

Sunday — Thursday: 8 a.m. - 2 p.m.
Friday — Saturday: 8 a.m. - 8 p.m.



Hungry for more?
follow @EatAtEllies

appetizers

LOADED PORK PUB FRIES 14
Steak fries piled with our pulled pork and covered with Guinness beer cheese. Topped with diced tomatoes, pickled onions, and jalapeno.

PIMENTO CHEESE DIP 12
Cheddar jack and cream cheese dip blended with pimentos, served with crackers.

RED PEA HUMMUS 12
with sundried tomatoes and chipotle with pita

DEVILED EGGS 12
Hard boiled eggs with creamy Cajun filling topped with candied bacon, fresh jalapeño and smoked paprika.

GARLIC BUTTER STEAK BITES†15
Sirloin bites in garlic butter with potatoes, parmesan cheese, thyme and rosemary.

PULLED PORK SLIDERS 12
Topped with coleslaw, choice of carolina gold or bbq

SOUTHERN CHICKEN ROLLS 12
Deep fried with bell peppers, onions, black beans. Served with chipotle ranch.

ELLIE'S ONION RINGS 12
Onions fried in our famous batter. Served with chipotle ranch.

CHICKEN WINGS 12
Hot, BBQ, Carolina Gold

soups, salads & sandwiches

ALL SANDWICHES ARE SERVED WITH KETTLE CHIPS AND A PICKLE.
SUBSTITUTE SIDE OR CUP OF SOUP FOR 2.50 | SUBSTITUTE HALF SALAD OR BOWL OF SOUP FOR 3.50

DRESSINGS & ADDITIONS
Balsamic Vinaigrette, Ranch, Honey Mustard, Lemon Basil Vinaigrette, Blue Cheese, Caesar
Add Proteins:
Chicken 6, Shrimp 7, Salmon 8, Steak 8

HOUSE SALAD 7/12
Red onion, grape tomatoes, cucumber, shredded cheese, with your choice of dressing.

CAESAR SALAD 7/12
Romaine, parmesan, and cornbread croutons. Served with Caesar dressing.

ELLIE'S COBB 8/14
Mixed greens, applewood bacon, grape tomatoes, hard boiled egg, avocado, and blue cheese crumbles. Served with blue cheese dressing.

SEASONAL SALAD 8/15
Specially designed by our chefs with the freshest ingredients in mind.

SOUPS:
CUP 4 / BOWL 6
Tomato Basil / Soup of the Day

CHICKEN SANDWICH 14
Grilled or deep fried chicken breast with lettuce, tomato, cheddar cheese and cajun mayo on a brioche roll.
Add Bacon for \$2

GRILLED HAM AND CHEESE 13
Sliced black forest ham and cheddar cheese on grilled brioche.

MILLS PARK BURGER† 15
Our classic 8 oz cheeseburger with lettuce, tomato and cheddar cheese on a brioche roll.
Add Bacon \$2

CORGI CLUB 15
All-natural roasted ham and turkey, bacon, tomato, lettuce, on toasted brioche with mayonnaise.

CHICKEN SALAD CROISSANT 12
Shredded chicken, mayo, celery, red grapes and pecans on a fresh multi-grain croissant.

PULLED PORK 15
Ellie's specially seasoned spice blend with your choice of BBQ or Carolina sauce served on a brioche roll with a side of coleslaw instead of kettle chips.

entrées

ENTREES COME WITH TWO SIDES, EXCEPT AS NOTED OTHERWISE. UPGRADE TO A PREMIUM SIDE* FOR \$2

NEW YORK STRIP† 30
A 10 oz grilled New York Strip steak with compound butter, mashed potatoes and seasonal vegetables.

MARRY ME CHICKEN 21
Oven roasted chicken breast with a cream sauce consisting of sundried tomato, garlic and parmesan cheese, served with rice and seasonal vegetables.

OVEN ROASTED SALMON 24
Seared 6 oz salmon topped with an herb and garlic cream sauce, served with rice and asparagus.

SHRIMP SCAMPI 19
Spaghetti tossed in white wine lemon butter sauce, topped with shrimp and parmesan cheese.

SMOTHERED PORK CHOPS 22
Two pan-seared pork chops covered in a southern-style gravy served with mashed potatoes and seasonal vegetables.

THE CHICKEN & WAFFLE 18
Our take on this classic dish – specially battered and fried chicken served on a sweet waffle, drizzled with house made bourbon molasses and topped with honey butter. Served with Ellie's Potatoes.

CREOLE PASTA PRIMAVERA 19
A blend of sauteed seasonal vegetables, with spaghetti tossed in garlic, butter, and a cajun creole sauce.

PRIME RIB† 30

12 oz. of slow roasted prime rib, cooked to order. Served with our creamy mashed potatoes and sauteed seasonal vegetables.

ELLIE'S RICE AND BEANS 15
Red beans mixed with jasmine rice, bell peppers and mirepoix surrounded by a mild Cajun sauce. Add blackened or grilled salmon or chicken for \$6.

TRIPLE B-BQ, CHICKEN 20
Oven roasted chicken breast sauced in a bourbon, blueberry barbecue glaze with mashed potatoes and collard greens.

sides

SEASONAL VEGETABLES 4

FRENCH FRIES 4

FRESH FRUIT 4

ELLIE'S POTATOES 4

COLESLAW 4

COLLARD GREENS* 5.5

MACARONI & CHEESE* 5.5

ASPARAGUS* 5.5

young diners

\$9 EACH

CHICKEN FINGERS
Served with chips

MACARONI & CHEESE
Served with fresh fruit

CHEESE PIZZA
Add pepperoni for \$1

GRILLED CHEESE
Add ham for \$1 • Served with chips



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



VEGAN

SPLIT ENTRÉES WILL INCUR A \$3 SPLIT CHARGE. PARTIES OF TEN OR MORE WILL HAVE A 20% GRATUITY ADDED TO THE CHECK.

† Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please make your server aware of any food allergies.