

Amis Mill Menu

Starters

†Smokehouse Sampler†

Our best smoked meats including brisket, ribs, pulled pork, smoked chicken quarter, smoked sausage, and texas toast. 12

†Cajun Queso and Chips†

Creamy white cheddar cheese made with sausage, pico, peppers, onions served with potato chips. 8

†Crawfish Tails†

Louisiana crawfish tail meat fried to a golden brown with Old Mill remoulade sauce. 10

†Fried Green Tomatoes†

Genuinely southern with crispy golden breading and served with our creole sauce. 8

†Blackened Steak & Taters†

Fried tater wedges topped with steak, melted cheese, bacon, and green onions. 9

†Smokin' Tater Nachos†

Potato chips topped with bbq smoked meats, queso, bacon, green onions and white bbq. 9

†Bayou Crab Cakes†

Fresh lump crab, shrimp, crawfish tail meat, onions, cornbread, sautéed and served with creole cream sauce. 10

†Truffle Parmesan Fries†

Battered fries tossed in white truffle and topped with parmesan and parsley. 8

Chicken

†Southern Chicken Strips†

Brined tender selects either fried, grilled, blackened served with choice of side. 9

†Cajun Smothered Chicken†

Grilled chicken topped with bacon, onions, peppers, and cajun queso served with side and soup or salad. 14

Soup & Salads

†Miss Ann's Apple Chicken Salad†

Mixed greens, craisins, candied pecans, red onion, apple, grilled chicken with apple vinaigrette. 13 (without chicken 10)

†Black & Bleu Salad†

Choice of blackened steak, chicken or shrimp atop mixed greens, blue cheese crumbles, bacon, sautéed onions & peppers. 13

†Salad & Soup Combo†

Choice of house salad or apple salad with soup of the day, gumbo, jambalaya or red beans & rice. 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Steaks

All steaks are cooked to temperature and served with a side and soup or salad.

†Rogersville Smoked Ribeye†

12oz. Slow smoked choice ribeye topped with fried onions, cajun demi, and horseradish cream sauce. 25
(12oz Handcut Ribeye 22)

†Blackened Big Creek Sirloin†

Blackened and topped with cajun butter. 17
(8oz Handcut Sirloin 14)

†Whiskey Bacon Filet Mignon†

Bacon wrapped and topped with drunk butter 25
(8oz Bacon Wrapped Filet 22)

†Nawlins Chopped Steak†

Fresh ground angus topped with peppers, onions, cajun demi. 15
(Chopped Steak 12)

Top your steak \$2

Cajun or Whiskey Butter

Sautéed Mushrooms

Onions & Peppers

Cajun Queso

Steak Combos \$4

Smoked Ribs

Smoked Chicken

Crawfish

BBQ Shrimp

Seafood

†Old South Seafood Platter†

Shrimp, catfish, crawfish tails, bayou cake, fries and cole slaw served either fried, grilled, or blackened. 22

†Cajun Fish & Chips Platter†

Fried, grilled, or blackened cajun whitefish served fries, hushpuppies, and cole slaw 12

†Atlantic Whiskey Salmon†

Fresh marinated salmon and either cedar plank roasted, grilled or blackened with a side and soup or salad. 17

†Farm Raised Rainbow Trout†

North Carolina farm raised trout, grilled or blackened and served with a side and soup or salad. 17

Sides

\$3 each or Pick 3 for \$8

Baked Potato, Sweet Potato, BBQ Baked Beans, Queso Mac N Cheese, Cajun Chips, Fries, Cajun Corn Cob, House Salad, Grilled Veggies, Fried Okra, Hushpuppies, or Cole Slaw.

Upgrade for \$1 more

Truffle Parmesan Fries, Red Beans & Rice, Gumbo, Jambalaya, Loaded or Queso Potato, Mashed Sweet Potatoes, Soup of the Day, or Apple Salad.

DESSERTS & ICE CREAM MADE DAILY

Cajun & Smoke

†Pick your Smokehouse Platter† (Pick two for 12 / Pick three for 16)

Choose from pulled pork, beef brisket, st. louis ribs, smoked sausage or smoked chicken quarter with choice of side and soup or salad.

†Creole Gumbo†

Chicken & andouille sausage simmered in a dark cajun roux over herbed rice

†Jambalaya†

Chicken & andouille sausage in a mildly spiced cajun rice blend

†Red Beans & Rice†

Louisiana style red beans and Andouille sausage over herbed rice

cup 4 / bowl 9

†Cajun Sampler†

Authentic cajun tour with gumbo, jambalaya, red beans & rice, crispy crawfish tails and remoulade sauce. 16

†Low Country Seafood Bake†

Shrimp, crawfish tails, cajun whitefish, andouille sausage, cajun corn cob, potatoes, onions and bell peppers with a creole buttery blend served with side. 18

Sandwiches

All sandwiches served with one side.

†Amis Signature Burger†

8oz Angus with fried green tomatoes, queso, onions, peppers, and bacon. 13
(Cheeseburger 10, Hamburger 9)

†Loaded Smokehouse Sandwich†

Your choice of pulled pork or beef brisket, bbq, fried onions, coleslaw, and white bbq. 11
(Pulled Pork Sandwich 9)

†Club Sandwich†

Three stories of honey ham, smoked turkey, bacon, provolone, cheddar, lettuce, tomato, red onion, mayo. 10

†Cajun PoBoy†

Your choice of golden fried cajun fish or shrimp served on a Gambino's roll with Old Mill remoulade sauce, lettuce, tomato, red onion. 10

†BBQ Chicken Club Sandwich†

Grilled chicken topped with bbq sauce, ham, turkey, cheddar, bacon, lettuce, tomato, onion and served on texas toast. 12

Beverages

†Coke Products, Sweet & Unsweet Tea, Coffee† 3

†Peach Sweet Tea or Charleston Hot Teas† 4

DRINK MENU

RED WINE

Bogle Merlot \$7 glass \$25 bottle

Bogle Cabernet Sauvignon \$7 glass \$25 bottle

Bogle Pinot Noir \$8 glass \$29 bottle

Bogle Petit Syrah \$8 glass \$29 bottle

WHITE WINE

Twisted Chardonnay \$7 glass \$25 bottle

Twisted Moscato \$7 glass \$25 bottle

Relax Pinot Grigio \$8 glass \$29 bottle

Relax Riesling \$8 glass \$29 bottle

COCKTAILS

Jake-A-Rita \$8

100% agave tequila, gran gala orange, oj, sweet n sour, lime

Swamp Fox Hurricane \$8

spiced rum, light rum, passionfruit, oj, lime.

Tennessee Roots \$8

george dickel#8, pineapple, simple syrup, ginger beer

Cajun Bloody Mary \$8

premium vodka, spicy charleston mary mix, cajun salt

Seasonal Sangria \$7

Ask your server for details

BEER

Domestic \$4: Bud, Bud Lt, Mich Ultra, Yeungling, Fat Tire, O'Douls, Miller Lt, Sam Adams

Imports \$5: Corona, New Castle, Heineken, Dos Equis, Negra Modelo, Stella, Blue Moon

Craft \$5: YeeHaw Red & YeeHaw IPA