

# Miller's DOWNTOWN

millersdowntown.com  
434-971-8511

## starters

BAR SNACK MIX 3.00

JALAPEÑO  
HUSHPUPPIES 4.75

WINGS 9.99  
hot - mild - tequila lime bbq -  
sweet and spicy thai -  
caribbean jerk - bourbon molasses

FRIES 5 +1  
monterey jack - nacho cheese  
bacon - chili - jalapeño

CHICKEN  
TENDERS 8.75  
hand cut & hand battered

## nachos

CHALLENGE 15.00  
monterey jack - nacho cheese  
bacon - chili - jalapeño - lettuce  
tomato - sour cream - cucumber  
pico de gallo

SUPREME 10.25  
monterey jack - nacho cheese  
bacon - chili - jalapeño - lettuce  
tomato - sour cream - cucumber  
pico de gallo

NACHOS 7.00  
chips - monterey jack -  
jalapeño

## fresh sides

Jalapeño Hushpuppy  
Charleston Grits  
Creole Jambalaya  
Asparagus  
Haricot Verts  
Side Salad  
Seasoned Fries  
Route 11 Chips

# burgers

WE GRIND 100 PERCENT USA ANGUS, GRASS FED BEEF THAT HAS NEVER BEEN FROZEN - WE THEN PRESS THEM INTO HALF POUND PATTIES, DAILY IN OUR KITCHEN. SEARED TO ORDER - GUARANTEED.

SEASONED & GRILLED TO MEDIUM OR WELL DONE

## miller's 9.99 ★

fresh lettuce, tomato, vidalia onion, pickle - grilled brioche bun

### BURGER TOPPINGS

white american - swiss - cheddar - mozzarella - provolone 1.00  
monterey jack - nacho cheese - buttermilk blue (\$2) - bacon  
fried egg - extra cheese - chili - coleslaw - sauerkraut

## black and bleu ridge 11.00 ★

miller's in-house burger - blackened - buttermilk blue cheese  
crumbles - fried rings of vidalia onion, fresh lettuce, pickle,  
tomato - brioche bun

## hot'lanta 12.00 ★

miller's in house burger - fried green tomatoes, goat cheese, spring  
greens, cucumber pico de gallo - brioche bun

## big betty's veggie 11.00

handmade here by Big Betty herself - topped with cucumber -  
guacamole fresh lettuce, tomato, vidalia onion - pickles - buttermilk  
lemon dill sauce

## turkey burger 11.00

hand pressed - in house - ground turkey - lettuce, tomato, onions,  
pickles guacamole - house made russian dressing - grilled brioche bun

# hot dogs

hand dipped jalapeño corn dogs 7.75

## two hebrew national all beef 7.75

0.25 each hot dog - coleslaw - sauerkraut - nacho cheese -  
chili - bacon - diced onions - monterey jack

SPLIT ANY OF OUR MEALS

share a meal and get an  
extra fresh side for only \$1

# daily market soups

texas chili 7.50

lobster bisque 7.50

# sandwiches

muffuletta 11.00  
17.00  
23.00

quarter - half or whole

Charlottesville's only (moo - foo - LET - ta)

a New Orleans style Italian sub

a round seeded italian bread loaf - swiss & provolone cheese - capicola ham - genoa & mortadella salami's - olive salad tapenade - pickled vegetables - traditionally served cold, but... we can warm it up.

blackened chicken 11.00

jalapeños, bacon, monterey jack, lettuce, tomato, onion, pickles

# po boys

mayo, lettuce, tomato, pickle, onion, salt & pepper

shrimp 12

oyster 14

catfish 13

# philly

we freshly prepare every item that we can in house - fresh roasted turkey, beef, & ribeye.

we had to have philly's number one roll - so... we ordered it - we use amoroso's bakeries own

steak and cheese 11.50

ribeye trimmed and sliced in house - onion, peppers - melted white american - amoroso's roll

# deli

we freshly prepare every item that we can in house - fresh roasted turkey, beef, & ribeye.

doc miller 12.00

in house seasoned and roasted in our oven - rib eye grilled onion - swiss cheese - horseradish sour cream sauce - grilled marble rye

the big john brackett 12.00

in house seasoned and roasted in our oven - turkey breast - bacon - swiss - grilled onion - mayo - grilled marble rye

dave's reuben 12.00

corned beef - sauerkraut - swiss cheese - house made russian dressing grilled marble rye

our kitchen is the size of a confession booth - with just as many problems... so have a few drinks & please allow ample time for the "hail marys & our fathers"

# salads

downtown 13.25

lightly blackened chicken - spring greens - romaine - blue cheese - green apple - candied pecans - crisp bacon

caesar 12.25 ★

chicken fish shrimp

(grilled - blackened - fried) - crisp heart of artisan romaine - house caesar dressing croutons - parmesan

fried green tomato 9.25

Whistlestop battered fried green tomatoes - spring field greens - goat cheese - our own cucumber pico de gallo (YUM!) - house made buttermilk ranch dressing

house 12.25

chicken fish shrimp

(grilled - blackened - fried) - cucumber - bacon - egg monterey jack - tomato - romaine - spring greens - dressing

# dressing

we make all of our dressings

russian - buttermilk ranch - honey balsamic buttermilk blue cheese (extra \$1) - caesar\* - spicy remoulade - creamy honey mustard honey champagne vinaigrette

# entrees

beer battered cod & french fries 13.25

chef selected beer batter - fresh atlantic cod - fried crisp - house made tarter sauce

creole jambalaya 13.25

every family has their own recipe - this is ours... rice cooked with chicken - tasso ham - andouille sausage - topped with creole sauce

fried catfish 11.25

thick or thin - country breaded - charleston style grits - jalapeño hushpuppies - coleslaw - house made tarter sauce

# dessert

we make our own desserts

banana foster 8.00

caramelized banana - vanilla ice cream - belgian waffle - banana - rum - chocolate liquors - brown sugar butter sauce

key lime pie 7.00

★\*consuming raw or undercooked food may increase your chance of illness. especially if you have certain medical conditions.