Southern dessert that steals the show every time

BANANA PUDDING \$8.99
Layers of creamy vanilla pudding, fresh bananas, and sweet wafers. A classic comfort dessert done the Milliken way

CHOCOLATE COBBLER \$8.99
Decadent, molten chocolate baked beneath a buttery crust. Pure indulgence in every bite

DESSERT FLIGHT \$15.99
A trio of our favorites: bread pudding, banana pudding, and chocolate cobbler