

## SMALL PLATES

### MILL FRIES

Shoestring fries served with curry ketchup, homemade ranch and cheese dip, \$6

### CRISPY GREEN TOMATOES

Crispy fried green tomatoes, pimento cheese & zesty sauce, \$8

### FRENCH ONION DIP

Served with Kettle Chips, a homemade house specialty, \$6

### GLAZED BRUSSELS

Served with bacon & sriracha honey glaze, \$6

### MEAT & CHEESE BOARD

Soppressata, prosciutto, Kerrygold white cheddar, danish blue cheese & brie served with crostinis & candied pecans, \$14

### HALF MOON SMOKIN' NACHOS

Single-layer nachos with house-smoked pork & all the fixin's, \$8

### KOREAN GLAZED WINGS

Slow roasted & grilled to order, \$9

### BUFFALO CHICKEN DIP

Housemade, topped with Blue cheese and served with celery, carrots, and warm pita, \$8

### EMMET'S SMOKED MAC

Roasted jalapeño mac n' cheese stuffed with smoked pork, \$13

### SOUTH MAIN DEGGS

Fried deviled eggs with pork belly & pepper jelly drizzle, \$7

### VEGGIE LETTUCE WRAPS

Bibb lettuce wraps filled with brown rice, roasted red peppers, diced red onion, portobella mushrooms, and diced tomatoes, topped with Goat Cheese and Balsamic glaze, \$9

## SALADS

### CLASSIC CAESAR

Classic caesar, cherry tomatoes & toasted crostinis, \$8

### CAPRESE AVOCADO

Fresh mozzarella, tomato & basil stuffed avocado, balsamic glaze, \$9

### POKE-STUFFED AVOCADO\*

Two avocado halves stuffed with sesame, soy and garlic marinated tuna, garnished with diced red onions and sesame seeds, \$13

### WEDGE

4 mini wedges topped with chopped bacon, blue cheese crumbles, crostini crumbles, cherry tomatoes, ranch & balsamic glaze, \$9

### KALE YEAH!

Kale, goat cheese, red onions, candied pecans & dried cranberries with honey citrus vinaigrette, \$6

Add-on Protein to any salad: Chicken (\$5), Salmon\* (\$7), Tenderloin\* (\$7), Shrimp (\$6)

## FLATBREADS

### B & B FLATBREAD

Blackened tenderloin, crumbled blue cheese, caramelized onions, spinach & balsamic glaze, \$13

### FIGGY FLATBREAD

Fig preserves, prosciutto, arugula & herb goat cheese, \$12

### CALIFORNIA FLATBREAD

Diced chicken and crispy bacon, mozzarella cheese, tomatoes and fresh avocado chunks drizzled with house made ranch, \$12

### BBQ CHX

BBQ, cream cheese, grilled chicken, jack, cheddar, red onion, cilantro, \$11

### MARGHARESE

Margherita marries Caprese...you know the rest, \$11

## SLIDERS & TACOS (2 PER)

### GERMAN BEEF SLIDERS\*

Hand-patted beef sliders, white cheddar, sautéed onions & stone ground mustard on a pretzel roll, \$9

### BLT SLIDERS

Crispy green tomatoes, bacon, arugula with pimento cheese & zesty sauce, \$9

### NASHVILLE CHX

Hot enough to knock those boots right off! Seasoned fried chicken, slaw, pickle & sriracha, \$8

### THE NIGHT WATCHMEN'S SLOW COOKED PULLED PORK

BBQ, house slaw, & pickle, \$9

### "WORLDS" OYSTER SLIDERS\*

Benford Brewing's "Worlds Problem Solver" battered oysters with caper horseradish sauce, \$10



### PHILLY TACOS

Philly cheesesteak style with a lil' kick of jalapeño, \$9

### PORK BELLY TACOS

Sweet bourbon-glazed with mango & fresh jalapeño slices, \$9

### BLACKENED FISH TACOS

Spicy white fish & pineapple pico served with sriracha aioli, \$9

## LARGER PLATES

### KICKIN' CHICKEN & WAFFLES

Housemade waffles and tenders with maple syrup & sriracha, \$12

### TOMATO SOUP SHOOTER

Homemade tomato soup with mini pimento cheese sandwiches, \$10

### CAJUN-STYLE SHRIMP & GRITS

Pan-seared shrimp over white cheddar grits, \$14

### GLAZED SALMON\*

Served with broccoli and brown rice, seared and baked to finish, in our housemade honey bourbon sauce, \$17

AVAILABLE AFTER 4PM

### PAN-SEARED TENDERLOIN\*

Sliced tenderloin served with cheesy potato croquettes & red pepper coulis, \$24

### BBO RIBS

Baby Back Ribs, slow roasted, then grilled and brushed with a Carolina style sauce over a bed of Mill Fries \$16

### SEARED CRABCAKES

Low country crabcakes served over fresh slaw with our housemade cocktail sauce, \$14

### BRAISED SHORT RIBS

Slow braised with red wine mushroom reduction over white cheddar grits, \$15

\*These items may be cooked to order.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

We are a PEANUT-FREE facility. We do have tree nuts.

Vegetarian friendly

**APRIL 1888**

THE GEORGIA, CAROLINA, AND NORTHERN RAIL LINES WERE COMPLETED.

**MARCH 1889**

THE WAXHAW CHARTER WAS APPROVED BY STATE LEGISLATURE.

**SEPTEMBER 1898**

THE RODMAN AND HEATH COTTON MILL OPENS AND REMAINS IN PRODUCTION FOR ALMOST 50 YEARS.

**1914**

THE COTTON GIN, A MACHINE USED FOR SEPARATING COTTON FROM ITS SEEDS, IS ERECTED ON SITE.

**1958**

THE FILATREX CORPORATION PURCHASED THE MILL, CREATED AND BEGAN MANUFACTURING RUBBER THREAD AND ELASTIC YARN.

**1963**

MINT HILL SWEATER MANUFACTURER MOVES FROM MECKLENBURG COUNTY TO THE MILL, OPERATING AS ALISA, INC.

**1970**

MELVILLE KNITWEAR PARTNERSHIP OF NEW YORK ACQUIRES THE MILL AND THE FORMER CURTIS STREET PLANT IN MONROE, WITH ALL CUTTING AND SEWING OPERATIONS DONE IN WAXHAW. PRODUCTION CONTINUED UNTIL 1992, PEAKING AT 60,000 SWEATERS IN 1985.

**2015**

FOR MANY YEARS, VARIOUS SMALL BUSINESSES OPERATED IN THE MILL, UNTIL PURCHASED BY LOCAL PROPERTY DEVELOPER DHD VENTURES TO CREATE MIXED USE LIVING, DINING, AND COMMERCIAL SPACE.

**MARCH 27, 2016**

EMMET'S SOCIAL TABLE OPENS. LOCALLY OWNED AND OPERATED SMALL PLATES CONCEPT SERVING, PRIMARILY AMERICAN INSPIRED TAPAS, BROUGHT TO YOUR TABLE AS THEY ARE READY - ALLOWING YOU TIME TO SHARE, DRINK, AND BE SOCIAL!

**2021**

EMMET'S SOCIAL TABLE OPENED THEIR SECOND LOCATION IN WHAT USED TO BE THE CENTER THEATER IN DOWNTOWN FORT MILL. THE NEW LOCATION IS 100 MAIN ST. FORT MILL, SC.



401 E. SOUTH MAIN STREET  
WAXHAW, NC 28173

100 MAIN STREET  
FORT MILL, SC 29715