



DAMASCUS OLD MILL menu

appetizers

- Fried Green Tomatoes** / Fresh green tomatoes fried with a cornmeal breading and topped with crispy bacon and pimento aioli. Served with Mocks Mill Slaw 10
- Smoked Trout Dip** / Served with Celery, Carrots and fried pita chips 12
- Whitetop Wings** / Deep fried chicken wings with your choice of Bourbon BBQ, House Dry Rub, Buffalo, Garlic Parmesan or Sweet Teriyaki. Served with veggies and your choice of dressing 10
- Chips and Salsa** / Fried corn tortilla chips served with fire-roasted salsa 5 Add cheese sauce for 2
- Pickle Chips** / Deep fried Pickle chips with Southwest Ranch Dipping Sauce 5
- Chef's Choice Appetizer Platter** / Fried green tomatoes, Wings and our house made smoked trout dip 24

salads

Our fresh mixed greens salad blend with seasonal red oak and green leaf lettuce tossed in your choice of dressing.
Add Grilled or Fried Chicken to any salad for 5

Dressings: Ranch, Honey Mustard, Bleu Cheese, Balsamic, White Balsamic Vinaigrette, Thousand Island, or Oil & Vinegar

Warm Kale Salad / Acorn Squash, Pecans, craisins, green apple, Bacon maple Vinaigrette 10 V

House Salad / Cherry tomatoes, Cucumbers, onions, carrots, and croutons 8

Side Salad 3

soup of the night

Bowl 8 Cup 5

burgers & baskets

Our hand crafted burgers are made with Premium Black Angus Beef and cooked medium. All burgers are served on a seeded bun and topped with crisp lettuce, vine ripened tomato and onion. Served with a pickle and your **choice of side**: Old Mill House Chips, Sweet Potato Chips, Mocks Mill Slaw, Beer Battered Fries, or Seasoned Vegetables

The Old Mill Burger / A classic with mayo, ketchup, mustard and American cheese 12

The Green Cove Burger / Caramelized onions, avocado, hickory smoked bacon, aged Swiss cheese, Roasted mushrooms, and Mayo 14

Chicken Tenders / Hand-breaded chicken breast tenders fried to a golden brown with ranch or BBQ 12

Clam Strips / Fried Clam Strips, Fries, Coleslaw, Cocktail and Tartar 12

autumn menu

Pumpkin Curry / Roasted Pumpkin and butternut Squash, Pumpkin Seeds, over Rice 12 V

Pair with Abingdon Vineyards Riesling

Honey Pecan Fried Chicken / Pecan crusted Chicken, Warm Pecan honey glaze, Mashed Potatoes, Southern style Cream corn 16

Pair with Abingdon Vineyards Steel Strings

Sarge's Pay Lake Whole Trout (Autumn edition) / Fall Hash (Squash, pumpkin, parsnip.) Maple praline butter and Southern Style Cream corn 28

Pair with Abingdon Vineyards White Oak

Ancho Chili and Coffee Rubbed Ribeye / Maple bourbon Butter, Roasted Brussels sprouts, Sweet potatoes, Pecans and Craisins 32

Pair with Abingdon Vineyards Game Changer

Bacon Wrapped Rabbit Loin / Brussels sprouts in warm Bacon Vinaigrette and mashed potatoes 30

Pair with Abingdon Vineyards Riverside Rosé

Filet Mignon / Polenta, Asparagus, Crispy Onion, and Whiskey mushroom Gravy 40

Pair with Abingdon Vineyards Hometown Red

Moroccan Spiced Bata / Moroccan spice rubbed Duck Breast, Honey Bourbon Sauce, Glazed Rainbow Carrots, and Stacked Potatoes 30

Pair with Abingdon Vineyards Riverside Rosé

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V = Indicates Vegetarian option without substitutions. Let your server know if you are Vegan