

Libbie Mill Midtown 4900 Libbie Mill East Blvd • Richmond, VA 23230 804.554.2738

SUNDAY BRUNCH

Sunday 9am - 2pm

*HOMEMADE CINNAMON ROLLS · \$5.50/\$10

Baked fresh every morning with mounds of cinnamon, brown sugar and topped with homemade cream cheese icing!! Just a little bit of heaven!!

*MIDTOWN MORNING · \$10

Two eggs any style, grits or breakfast potatoes, ham, sausage patties or bacon with toast, homemade biscuit or English muffin. Substitute a fruit cup for \$2.00

*CAROLINE'S CHICKEN BISCUIT · \$14

A little sweet and a little spicy! Dusted and fried chicken breast topped with apple butter, served on our famous homemade biscuit. Accompanied by breakfast potatoes or grits.

*BISHOP'S BISCUITS & GRAVY · \$15/\$11

A Southern tradition served with two eggs cooked to order and your choice of grits or breakfast potatoes.

*DOUG'S FULL HOUSE · \$16

Three pancakes or three slices of French toast, three eggs cooked to order and your choice of meat with grits or breakfast potatoes.

*RODNEY'S STEAK & EGGS: \$18

Four ounce center cut filet, served with 2 eggs cooked to order with your choice of grits or breakfast potatoes. Served with toast, homemade biscuit or English muffin.

*THREE AND A HANDFUL · \$11

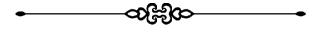
Three scrambled eggs and a handful of bacon.

*BOB'S BURRITO · \$13

Scrambled eggs, chopped sausage, mixed cheese and fresh tomato salsa stuffed in a flour tortilla served with breakfast potatoes or grits. (Substitute black bean burger for sausage \$1)

*BREAKFAST NACHOS · \$15/\$11

Smoked bacon & chopped sausage sautéed with scrambled eggs, layered over corn chips, breakfast potatoes and finished with queso, fresh salsa and sour cream.



BENNIES

*THE ORIGINAL BENEDICT · \$14

Served atop open faced English muffin with Canadian bacon, poached eggs, and finished with our homemade hollandaise and served with your choice of breakfast potatoes or grits.

*SOUTHERN BENNIE · \$16

Split English muffin topped with home made pimento cheese, fried green tomatoes, poached eggs and homemade hollandaise sauce and served with your choice of breakfast potatoes or grits.

*THE JAMES SPOTT · \$16

Our famous biscuit split and topped with a fried chicken breast, poached eggs, smoked bacon and homemade hollandaise sauce served with your choice of breakfast potatoes or grits.

*CRABCAKE BENEDICT · \$18

Two miniature crabcakes, served atop toasted English muffin with poached eggs, hollandaise and Old Bay seasoning. Served with your choice of breakfast potatoes or grits.

*VEGGIE BENEDICT · \$12.50

Baby spinach, sliced tomatoes & sautéed mushrooms, served atop an open faced English muffin with poached eggs, and finished with our homemade hollandaise and served with your choice of breakfast potatoes or grits.



OMELETTES

All omelettes are served with your choice of breakfast potatoes, grits or fruit, and a biscuit, bagel, English muffin or toast. Get any omelette as a wrap with potatoes, grits or fruit.

*BYO OMELETTE · \$12/\$10

A 2 or 3 egg masterpiece sautéed with as many ingredients as you want to pay for and your choice of cheese. Additional toppings \$.85/ea

Make it egg white for \$.95 extra

Choose from:

bacon, ham, sausage, turkey, tomatoes, peppers, onions, mushrooms, spinach, jalapeños, asparagus

*CALIFORNIAN · \$14/\$11

Roasted turkey, avocado, goat cheese, fresh salsa and egg whites.

*AFTER THE RUN · \$14/\$11

Asparagus, tomatoes, spinach, bacon, cheddar and egg whites.

*SOUTH OF THE BORDER · \$14/\$11

Chopped sausage, goat cheese, sautéed onions, jalapeños, sour cream and fresh salsa.

*TOMBSTONE · \$14/\$11

Baked ham, onions, peppers and mixed cheese.

*THE NUNZIATA · \$14/\$11

Chopped sausage, crumbled bacon, ham and mixed cheese.

*VEGGIE · \$14/\$11

Egg whites with sautéed onions, peppers, mushrooms, asparagus, spinach, tomatoes and cheddar cheese.



FROM THE GRIDDLE

Additions: Chocolate Chips \$1 • Blueberries \$1

WAFFLE PLATTER

Made-from-scratch batter cooked to a golden brown served with choice of bacon, sausage patties or ham and two eggs cooked to order - 1 waffle \$11 • Add another waffle \$4

FRENCH TOAST PLATTER

Texas toast dipped in scrambled eggs, dusted with cinnamon and sugar and finished with powdered sugar. Served with choice of bacon, sausage patties or ham and two eggs cooked to order. - 2 slice \$11 • Add another slice \$4

PANCAKE PLATTER

Our larger-than-life buttermilk cake grilled to a subtle brown and served with choice of bacon, sausage patties or ham and two eggs cooked to order. - 1 cake \$11 • Add another cake \$4



CHIPS & QUESO · \$10

Our Henrico famous homemade queso & chips.

PRETZEL BITES · \$10

Choice of two ways, Savory with our house queso or sweet with cinnamon brown sugar and cream cheese icing.

*SHORTY'S FRIED OYSTERS · \$20

A dozen local Chesapeake Bay oysters dredged in our signature breading and fried to a golden brown. So good you don't need a dipping sauce, but we'll be glad to oblige!

CRISPY BRUSSEL SPROUTS · \$11

Folded together with almonds, balsamic glaze, hot honey and parmesan cheese.

REDNECK BRUSCHETTA · \$13

Fried green tomatoes and proscuito topped with pimento cheese.

PORK RINDS · \$9

House-made pork rinds dusted with salt & vinegar, served with bbq ranch dip.

APRIL'S EGG ROLLS · \$15

Crispy egg rolls filled with braised pulled pork, jicama slaw and corn.

*KEATYN'S QUESADILLA · \$11

Build your own quesadilla! Accompanied by shredded lettuce, fresh salsa and sour cream. You add the toppings: chicken, steak, shrimp, black beans, avocado, onions, peppers, mushrooms, ham and tomatoes. Veggies \$.85/ea - Meat \$1.25/ea

*NAKED WING BITES · \$12

It's like eating a bone-in wing without the bone. Smothered in your choice of sauce, but we suggest Hundred Proof.

LOADED TOTS OR FRIES · \$10

A heaping portion of an American tradition, fried to a golden brown and topped with cheese and bacon.

*TEMPURA TUNA · MARKET PRICE

Ahi tuna tempura battered & dusted with sesame seeds then flash fried <u>RARE!</u> Served with house wasabi & ginger soy reduction.

NACHOS · \$15/\$12

Homemade chips smothered with your choice of pulled pork barbeque or crab dip topped with queso, shredded lettuce, fresh salsa, jalapeños and sour cream.

CRAB DIP · \$18

Lump crab simmered together for hours with special seasonings and cream cheese served with sliced bread.

PIMENTO CHEESE · \$11

Our famous recipe served with Lavash flatbread.

TATE'S BONELESS WINGS · \$11

House breaded boneless wings fried to perfection. Tossed in your choice of sauce or seasoning.

*OUR FAMOUS SMOKED WINGS · (10) \$18

Our house hickory and oak smoked chicken wings, fried to crispy perfection, spun in any of our signature sauces.

Hundred Proof, Korean, Alabama White, Mumbo, House BBQ, Thai Chili, Garlic Parmesan, KMO's Dry Rub

^{*}The following items can be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*







SALADS & SOUPS

BILL'S WEDGE SALAD · \$16

Split iceburg lettuce, topped with bacon bits, cherry tomatoes, bleu cheese, pork rind crumbles and our famous ranch dressing.

*CAMRYN'S CAESAR SALAD · \$12/\$6

Chopped hearts of romaine tossed with parmesan cheese and Cam's classic Caesar dressing garnished with croutons. Add: Chicken \$5, Shrimp \$7, Salmon \$9, Steak \$12

THE DRIVER • \$16/\$12

Roasted turkey, baked ham and smoked bacon chopped and served atop mixed greens with diced tomatoes, chopped egg, sliced cucumbers, mixed cheese and finished with ranch dressing.

*WINTER HARVEST · \$12/\$9

Baby spinach topped with roasted butternut squash, cranberries, candied nuts and goat cheese. Drizzled with raspberry vinaigrette.

Add: Chicken \$5, Shrimp \$7, Salmon \$9, Steak \$12

*BUFFALO SALAD · \$15/\$11

Lightly-dusted chicken, fried to a golden brown, then tossed in our homemade hot sauce with diced tomatoes and mixed cheese served over mixed greens and finished with ranch dressing.

*ATHENA'S GREEK SALAD · \$15/\$11

Mixed greens topped with black olives, banana peppers, grape tomatoes and feta cheese finished with Greek vinaigrette dressing.

Add: Chicken \$5, Shrimp \$7, Salmon \$9, Steak \$12

*KENSINGTON AVE · \$16/\$12

Grilled chicken tossed with mixed greens, cranberries, mandarin oranges, candied nuts and mixed cheese drizzled with raspberry vinaigrette.

*SANDRA'S ASIAN SALAD · \$16/\$12

Chilled tiger shrimp served atop chopped romaine with diced tomatoes, mandarin oranges, toasted almonds, fried wontons, sesame seeds and sesame ginger vinaigrette.

HOUSE SALAD - \$12/\$6

Local greens topped with sliced cucumbers, grape tomatoes and mixed cheese with your choice of dressing.

SOUP OF THE DAY · \$10/\$5

Ask your server about todays feature.



Ranch • Caesar

Blue Cheese • Sesame Ginger • Honey Mustard

Balsamic Vinaigrette • Lite Raspberry Vinaigrette

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Greek Vinaigrette



SANDWICHES

All sandwiches are served with shoestring fries. Gluten free bread available upon request for \$2.50 extra.

ALYSSA'S HAVARTI MELT · \$15

Roasted turkey grilled and topped with smoked bacon, Havarti cheese, fresh spinach and sliced tomatoes served on grilled sourdough.

THE CIGAR MAN · \$16

Roasted pulled pork layered with prosciutto, Havarti cheese, housemade pickles and horseradish mustard, served on a roll.

*THE MAGNOLIA · \$14

Homemade chicken salad, sliced tomatoes and mixed greens, served with pimento cheese on a fresh baked croissant.

GREEK PITA · \$15

Warm pita dressed with homemade tzatziki, grilled chicken, banana peppers, feta, onions and tomatoes.

FRENCH DIP · \$17

Shaved prime rib topped with swiss cheese on a classic hoagie roll accompanied by au jus.

*LACY'S CHICKEN BLT · \$16

Tender chicken breast grilled to perfection topped with hickory smoked bacon, sliced avocado and Havarti cheese garnished with leaf lettuce, tomatoes and our famous ranch.

FRANKIE'S SAILOR SANDWICH · \$15

Fresh-cut pastrami and grilled knockwurst finished with Swiss cheese served on grilled rye with horseradish mustard.

*TENNESSEE LADY BIRD · \$17

Lightly dusted chicken breast fried to a golden brown topped with Nashville Hot sauce, pepperjack, fried egg, avocado and our housemade ranch.

*ALABAMA LADY BIRD · \$17

Lightly dusted chicken breast fried to a golden brown finished with Alabama White sauce, American cheese and house pickles.

THE RICHARD · \$14

Thick-cut bologna grilled to perfection and garnished with carmelized onions, American cheese, mustard, house chips, lettuce and tomato served on Texas toast.

*BIG JOHNS PHILLY · \$15

Shaved beef or chopped chicken grilled with onions, peppers and mushrooms topped with melted Swiss and honey mustard on a hoagie roll.

CHOPPED CLUB WRAP · \$15

Virginia baked ham, smoked turkey, bacon, mixed cheese, lettuce, tomato and Duke's mayo all chopped together and stuffed in a flour tortilla and grilled shut.

BEEF & CHEDDAR · \$16

Shaved prime rib topped with pepper-crusted bacon, cheddar cheese and crispy fried onions served on a brioche bun.

THE LIBBIE MILL • \$17

Oven-roasted turkey, ham, roast beef, pepperoni, salami and bacon piled high with melted pepper jack on our sub roll, topped with lettuce, tomato, onion, mayo and pepper spread, finished with oil, vinegar and oregano.

*THE JUDGE · \$16

Tiger shrimp, lightly dusted and fried to perfection tossed in our Hundred Proof sauce, stuffed in a flour tortilla with mixed cheese, chopped lettuce and diced tomatoes.

CRAFTED CHICKEN WRAP · \$15

Grilled chicken dressed with mixed greens, diced tomatoes, shredded parmesan and oil and vinegar stuffed in a flour tortilla.

CHICKEN SALAD WRAP · \$15

Homemade chicken salad garnished with candied nuts, dried cranberries, mixed cheese and shredded lettuce, stuffed in a flour tortilla.

SIDES

Mashed Potatoes • Apple Sauce

Veg of the Day • Fruit • Tater Tots • Onion Rings Broccoli • Asparagus • Brussel Sprouts





ALL OF OUR BURGERS ARE SEVEN HILLS BEEF AND COOKED TO ORDER SERVED SERVED WITH HOUSE PICKLES AND SHOESTRING FRIES

*THE BROAD STREET BURGER • \$15

Topped with your choice of cheese: mixed cheese, American, feta, pepper jack, havarti, pimento, queso, gouda, cheddar, bleu cheese or Swiss.

*RANDY'S BREAKFAST BURGER · \$16

Breakfast potatoes, American cheese, smoked bacon and an over-medium egg.

*ENGINE CO. 10 · \$16

Fresh jalapeños, onion rings, pepper jack cheese finished with spicy chipotle sauce.

*KENTUCKY GENTLEMAN · \$17

House-made bourbon bbq sauce finished with bacon and havarti.

*FIG & THE PIG · \$16

Topped with fig jam, smoked bacon and brie spread.

*BAR MATT · \$16

Topped with sauteed onions, special mushrooms and Swiss cheese.

*THE SOUTHERN GENTLEMAN · \$16

Topped with fried green tomatoes, bacon and pimento cheese.

JOY'S BLACK BEAN BURGER · \$14

Savory southwest black beans mixed with roasted corn and smoked peppers served with chipotle mayonnaise on a brioche bun with a side of seasonal fruit.



SLIDERS

*CHEESEBURGER SLIDERS

Served with your choice of cheese.

*FRIED CHICKEN SLIDERS

Hand breaded chicken garnished with house pickles and hot honey.

SOLD AS DUETS \$12/\$20

All sliders accompanied by tater tots.

*SHRIMP POBOY SLIDERS

Hand breaded shrimp topped with house remoulade, lettuce and tomato.

BBQ SLIDERS

House Smoked Pork BBQ

ENTRÉS

All entreés below are served with a cup of homemade soup, side caesar salad or house salad.

*BOURBON CHOP · \$26

Twelve ounce boneless ribeye chop grilled to perfection and topped with bourbon apples. Accompanied by roasted butternut squash and steamed broccoli.

*CRAB CAKE PLATTER · \$26

Two jumbo lump cakes grilled to a golden brown accompanied by seasoned asparagus and shoestring fries.

JUSTIN'S PASTA · \$20

Julienne chicken breast sautéed with a 3-spice blend in an Asiago cream sauce and tossed with penne pasta.

Substitute shrimp for \$4

*WILEY'S FISH & CHIPS · \$20

Fresh Atlantic cod marinated in Yuengling Lager, dusted and fried to a golden brown accompanied by shoestring fries.

*MARK'S SIDE OF BEEF · \$34

Two four ounce centercut medalions, seasoned and grilled to your liking, accompanied by red-skinned mashed potatoes and asparagus. **Surf & Turf add \$8**

KYLE'S MEATLOAF PLATTER · \$21

Made from scratch. Beef, veal & lamb all blended together with classic seasonings and baked to perfection. Accompanied by red-skinned mash and Veg of the day.

*CAL'S CATCH · \$23

Eight ounce pan-seared salmon finished with maple glaze and accompanied by grilled asparagus and roasted butternut squash.

*CHENAULT'S CHICKEN AND WAFFLES • \$20

Made from scratch waffle served with two pieces of hand breaded buttermilk boneless fried chicken breasts accompanied with our sweet and spicy syrup on the side.







