

MILLSTONE TEA ROOM

REESTABLISHED 2001

first

Signature Tomato Bisque, Piment d'Espelette, Gruyere Cheese Toast
6.5

Pan Steamed Blue Mussels Swimming in Herbal White Wine Broth
9.5

Charcuterie Plate: Country Style Duck Terrine, Smoked Pork Rilletto, Prosciutto
10.5

Gulf Shrimp Tempura, Cucumber Melon Salsa, Ponzu, Chile Sauce
8.5

Handmade Russet Potato Gnocchi, Hand Crushed Basil Pesto, Parmigiano
7.5

Artisan Cheese Trio: Robiola-Bosina (Italy), Chaource AOC (France) & Garroxta (Spain)
10.5

main

Braised Virginia Rockfish, Fingerling Potatoes, Bacon Roasted Clams, Arugula Pistou
25.5

Jumbo Lump Crab Cakes, Tunisian Spiced Mashed Yams, Wilted Spinach
26.5

Lowcountry Shrimp & Stone Ground Grits, Two Organic Eggs
18.5

Bucatini with Asparagus, Wood Mushrooms & Pecorino Romano
17.5 (18.5 w/pancetta)

Pan Crisped Amish Chicken, Bistro Fries, Sautéed Mushrooms
19.5

Grilled Lamb Chops au Jus, Egg Noodles with Smoked Ham, Cabbage & Dill
26.5

Slow Roasted Pork Shoulder, Roasted Vegetables, Maple Balsamico
20.5

Wild West Grilled Rib Eye Steak, Garlic Mashed Potatoes, Marinated Red Onions
25.5

JARED & MELANIE SRŠIC CHEF PROPRIETORS
MILLSTONE TEA ROOM

For your convenience, a eighteen percent service charge is added to parties of five or more.

Please, no separate checks for parties of ten or more.

9058 BIG ISLAND HIGHWAY BEDFORD VIRGINIA 24523 DIAL 540 587 7100

WEDNESDAY—SATURDAY LUNCH 11.30-2.00 DINNER @ 5.30

SUNDAY BRUNCH 11.30-3.00