

SALADS

ROASTED VEGGIE SALAD \$12	CAESAR SALAD \$12	HOUSE SALAD \$9
» Roasted Veggies, Portobella Mushroom, Feta Cheese, Arugula tossed in a Greek Vinaigrette	» Parmesan, House-made Crostini, Breadcrumbs, Alici	» Iceberg, Tomato, Cucumber, Shaved Carrot, Choice of Dressing
CAPRESE \$13	STEAK SALAD \$16	HOUSE MADE DRESSINGS
» MCK Mozz, Heirloom Tomato, Arugula, Basil Oil, Balsamic Vinegar, Parmesan Crostini	» Flank Steak, House CROUTONS, Cherry Tomatoes, Mixed Greens, Roasted Tomato Vinaigrette	» Ranch, Caesar, Greek Vinaigrette, Blue Cheese, Roasted Tomato Vinaigrette, Oil & Lemon »

SIGNATURE MEAT DISHES

BLUE PLATE SPECIAL \$18

– Meat & 3 Style Plate Served on an Old-Skool Cafeteria Tray –
» Choose your protein, and we'll pair it with three freshly prepared sides of the day »

THREE MEAT PLATTER \$28

– Choose 3 Meats from our daily menu.
Served with Rice & Beans, House BBQ Sauce and Mustard Sauce –

PIZZA

Pizza's are 12 inches (6 slices)

NEW CRAB RANGOON \$23

» Lump Crab, Cream Cheese, Scallions, Thai Chili Sauce, House made Wontons »

QUATTRO QUESO \$19	THE MEAT SWEATS \$22	THE MARG \$17
» Burrata, Blue Cheese Crema, Parmigiano Reggiano, MCK Mozz	» Pepperoni, Sausage, Bacon, Roast Pork, Pickled Red Onion	» MCK Made Mozzarella, Cherry Tomatoes, Basil
IVANSKI \$21	FRIED BOLOGNA & CHEESE \$19	SHROOMS & ONION \$17
» Wood-Fired Chicken, Blue Cheese Crema, Celery, Red Onion, Franks Hot Sauce	» Mortadella, Straciatella, Pistachio Vinaigrette	» Roasted Mushrooms, Caramelized Onion, Thyme, Porcini Salt
GOOGOOTZ \$17	B.L.T. \$19	PICCANTE \$18
» Ricotta, Zucchini, Walnut Pesto, Mint, Honey	» Roasted Pork Belly, MCK Made Mozzarella, Arugula, Tomato, Herb Aioli	» N'duja (Spicy Sausage), Pepper Relish, Aged Provolone

B.Y.O.P. \$15

– BUILD YOUR OWN PIZZA STARTING WITH TOMATO SAUCE AND SHREDDED MOZZ. –
» Veggies +\$1 / Proteins +\$2 / 3 Toppings Max Suggested »

GLUTEN FREE PIZZA CRUST AVAILABLE - +\$5

PIZZACO

This is our sandwich version of a pizza. All Pizzaco's garnished with Arugula and Shredded Iceberg

🍷 Pizza + Taco = Pizzaco (Pee / ZAH/ KOH) 🍷

B.L.T. – Roasted Pork Belly, MCK Mozzarella, Arugula, Tomato, Herb Aioli	\$14
GOOGOOTZ – Ricotta, Zucchini, Walnut Pesto, Mint, Honey	\$12
IVANSKI – Wood-Fired Chicken, Blue Cheese Crema, Celery, Onion, Frank's Hot Sauce	\$14
FRIED BOLOGNA & CHEESE – Mortadella, Straciatella, Pistachio Vinaigrette	\$12
THE MEAT SWEATS – Pepperoni, Sausage, Bacon, Roast Pork, Pickled Red Onion	\$15
LIL' HAVANA – Fire Roasted Pork, Ham, Lusty Monk Mustard, House-made Pickles, Swiss	\$14
SHROOMS/ONION – Roasted Mushrooms, Caramelized Onion, Thyme, Porcini Salt	\$12
B.Y.O.P. – BUILD YOUR OWN PIZZACO Starting with Tomato Sauce & Shredded Mozzarella. » Veggies +\$1 / Proteins +\$2 / Max 3 Toppings	\$10

SIDES

"FRENCH FRIES" \$5	ROASTED VEGGIES \$5	BLACK BEANS & RICE \$5
MAC & CHEESE \$5	COLESLAW \$4	CUCUMBER SALAD \$4
GARLICKY COLLARDS \$5	SIDE CAESAR \$5	RANCH OR MARINARA \$1

DESSERTS

BASQUE CHEESECAKE – Whipped Cream, Berry Coulis	\$7
S'MORE – Graham Cracker Crust, Chocolate Ganache, House-made Marshmallow	\$8



@millcitykitchen

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We now deliver
via DoorDash & Toast