



The Mill Menu

<https://menulist.menu>

200 Central Ave Suite 100 St. Petersburg, FL 33701, United States
(+1)7273173930 - <http://themillrestaurants.com/>



The menu of The Mill from St. Petersburg includes 169 dishes. On average, *dishes or drinks on [the menu](#)* cost about \$16.7. The categories can be viewed on the menu below. What [Alena Moen](#) likes about The Mill:

I love this restaurant! a combination of rustic industrial decor, fantastic eating every time we go there and the personal is always attentive without floating. you would expect to pay more for all this, but the prizes are in tune with everything they get. oh, and the margaritas are so yummy! many thanks to this special opportunity to make date at night so very enjoyable! we're coming back! [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical disabilities. What [Marlon Lemke](#) doesn't like about The Mill:

Crab and corn fritters were excellent. The octopus was nicely grilled but a bit chewy. Mussels were excellent. Scallops were very nice. The meatloaf texture was disappointing for me but the flavor was good. Too mushy. The greens were well flavored. [read more](#). At The Mill in St. Petersburg, **tasty pizza** is baked fresh using a traditional method, The barbecued food is freshly grilled here on an open flame. If you'd like something after-dinner treat for dessert, The Mill does not disappoint with its large selection of desserts, and you have the opportunity to try tasty American meals like **Burger or Barbecue**.

The Mill Menu



Main courses

CRAB

Antipasti

WATERMELON BRUSCHETTA \$12.0

Snacks

BRUSCHETTA

Sweets

CHOCOLATE CAKE

Chicken

SOUTHERN FRIED CHICKEN \$13.0

Baguettes

PORK BELLY BAGUETTE \$12.0

Starters

SEARED DIVER SCALLOPS \$27.0

Breaded Special Rolls

APPLES

Appetizer

CRISPY SPARE RIBS \$13.0

Beer

ROTATING CIDER SELECTION

Platters

PLATTERS

Muffins

APPLE STREUSEL \$13.0

Beilagen & Extras

POTATO CHIPS

Beverages

HOT TEAS \$3.0

Sweets & Desserts

APPLE FRITTER \$9.0

Entrees

SHRIMP AND GRITS \$21.0

Alcoholic Beverages

ALCOHOLIC BEVERAGES

Featured Drinks

FRENCH PRESS COFFEE

Heavenly Omelettes

BISCUITS GRAVY \$10.0

Most Popular

EL DUDERINO \$12.0

Special Combination Plates

NON-ALCOHOLIC BEVERAGES

Charcuterie

DUCK BACON

The Mill Menu



Port Wine

SANDEMAN 10 YEAR

Black Tea

MORNING DEW

\$12.0

Breakfast Plates

HUEVOS RANCHEROS

\$13.0

Sushi Or Sashimi

OCTOPUS

Land

DUCK CONFIT CASSOULET

\$17.0

Cage Free Eggs

CHEF'S BREAKFAST

Liquer

GRAND MARNIER QUINTESSENCE

Dessert Cocktails

ABSINTHE MINDED

\$14.0

All Up In Our Grill

PORK TOMAHAWK

\$29.0

Copeland's Classics

CHEF'S DAILY FEATURE

To Accompany

TRUFFLE FRIES

Drinks

DRINKS

Asador's Steaks

RIBEYE

Brandy, Grappa

GRAND MARNIER 1880

Lunch Sammys

KIMMELWECK BEEF

\$13.0

Banquets & Catering

OFF-SITE EVENTS

Chef's Select Menu

CHEF'S SELECT MENU

Crudo e Stagionato

FOIE GRAS TORCHON

Cordials, Cognacs, Apéritifs

GRAND MARNIER 100 YEAR

Briazz Sandwiches

SOUTHERN BELLE

\$14.0

Classic Quality Lunch

THE MILL BURGER

\$13.0

Uncategorized

BUTTERMILK FLAP JACKS

\$10.0

The Mill Menu



Appetizers

CHEF'S SELECT SOUP	\$8.0
CRISPY ROAST DUCK	\$25.0

Starters & Salads

FRIES
SHRIMP

Small Plates

THE BREAKFAST CLUB CHEESE AND CHARCUTERIE	\$25.0
BREAKFAST HAND PIES	\$12.0

Brunch Entrees

SOUTHERN FRIED SHRIMP GRITS	\$17.0
THE JOJO	

The Lighter Side

HOUSE SMOKED TURKEY NAAN	\$11.0
CLUB MED NAAN	\$12.0

Cheese & Charcuterie

ACCOUTREMENT
CHEF'S SELECTION OF SEASONAL ARTISAN CHEESES

Lunch Small Plates

PIMENTO CRAB CORN FRITTERS	\$14.0
CARAMELIZED MAPLE BUTTERNUT SQUASH HUMMUS	\$9.0

SECOND PLATES

APPLE CIDER SORGHUM BRAISED PORK BELLY	\$16.0
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CIDER BRAISED MUSSELS	\$15.0
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Brunch Sammys

NOT YOUR MOMMA'S GRILLED CHEESE	\$13.0
THE GARDEN NAAN	\$10.0

Dessert

JOVANA TRY THIS CAKE!	\$14.0
POUNDCAKE GRILLED CHEESE	\$13.0
THE MILL CAMPFIRE	\$13.0

Coffee

ESPRESSO	\$3.0
DOUBLE ESPRESSO	\$5.0
CAPPUCCINO	\$5.0

Bubbles

VUEVE DE VERNAY NV [FRANCE]	\$8.0
NINO FRANCO RUSTICO PROSECCO 2015 [VENETO, ITALY]	\$12.0
SOFIA ROSE [MONTEREY COUNTY, CA]	\$12.0

Sauvignon Blanc

WITHER HILLS 2015 [MARLBOROUGH, NEW ZEALAND]	\$10.0
ST. SUPERY 2016 [NAPA, CALIFORNIA]	\$10.0
Craggy Range 2016 [MARTINBOROUGH, NEW ZEALAND]	\$50.0

Chardonnay

HAHN 2015 [MONTEREY, CALIFORNIA]	\$10.0
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The Mill Menu



VIRGINIA DARE 2025 [RUSSIAN
RIVER VALLEY, CALIFORNIA] \$16.0

PAHLMAYER 2013 [NAPA,
CALIFORNIA] \$100.0

Port

SANDEMAN 20 YEAR

SANDEMAN 30 YEAR

SANDEMAN 40 YEAR

Brunch Big Plates

SAUSAGE WAFFLE BENNY \$15.0

THE THREE \$13.0

DUCK CONFIT FRITTATA \$13.0

El Duderino

COLD BREW TITO'S COFFEE VODKA

FROSTED FLAKE 50:50

WALNUT ALPINA

Pinot Noir

PALI 2015 [CALIFORNIA] \$8.0

LOUIS LATOUR DOMAINE DE
VALMOISSINE 2014 [PROVENCE,
FRANCE] \$10.0

ELOUAN 2015 [OREGON] \$13.0

VINCENT GIRARDIN POMMARD
2014 [BURGUNDY, FRANCE] \$85.0

Cabernet Sauvignon

CONCANNON 2015 [CENTRAL
COAST, CALIFORNIA] \$10.0

UPPERCUT 2015 [NAPA VALLEY,
CALIFORNIA] \$12.0

BR COHN 2015 [NORTH COAST,
CALIFORNIA] \$13.0

MT VEEDER 2014 [NAPA,
CALIFORNIA] \$65.0

The Mill Charcuterie

LAMB BELLY BACON

MILL PORK RINDS

OCTOPUS BACON

CANADIAN GATOR BACON

Third Plates

ESPRESSO SEARED TUNA \$31.0

PRIMAL CUTS

PORK SHANK POT PIE \$28.0

MEATLOAF WELLINGTON \$25.0

Coco Mill

KAHWA COFFEE

OAK AND PALM COCONUT RUM

GRAN DUQUE DE ALBA CRÈME FOAM

SHAVED CHOCOLATE

Salads

CHARRED BITTER GREENS \$13.0

PHYLLO FETA \$13.0

SOUTHERN BELLE SALAD \$14.0

THE MILL COBB SALAD \$11.0

MISTA

Other Whites

CHARLES CHARLES RIESLING 2016 \$8.0
[YAKIMA VALLEY, WASHINGTON]

MIRABEAU ROSE 2016 [COTES DE
PROVENCE, FRANCE] \$11.0

The Mill Menu



HELFRICH GEWURZTRAMINER
2015 [ALSACE, FRANCE] \$11.0

J. HOFSTÄTTER PINOT GRIGIO
2016 [TRENTINO-ALTO ADIGE,
ITALY] \$12.0

HUGEL GENTIL BLEND 2015
[ALSACE, FRANCE] \$12.0

Lunch & Dinner Pre-Fix

LUNCH PRE-FIX #1

LUNCH PRE-FIX #2

DINNER PRE-FIX #1

DINNER PRE-FIX #2

DINNER PRE-FIX #3

Draft

BIG TOP BREWING CO. [SARASOTA, FL]

BIG STORM BREWING CO.
[CLEARWATER, FL]

COPPERTAIL BREWING [TAMPA, FL]

CYCLE BREWING [ST. PETERSBURG, FL]

CIGAR CITY BREWING [TAMPA, FL]

GREEN BENCH BREWING CO. [ST.
PETERSBURG, FL]

FUNKY BUDDHA BREWERY [OAKLAND
PARK, FL]

These types of dishes are being served

PIZZA

APPETIZER

BREAD

MEATLOAF

FISH

DESSERTS

MUSSELS

Cocktails

THE MILLHATTAN \$14.0

MILL OLD FASHIONED \$12.0

TAHONA \$12.0

THE MILL CIDER \$12.0

THAT GIN DRINK \$12.0

BIG CITY SOUR \$12.0

WHAT'S UP DOC? \$12.0

HEALTHY HANGOVER \$12.0

Bottles & Cans

STIEGL GRAPEFRUIT RADLER
[AUSTRIA] \$8.0

CIGAR CITY JAI ALAI IPA [TAMPA,
FL] \$7.0

HIGHLAND BLACK MOCHA STOUT
[ASHEVILLE, NC] \$7.0

PAIR O' DICE HONEY CREAM ALE
[CLEARWATER, FL] \$7.0

KONA LONGBOARD ISLAND LAGER
[KAILUA-KONA, HI] \$8.0

BREW BUS ROLLING DIRTY RED
ALE [TAMPA, FL] \$7.0

BELLS TWO HEARTED ALE IPA
[KALAMAZOO, MI] \$8.0

FEATURED BOTTLE SELECTIONS

Other Reds

JOEL GOTT MERLOT 2014 [NAPA
VALLEY, CALIFORNIA] \$10.0

BENZIGER MERLOT 2014
[SONOMA COUNTY, CALIFORNIA] \$11.0

DIRECTOR'S CUT ZINFANDEL 2014
[SONOMA COUNTY, CALIFORNIA] \$12.0

The Mill Menu

TRAPICHE BROQUEL MALBEC 2015 [MENDOZA, ARGENTINA]	\$11.0
CHATEAU DU CAILLAU MALBEC 2014 [CAHORS, FRANCE]	\$13.0
TORBRECK WOODCUTTER 'S SHIRAZ 2015 [BAROSSA VALLEY, AUSTRALIA]	\$14.0
MULDERBOSCH FAITHFUL HOUND BORDEAUX BLEND 2013 [STELLENBOSCH, SOUTH AFRICA]	\$14.0
SEGHEISIO OLD VINE ZINFANDEL 2013 [SONOMA COUNTY, CALIFORNIA]	\$70.0
BEAULIEU VINEYARD TAPESTRY BORDEAUX BLEND 2013 [NAPA, CALIFORNIA]	\$90.0

Dishes are prepared with



POTATOES
SHRIMPS
CHOCOLATE

HONEY

WATERMELON

PORK MEAT

DUCK

SCALLOPS

CORN



The Mill Menu



The Mill

200 Central Ave Suite 100 St.
Petersburg, FL 33701, United
States

Opening Hours:

Monday 17:00 - 22:00
Tuesday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00
Sunday 10:00-22:00

Made with menulist.menu

